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Mid-Island Times & Levittown Times

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Vol. 47 No. 99

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Friday, November 16, 1990

Trophies For L. League



Oyster Bay Town Councilman Leonard B. Symons, center, receives an award from members of the Plainview Little League for his commitment to the organization and to youngsters in Plainview. Presenting the plaque, left to right, were Assistant Umpire Chief Ed Glassberg, newly elected President Rick Waltzer, Past President Art Blutstein and Equipment Manager Fred DiBenedetto.

This Issue

This Issue is complete in three sections. The first section contains all of the news and photos of the local area. The second section is a "Home Entertaining Edition" with specially prepared features for the holidays. The third section is the regular Discovery Magazine section which includes features for every member of the family and the largest local classified section in the area.

Special Deadlines For Thanksgiving

Because of the Thanksgiving holiday on Thursday, November 22, all news and classified advertising deadlines have been moved up one day. Final deadline for Thanksgiving week next week will be Monday noon.

Hearing Postponed On TOB Incinerator

Public hearings on the proposed resources recovery facility for the Town of Oyster Bay have been postponed to Wednesday, December 19, at 1 and 7 p.m. and Thursday, December 20, at 10 a.m. The hearings will be conducted by the New York State Department of Environmental Conservation in the Auditorium Building G, Nassau County Plainview Office Complex, 1425 Old Country Road.

American Ref-Fuel, a Texas based firm which now operates the Town of Hempstead facility, proposes to construct and operate the Town of Oyster Bay solid waste incinerator to be located on the northern portion of the Oyster Bay Solid Waste Disposal Complex in Old Bethpage. The proposed facility would include two mass burn boiler units and a 31-megawatt turbine-generator and have a daily throughput capacity of 1,080 tons of mixed municipal solid waste.

All persons, organizations, corporations or government agencies which may be affected by the proposed project are invited to comment on the application by American Ref-Fuel either in person or by submission of a written statement.

National Merit Students



Hicksville High School has announced that students Lisa Entel is a Commended Student in the 1991 Merit Program, and Carrie Ann Sabato is a Semifinalist in the 1991 Merit Scholarship Competition. Furthermore, Steven Rubln, who would have been a senior but graduated in his junior year, is also a Commended Student for the 1991 Program.

In Photo: Richard Hogan, Principal; Carrie Ann Sabato, Lisa Entel, Barbara Horsley, Guidance Chair.

Stars Of The Month



The Old Country Road School had initiated a Stars-of-the-Month program as an incentive for children to excel in all areas of education. These superstars are not necessarily students who excel academically, but who set good examples for the school.

Each month teachers nominate the students they believe deserve this recognition. The children's names and their photographs are then displayed on a bulletin board in the lobby along with their own star.

The Stars-of-the-Month for October, pictured here with OCR Principal Mrs. Silver, are: Jessica Almeida, Jennifer Anli, Vinay Barese, Kevin Chester, Christopher Connolly, Jennifer DeLape, Bonnie Ekeblad, Michael Fiore, Kevin Fitzpatrick, Adam Gettlinger, Mark Hymanson, Sean Kelly, Robert LiCalci, Saul Martinez, Harpreet Masuta, Colin Michael McGuire, Aranzabal Mercado, James La Padulla, Kevin Probst, Kelly Tavera, and Paula Torres, Lenora Zoe. Absent from photo: Kara Kowalski and Vinnie La Grega.

Willet Ave. Pumpkin Convention

The first and sixth graders at Willet Avenue School had a Pumpkin Convention. In the first picture, the two children and a parent are counting the lines to see if big pumpkins have the same amount of lines as small pumpkins. The sixth grader is Joseph Irapasso, the first grader

is James Fura and the father is Mr. Johnson. In the second picture, the children and a mother are taking out the seeds to see if small pumpkins have the same size seeds as big pumpkins. The Erica Elhart, Nicole Johnson and

the mother is Mrs. Johnson. And I bet the first and sixth grade had a lot of fun at the Pumpkin Convention.

By Leesa Yu & Christina Minervini

Discover O.B. Photo Contest

Oyster Bay Town Supervisor Angelo A. Delligatti announced this week that the Supervisor's annual "Discover Oyster Bay" photo contest is now in progress.

"This contest is open to all amateur photographers residing in the Town of Oyster Bay, except Town employees and members of their families," Delligatti stated. "Contestants may submit one photograph, either black and white or color, that captures an aspect of fall or winter play and recreation at Oyster Bay Town parks and beaches. All contest photos must be taken during the period between October 1, 1990 and February 28, 1991. Entries must be postmarked no later than March 7, 1991.

According to Supervisor Delligatti, trophies will be awarded for first, second and third place in each of two age groups, up to 17 years, and 18 and older. In addition, each contest participant will receive a certificate of achievement.

Entries should be sent to "Play

in Oyster Bay," Department of Parks, 977 Hicksville Road, Massapequa, NY 11758. The contestant's name, age, address and telephone number must appear clearly in ink on the back of the photograph. Original slides or negatives should not be submitted. Contestants formally designated as award winners will be asked to supply the original negative or transparency of their photograph as well as a written release from any identifiable person in the photo.

"We hope all Oyster Bay residents who are interested in photography will be inspired to enter this contest," Delligatti stated. "With beautiful beaches on both our north and south shore borders, and more than 156 parks and parklets scattered throughout the Town, there is an incredible scenic diversity as well as many recreational facilities to spark the imagination of even the novice photographer."

For further information, contact the Recreation Division at 795-1000, ext. 7754.

LEGAL NOTICE SUPREME COURT OF THE STATE OF NEW YORK Index No. 1473/90

The Dime Savings Bank of New York, FSB, Plaintiff, against Errol J. Ross, et al, Defendants.

NOTICE OF SALE

Pursuant to a judgment of foreclosure and sale entered herein on October 2, 1990, I, the undersigned, the Referee in said judgment named, will sell at public auction at the North Front Steps of the County Court House, 262 Old Country Road Mineola, New York, County of Nassau, State of New York, on December 17, 1990, at 9:15 a.m., on that day, the premises directed by said judgment to be sold and therein described as follows:

ALL that certain plot, piece or parcel of land, with the buildings and improvements, thereon erected, situate, lying and being at Old Bethpage, Town of Oyster Bay, County of Nassau and State of New York, being more particularly bounded and described as follows: BEGINNING at a point at the corner formed by the intersection of the westerly side of Round Swamp Road with the northerly side of Frankie Lane; RUNNING THENCE the following two (2) courses and distances along the northerly side of Frankie Lane: 1) South 88 degrees 09 minutes 23 seconds West, 63.69 feet; 2) Southwesterly along the arc of a curve bearing to the right having a radius of 50.00 feet and a length of 35.86 feet; THENCE North 8 degrees 18 minutes 50 seconds East, 134.94 feet; THENCE North 27 degrees 55

LEGAL NOTICE

minutes 30 seconds West, 8.07 feet; THENCE South 81 degrees 41 minutes 10 seconds East, 78.37 feet; THENCE South 8 degrees 18 minutes 50 seconds West, 20.00 feet; THENCE southeasterly along the arc of a curve bearing to the right having a radius of 10.00 feet and a length of 13.48 feet (13.36 old deed); THENCE South 76 degrees 28 minutes 20 seconds East, 41.91 feet; THENCE southwesterly along the westerly side of Round Swamp Road along the arc of a curve bearing to the left, having a radius of 1030.00 feet and a length of 108.75 feet to the aforesaid point or place of BEGINNING.

Said premises being known as and by street address 890 Round Swamp Road, Old Bethpage, New York.

Said premises are sold subject to any state of facts an accurate survey may show, zoning restrictions and any amendments thereto; covenants restrictions, agreements, reservations and easements of record; municipal departmental violations, and such other provisions as may be set forth in the complaint and judgment filed in this action.

Dated: Syosset, New York
October 23, 1990

Phillip Blacaglia, Esq.
Referee
Phillip Irwin Aaron, P.C.
Attorney for Plaintiff
115 Eileen Way
Syosset, New York 11791
(516) 364-4500
(718) 539-3033, Ext. 10

BN 3092
4X11/16, 23, 30; 12/7

Historical Soc. To Hear LIRR Story

The November 20 meeting of the Hicksville Historical Society has a most timely program scheduled: "The Long Island Railroad and Its Contribution to the Growth of the Island's Communities." A film created for the 150th Anniversary of the L.I. Rail-

road in 1844 will be shown and Dave Morrison, a leader of the L.I.R.R. Historical Society, will speak on the railroad's plans for development and service.

Hicksville has played a very large part in the development of rail service since 1934. It's

namesake, Valentine Hicks, was the second President of the railroad and the village's role as a transportation hub has been most important to Long Island's overall development.

The November meeting of the Hicksville Historical Society will take place at 8 p.m. on Tuesday, November 20, in the Community Activity Room of the Hicksville Public Library. All society members and the general public are invited to attend.

The October meeting of the Society was very successful. The large attendance was treated to a novel program, "Long Island History - A to Z in Picture Postcards" by the always entertaining and informative Nassau County historian and lecturer, Gary Hammond.

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K. Of C. News

By Joseph Leo Jr.

Congratulations to Anthony Previte, Warden, of our council for being honored as the Hicksville Community Council's "Man of The Year." Tony has been involved in many organizations in Hicksville for many years. His total years of organizations equal 197 years. Tony has the true spirit of a Knight of Columbus and a model for all of us to look up to.

Walter Maier was honored this month for all his fine food and hard work as our council's co-lecturer. Walter has been a member since 1975. He has worked on Superbowl, Italian Night, Blood Drive, Picnic and more. Congratulations to Walter our Knight of The Month.

Anthony Previte, Blood Chairman, would wish to thank everyone who donated blood on October 23, and also the many workers who assisted in making this drive a success.

St. Ignatius Church is having a "Gala Christmas Evening" on Friday, December 7, at the Old School Auditorium. Hal Hoffman and his 20 piece orchestra will provide the music featuring the Big Band Sound. Hot buffet from 7-9 p.m., including beer, wine and soda (cash bar for mixed drinks.) Dancing will follow the buffet from 9 p.m. to 1 a.m. Tickets are \$25 per person. Call the Rectory 931-0056 for tickets during the hours of 9 a.m. - 12 noon and 1 - 5 p.m. Monday through Friday. Don't miss this outstanding and special event. Reserve now!

I would like to welcome the new pastor of Holy Family Church, Msgr. Donnelly to our community. On behalf of our Grand Knight, Frank Gariboldi, we have extended a welcome invitation to Msgr. Donnelly, to share in our council activities.

Saturday, November 17, from 9 p.m. to 1 a.m. will be Polish Night 1990. A repeat performance by the Abelman, a great band that play terrific Polish and American Music. Open bar, great Polish food and a good time can be had by all for only \$30 per couple. Please contact Frank Drasby, Chairman, 932-3359 if you need more information.

Brothers, dig those C & B books out of the dresser drawer, the back of the check book or wherever you put them and return them with your check. If you cannot find them or you need more, just call (Uncle) Mike D'Antonio 938-0344 and I will mail them to you. Charity is our prime goal.

Monday night football, come on down to the council. Watch Monday night football and enjoy free hotdogs at halftime. All are welcome.

Don't forget a monthly family mass November 25, 8:45 a.m. at St. Ignatius and 9 a.m. at Holy Family. Coffee, rolls, and buns, after mass at our council.

If you know someone interested in joining the council or you yourself are interested, come down to one of our many opening meetings or call the council we will be happy to assist you, 938-8323.

The sixth graders in Old Country Road, East Street, and Woodland Avenue Schools are participating in a drug program sponsored by the Nassau County Police Dept. The program known as PRIDE (Peer Resistance Instruction in Drug Education), teaches the children how to avoid the use of drugs. They learn to cope with the pressure used on young people which encourage them to start using drugs. Officer



Officer John Brenkowski with a class at OCR School.

Sixth Graders In Drug Program

William Stone and Officer John Brenkowski were guest speakers at an evening program hosted by the OCR PTA at the OCR School on October 23. They presented a summary of the nine week program that helps the children and parents to dialogue and develop better communication skills.

The Officers meet each week with each of the sixth grade classes to discuss the criteria.



Officers William Stone and John Brenkowski.

Hicksville H.S. Junior Class Dance

The Hicksville High School junior class celebrated ring day with a dance in the gym on the evening of November 8 from 7:30 p.m. to 10:30 p.m. Students received their class rings and John Butt and Kerrie Murray were the winners of free class rings donated by the schools ring company Herff Jones. Students danced the night away and a good time was had by all!

Students Vote Mock Elections

Students from Hicksville High and Middle School participated in November's Election Day by casting their own ballot in the 1990 mock election.

By a wide margin, students selected the Democratic candidate, Mario Cuomo, to continue as New York State Governor. For U.S. House of Representatives, N.Y. State Senate and N.Y. State Assembly, students chose three Republicans, Norman Lent, Ralph Marino and Fred Parola, respectively. For U.S. Attorney General, students chose Republican Bernard C. Smith in a slim margin over Robert Abrams.

Students voted overwhelmingly (approximately 4 to 1) in favor of proposition number one - allowing New York State to borrow money (almost \$2 billion) to preserve and protect the environment. This proposition was defeated in the actual election.

On the recommendations to Congress, students voted as follows: impose harsher penalties for convicted drug dealers; oppose requiring national service for all young Americans; the U.S. should borrow less money and reduce the budget deficit, even if it cuts defense spending; it was almost an even call on increasing or decreasing spending on social programs; and, oppose, increased gasoline tax.

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Sausage	9.25	1.50	1.00	10.75
Pepperoni	9.25	1.50	1.00	10.25
Pepper	9.25	1.50	1.00	10.25
Meat Ball	9.25	1.50	1.00	10.25
Anchovies	9.25	1.50	1.00	10.25
Fresh Garlic	9.25	1.50	1.00	10.25
Onions	9.25	1.50	1.00	10.25
Mushrooms	9.25	1.50	1.00	10.25
Olives	9.25	1.50	1.00	10.25
Extra Cheese	9.25	1.50	1.00	10.25
Gyro or Bacon	9.25	1.50	1.00	10.25

CHEESE PIE ONLY - \$6.00

ALL Slices..... 1.20
Add'l item on slice..... .50

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Peppers • Pepperoni • Onions • Garlic
Meat Ball • Extra Cheese • Olives
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Stuffed Pizza - \$15.00 White Pizza - \$10.00
Broccoli or Spinach Pizza - \$10.00
Vegetable Pizza - \$12.00

HOT HERO SANDWICHES

Sausage & Peppers	4.00	Veal & Peppers	5.25
Sausage	3.50	Ham or Bacon & Eggs	3.50
Meat Ball	3.50	Philadelphia Steak w/onions	3.50
Peppers & Eggs	3.50	Philadelphia Steak Double Meat	4.75
Pepperoni & Eggs	3.50	Veal Cutlet	4.75
Sausage & Eggs	3.50	Eggplant	3.50
Mushroom & Eggs	3.50	Shrimp	5.25
Potato & Eggs	3.50	Chicken Cutlet	4.25
Meat Ball & Sausage	4.00	Pizza Hero	2.25

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- 3 for \$5.00

CALZONE - (Regular) - \$3.50; (Family Size) - \$6.00; Extra Item - .50
FRENCH FRIES - (Regular) - \$1.50; (Large) - \$2.00

SAUSAGE ROLL - \$3.75
RICE BALLS - \$2.25

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	Price		Price
Spaghetti with Tomato Sauce	3.75	Homemade Lasagna	5.00
Spaghetti with Meat Ball	5.00	Homemade Manicotti	5.00
Spaghetti with Sausage	5.00	Homemade Ravioli	5.00
Spaghetti with Meat Sauce	5.00	Baked Ziti	5.00
Veal Cutlet Parmigiana w/spaghetti	7.25	Veal Cutlet Parmigiana	6.25
Eggplant Parmigiana w/spaghetti	6.00	Eggplant Parmigiana	5.00
Ziti with Tomato Sauce	3.75	Shrimp Parmigiana	6.75
Spaghetti with Clam Sauce	5.50	Shrimp Parmigiana w/spaghetti	7.75
Chicken Cutlet Parmigiana w/spaghetti	6.75	Spaghetti with Mushrooms	5.00
Veal & Peppers	6.00	Chicken Cutlet Parmigiana	5.75
Homemade Rice Balls	2.25	Stuffed Shells	5.00
4 Pieces Fried Chicken	4.00	Tuna Salad	5.00
4 Pieces Fried Chicken w/FF or Salad	5.25	Chef's Salad	5.00

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Ham, Swiss,
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Antipasto Salad..... Small - 4.00 Large - 6.00
Tossed Salad..... Small - 3.00 Large - 4.00
Mozzarella Sticks..... 6 for 3.50 12 for 6.00
Garlic or Buttered Bread..... 1.50
Buffalo Wings..... 6 for 2.50
Garlic Knots..... 6 for 1.00
Baked Clams..... 3 for 2.50 6 for 4.50
Zeppoli..... 6 for 1.00

Greek Specialties
Gyro w/Pita..... 3.75
Gyro Plate..... 6.50
Souvlaki w/Pita..... 3.75
Souvlaki Plate..... 6.50
Spinach Pie..... 1.00
Greek Pizza..... 2.50
Greek Pizza w/Gyro..... 3.25
Gyro Roll..... 3.75
Chicken Roll..... 3.75

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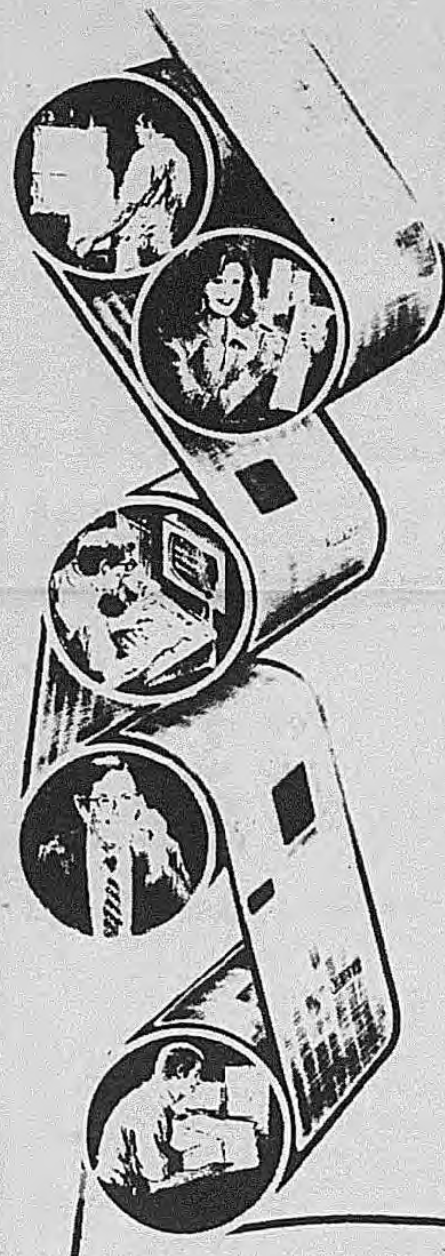
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Looking Back On East St.

CELEBRATES FIRST YEAR OF OPERATION SETS TONE FOR EXPANDING DISTRICT

By Maureen Traxler

"For nearly two months in the fall we looked forward to moving to the new building, which came on October 24. We met at the Nicholai Street School and paraded to the East Street School. This was also a memorial day to the children east of the tracks," commented East Street Grammar School's first principal Nina Plantz, in her report to the Superintendent.

The 81-page Superintendent's Report, prepared in December 1928, contained a host of information about the school district including its 1928-29 school budget of \$161,613.75. The total number of students in the district, housed in the two elementary and one junior-senior high building, now totaled 1,195 pupils.

Miss Plantz listed a number of items donated to the school in the Armistice Day ceremonies held at the new property: "At this time the American Legion and the Auxiliary gave the large flagpole and flag in front of the building; the Masons gave a silk flag and stand used in the auditorium; the Eastern Star gave a picture of the 'The Rough Riders,' which hangs in the corridor on the first floor near the office. The Auxiliary of the Fire Department gave a bust of Col. Charles Lindbergh, which is found on the stage of the auditorium. On another date the Junior Order of American Mechanics gave a Bible, which is used each assembly morning. Mr. Hughes made us a Bible stand, which has improved the appearance of the stage.

It was reported that the school began a Junior Student Cooperative Association (S.C.A.) for children in grades three to six. The S.C.A.s were formed in 1923 and were similar to the G.O. (General Organization) in most schools.

It was felt that the organization "would arouse a greater interest and a better care of the building. It would also teach them helpfulness, cooperation and obedience."

"Each grade has a president and vice president, who represent their room at the meeting of the Council. At the Council meetings they plan, with the help and aid of the principal, the care of the halls, care of school property, lost and found articles, distribution of milk, and dismissals," Mrs. Plantz acknowledged.

The East Street school staff also adopted the "athletic letter" given at the junior-senior high school to develop school spirit and leadership as well as to recognize service to the school. The report states: "Although athletic honors are beyond the reach of our elementary school children, we believe that character building, leadership and scholarship are our most important objectives and that letter awards might be given for such service in the elementary school."

To this end, the following was planned for the children in the fourth through sixth grades. "All children who earned 100 points may be given a letter E (meaning either elementary or East Street School.)" "No one who failed on a

report card was eligible, and points were given in these areas: all 90s on report card; reading 10 approved books, perfect attendance, punctuality, being in the "bank book and regular saver" program, member S.C.A., outstanding leadership in any club, membership in girl scouts, boy scouts, audubon society, library club, hall monitors or other helpers.

In 1924, the School Savings System, "The Educational Thrift Service," was formed. It was believed that "a pupil trained in and taught thrift will be a much happier citizen and will be more liable to possess qualifications of a useful citizen." The students at East Street participated in this nationwide program, and they saved a total of \$1,566.91 in their first year.

Other areas of noted success were: "our orchestra," ("On each Monday afternoon a violin class of about 15 pupils meet in the auditorium; on Friday noons a piano class of eight have their lessons. We also have three boys meeting at the High School with the banjo class.") and 100% membership in the Junior Red Cross. ("Many of the children have taken advantage of the use of showers and a marked improvement is noticed. The second grade had only two people below weight. These two drank milk and reached the norm by the end of the year. The fourth grade was usually the grade ordering the most milk in order to improve their weight and health.")

Milk was served to an average of about 45 children daily; hot lunches were served to about 30 children staying at noon. "This was needed for the children who had to come a long distance," the report added.

The Hicksville school district has long been in the forefront of pilot programs, and the new East Street school housed one of its first endeavors. Each room was equipped with electric floor plugs for the use of the "Spencer Lens picture machine." Monday mornings were picture day at assembly. Films showing the story of silk, wool, cotton, wild animals of North America, Africa, New York City and many others were shown. By use of post cards some of the classes studied the western states and watched fairy tale stories. The third grade studied lumbering by use of the New York State slides. Miss Plantz noted, "Since we have had this machine, it has been in continual use."

Some 30 years later, the school district's 7 elementary schools and two secondary schools bulged with an enrollment of 13,500 pupils. The \$7,956,404.16 1959-60 budget spent 58% on instructional services and local taxation represented 52% of estimated receipts. State aid totaled 38%, and federal aid, 1%.

The school district continued its involvement in pilot programs. The district received a \$100,000 grant from the Ford Foundation to finance research in science and foreign language. In the "Educational Highlights" of the booklet containing the proposed budget that year, it was reported that work done by the district "has been of sufficiently high caliber to be featured in the Saturday Evening Post, Reader's Digest, Parents' Magazine, Grade Teacher, and three New York

papers, as well as in the county and local papers. Our own pilot work in citizenship education and mathematics is of the same caliber as the program under the Ford Grant."

The district's "three track program" initiated in 1958, in conjunction with the above pilots, attracted educational visitors from Los Angeles, CA; from San Angelo, TX; from Merritt Island, FL; from Trenton and Bloomfield, NJ; from the United Nations International School; from Westport, CT; and from a great number of New York State communities including Syracuse, Ithaca, Mincola, Freeport, Roslyn and Baldwin.

The district also participated in a psychological project with Adelphi College to determine why some children with high levels of ability do not learn to capacity, and the state's experimental television program.

Hicksville has amassed a

diverse history since those days in the late 1920's when teachers began to devise their lesson plans for the pupils of East Street School.

Excerpts in this story were taken from "The Superintendent's Report of the Hicksville

Public Schools, December 1928" and "The Hicksville Public Schools Proposed Budget 1959-60," from the Local History Collection, Hicksville Public Library.

LEGAL NOTICE

Michigan Dr. at the extreme westerly end of the arc connecting the southerly side of Michigan Dr. and the westerly side of Home Lane, being a plot 50 ft. x 100 ft. x 70 ft. x 80 ft. x 31.42 ft. Approx. amt. of judgment is \$140,189.01 plus costs and interest. Sold subject to terms and conditions of filed judgment and terms of sale. STEVEN J. EISMAN, Referee. CULLEN & DYKMAN, Attys. FOR Plf., 233 7 St., Garden City, N.Y. BN 3087 4 X 10/26; 11/2, 9, 16

LEGAL NOTICE

NOTICE OF SALE

SUPREME COURT: NASSAU COUNTY. THE GREEN POINT SAVINGS BANK, Plf. vs. ROBERT J. GARDNER, et ano, Defs. Index #06078/90. Pursuant to judgment of foreclosure and sale dated Sept. 4, 1990, I will sell at public auction on the north front steps of the Nassau County Courthouse, 262 Old Country Rd., Mineola, N.Y. on Nov. 27, 1990 at 9:00 a.m. prem. k/a 13 Michigan Dr., Hicksville, N.Y. Said property located on the southerly side of

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LILCO SERVICE

Trinity Lutheran Halloween



Eighth graders at Trinity Lutheran School dressed up in costumes for Halloween. Wearing costumes instead of their school uniforms is a "senior" privilege. An afterschool Halloween party, sponsored by the P.T.F.A., was also held for children in grades K-6. Pictured are eighth graders, James Houser, Joe Krattinger, Sean Tamaro, Chris Houser, and Greg Minceo.

Willet Ave. Celebrates



Vera Schwartz, student teacher of Mrs. Bunting's 4th grade class at Willet Avenue School celebrated the Peanut Gang's 40th birthday. The children also did a Beverly Cleary reading festival. The children listed left to right, back row: Sean Conk, Amar Agha, Erin Kuch, Adam Leigh, Kevin Nolan. Middle row - Renee Schafer, Christian Serpico, Carmine Pero, Jessica Mariscano. 2nd row - Paula Kulnych, Jeanne Marcini. Front row - Lisa Jacobellis, Kristin Kalos and Matthew Wolchok.

In Service

Navy Petty Officer 1st Class Richard Walkowski, son of Evelyn Claire of 17 Fulton Avenue, Hicksville, recently reported for duty at Trident Refit Facility, Kings Bay, Georgia. A 1973 graduate of Hicksville High School, he joined the Navy in November, 1981.

LEGAL NOTICE PUBLIC NOTICE

PLEASE TAKE NOTICE that, pursuant to law, a public hearing will be held in the Hearing Room of the Town Hall, East Building, Audrey Avenue, Oyster Bay, New York, on Tuesday, November 27, 1990, at 10 o'clock a.m., prevailing time, or as soon thereafter as practicable to consider amending the Code of Ordinances of the Town of Oyster Bay, New York, Section 11-49(a) (1) to increase the permit fee for Type I Waste Removal from \$225 to \$350. All interested persons shall have an opportunity to be heard upon the said proposed amendment at the time and place aforesaid. The ordinance is on file in the Office of the Town Clerk and may be examined during regular business hours by any and all interested persons.

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Carl L. Marcellino
Town Clerk

Dated: October 30, 1990
Oyster Bay, New York
BN 3091
1X11/16

Comprehensive Cardiac Care

A comprehensive approach to caring for patients suffering from heart attacks and other cardiac disorders has been instituted at North Shore University Hospital at Glen Cove. The recent merger of the Glen Cove facility with North Shore University Hospital-Cornell University Medical College in Manhasset enables physicians to integrate the personalized attention offered in a community hospital with the technological and specialized medical expertise available in a major medical center, resulting in superior care for cardiac patients.

"By eliminating the transportation and communication barriers between the Glen Cove and Manhasset campuses, we can coordinate all levels of care for our patients," said Vellore Padmanabhan, Co Chief of Cardiology.

Holter monitoring, a diagnostic procedure that can diagnose life-threatening arrhythmias by recording heartbeat patterns over a 24-hour period, is one of the services that will now be available through North Shore University Hospital at Glen Cove. Patients may pick up and return the monitoring device from the Glen Cove Hospital. Data from the test will be transmitted to technicians at North Shore's Manhasset campus, who will analyze it and provide Glen Cove physicians with results almost immediately.

Another non-invasive diagnostic procedure that will now be available at North Shore at Glen Cove is signal averaging. This is a simple, yet vitally important test. When performed on post-heart attack patients prior to their leaving the hospital, signal averaging can identify those who are at risk for sudden heart failure, and indicate when further intervention is necessary to reduce that risk.

Should a patient require an invasive procedure not available at the community hospital, such as catheterization, angioplasty, or by-pass surgery, an immediate transfer to the Manhasset facility can be arranged. Physicians in Manhasset will be standing by, and Glen Cove patients will be given the highest priority.

Cardiac patients can choose to spend their recovery period in the sophisticated cardiac care unit at Glen Cove, within close proximity to their families and with their personal physician coordinating their care.

"We are totally committed to the health of the Glen Cove community," said Dr. Padmanabhan. "We want people to understand that North Shore University at Glen Cove, and North Shore University Hospital in Manhasset are one facility now, so the experienced team of cardiac specialists and the state-of-the-art equipment in place in Manhasset can be easily accessed, if needed, by Glen Cove patients and their physicians."

Library Friends

Guided Tour

Join the Friends of the Bethpage Public Library on Wednesday, November 28 for a one-hour guided tour of West Point, followed by lunch at Gasho of Japan; then off for some holiday discount shopping at Woodbury Common, in Central Valley, New York.

The bus leaves the Bethpage Public Library at 8 a.m. and will depart Woodbury Common at 4 p.m. The cost of the trip is \$29 for members of the Friends of the Bethpage Public Library and \$32 for non members.

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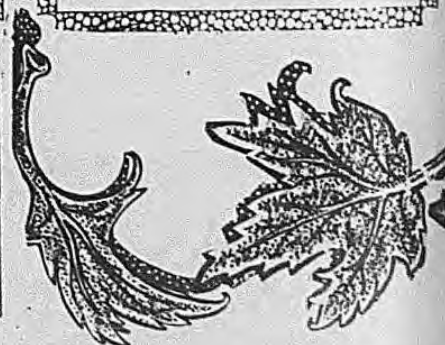
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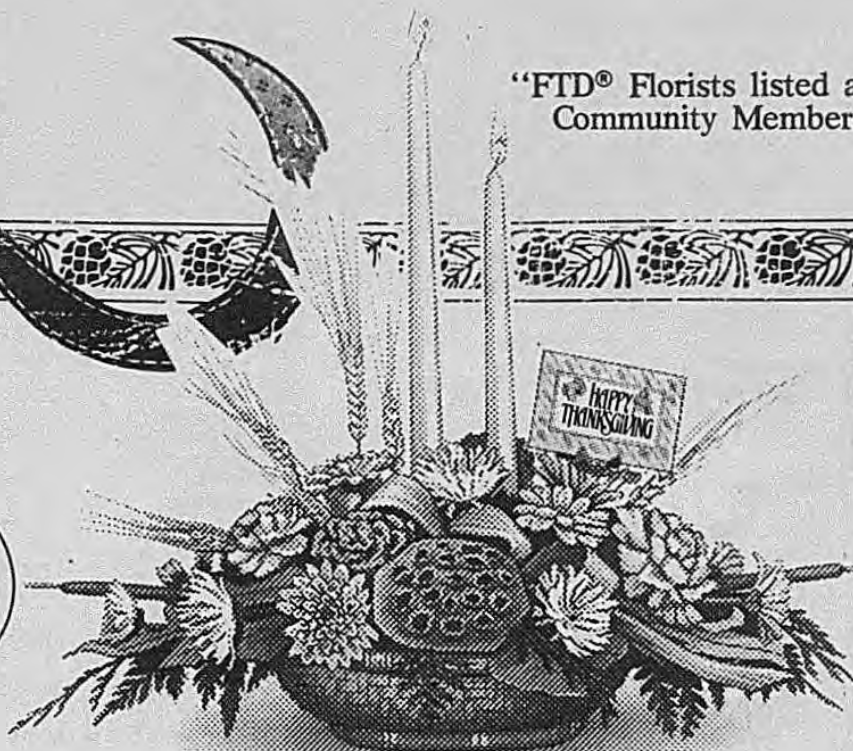
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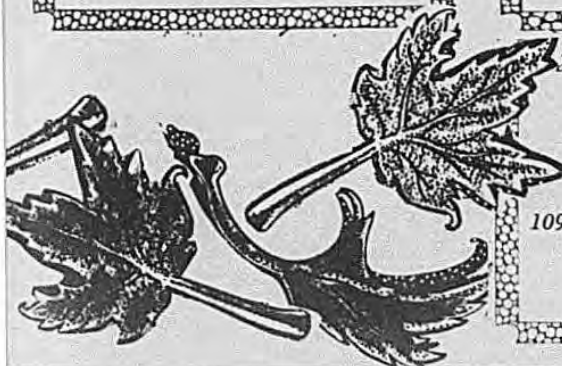
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Right Around Home

By Maureen Traxler

Longtime Hicksville resident Bill Clark recently shared some old photos of town with me, and I, in turn, would delight in sharing them with you.

One can't stop time, and one can't live in the past. But, most certainly, one can appreciate what has gone before; preserve one's heritage, and build a future worthy of those to come.



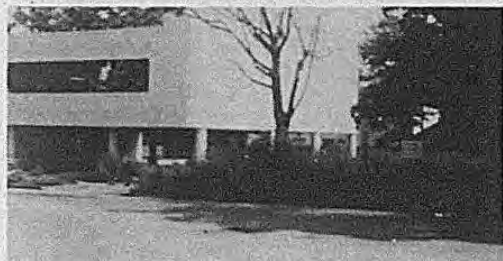
In the above pictures, we are looking north from West Nicholas Street. The picket fence and house at right was once the McCaffery house. In the distance on the left you can see the railroad crossing sign. Today's view at the same corner shows the Trinity Lutheran School parking lot and the elevated railroad in the distance. The only trees remaining are those on Marie Street at Dalton's Funeral Home.



Here you see, left to right, Bill Clark, Irene Elsemann and Robert Igguinden standing on the Elsemann's residence lawn. The hedge is now approximately the center median of Newbridge Road. The photo looks east to Cherry Street.



In the 1978 photo you can clearly see the southeast corner of Cherry Street and Newbridge Road. The stone house and fence once was the residence of Wagner, a builder. The house to the left was the home of builder O'Hearn.



The final photo shows the present southeast corner, now the site of an office building.

Photos courtesy of Bill Clark

Halloween At Woodland Ave.



Eric and Marissa Dikeman, Mrs. Rosemary Dikeman and Victor and Marc Valente enjoying the Halloween carnival.



Mrs. Lorraine Agosta with Marc Valente at the Bean Bag booth.



The Halloween Pumpkin contest was a treat.

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In Service

Navy Petty Officer 1st Class Richard Walkowski, son of Evelyn Claire of 17 Fulton Avenue, Hicksville, recently reported for duty at Trident Refit Facility, Kings Bay, GA.

A 1973 graduate of Hicksville Senior High School, he joined the Navy in November 1981.

PUBLIC NOTICE

NOTICE is hereby given, pursuant to law, that a public hearing will be held by the Town Board of the Town of Oyster Bay, Nassau County, New York, on Tuesday, November 27, 1990, at 10 o'clock a.m., prevailing time in the Hearing Room, Town Hall, East Building, Audrey Avenue, Oyster Bay, New York, for the purpose of considering an application from SOLOMON SCHWARTZ FLORENCE SCHWARTZ, DANIEL M. CORBETT, KIMBERLY CORBETT and MICHAEL CRISS, for permission to modify restrictive covenants to allow the transfer of Special Use Permit from Petitioner, Solomon Schwartz to Petitioner, Solomon Schwartz and/or Dr. Michael Criss, affecting the following described property: ALL that certain plot, piece or parcel of land, situate at Hicksville, Town of Oyster Bay, County of Nassau, State of New York, which is bounded and described as follows: An irregular shaped parcel having an irregular frontage of approximately 137 feet on the south side of Locust Street, a frontage of approximately 66 feet on the west side of Newbridge Road, located in a "D" Residence District at the southwesterly corner of the intersection of Newbridge Road and Locust Street at Hicksville, said premises is further identified as Section 45, Block 74, part of Lot 14, Lots 15, 16, 17, 53, 54, 55 and 56 on the Land and Tax Map of Nassau County and having a street address as 5 Locust Street. The abovementioned petition and map which accompanies it are on file and may be viewed daily (except Saturday, Sunday or Holidays) between the hours of 9 a.m. and 4:45 p.m., prevailing time, at the Office of the Town Clerk at Oyster Bay and Massapequa. Any person interested in the subject matter of the said hearing will be given an opportunity to be heard with reference thereto at the time and place above designated. **TOWN BOARD OF TOWN OF OYSTER BAY.** ANGELO A. DELIGATTI, SUPERVISOR. CARL L. MARCELLINO, Town Clerk. Dated: October 9, 1990. Oyster Bay, New York. MIT 2405 1x11/16

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Dutch Lane Goes To Planting Fields

Mrs. Saul's and Mrs. Calio's 1st grade classes from Dutch Lane enjoyed their field trip to the Planting Fields Arboretum in Oster Bay. October 26 was a chilly fall day, but that didn't keep any student from having a great time.

The most exciting part of the trip is getting to pick out your own pumpkin!



Mrs. Saul and her students, (left to right) Peter Nirro, Michelle Ward, Matthew Doyle, Brian Peltzer, Elizabeth Rothbard, Chris Brettan and Michelle Magee pose for this picture after looking at the farm animals.



Hay rides are always so bumpy and (from left to right) Robyn Goldman, Diana Norton-Taylor, Alyse Parsekian, Melanie Chin, Michael Cunha and Angela Tassone can tell you all about it.

Lamb K. Of C. Oktoberfest

On Saturday evening, November 23, well over 250 people were on hand at Our Lady of Mercy Auditorium in Hicksville to celebrate the Joseph F. Lamb Council No. 5723, Knights of Columbus, Oktoberfest Dinner Dance. The large crowd in attendance danced to the music of Joe Ratto and were served a very enjoyable German dinner.

The special German dinner was prepared by a large kitchen crew, led by P.G.K. John Lombardi and Ann Ort (wife of the present Grand Knight of the Lamb Council). Many members of the Council assisted in various capacities in this Oktoberfest. The Chairman of this event was Grand Knight Josef Ort, who has run this affair for so many years. The Co-chairman was P.G.K. Sam Repoli, also warden of the 16th D.D.

A super raffle was held featuring beautiful handmade wooden items made by G.K. Ort, who is a craftsman well accomplished in this art. He has spent countless hours making them for this raffle. Of special interest was a beautiful hand-crafted wooden rocking horse, also made by him. Other objects were also supplied by various members of the Council. This raffle was well received and was a great focal point of the evening.

Everyone at the Oktoberfest enjoyed a fun-filled evening and a feeling of good fellowship prevailed. This event has always been one of the outstanding affairs of the Joe Lamb Council and to the many who attended, we of the Joe Lamb Council say: "Thanks."

The very next morning, a blood drive was held by Our Lady of Mercy Parish and the same members of the Lamb Council who worked at the Oktoberfest

gave of their time by cooking and serving breakfast to the blood donors.

The November Knight of the Month from Lamb Council is G.K. Josef Ort, who well deserves this award.



Shown above is one of the many tables at the Joe Lamb K of C "Oktoberfest" Dinner Dance. They certainly seem to be enjoying themselves, after partaking in a good German dinner and everything that goes with it.



Shown in photo are the ladies portion of the kitchen crew, who cooked and served a good German food dinner to the many in attendance at the Joe Lamb K of C "Oktoberfest", held Saturday evening, November 3, at Our Lady of Mercy auditorium in Hicksville.



Shown dancing at the Joe Lamb K of C "Oktoberfest" Dinner Dance are, left, PGK Anthony Iannuzzi and his charming wife Vivien. Music was by Joe Ratto.



Very much in evidence at the Joe Lamb "Oktoberfest" Dinner Dance were, left to right, GK Josef Ort, Chairman of the affair; Ann Ort; Doris Repoli; PGK Sam Repoli, Co-Chairman; Nancy Schmidtman; and PGK and present 16th District Deputy Otto Schmidtman.

(Photos by Frank Jopp)

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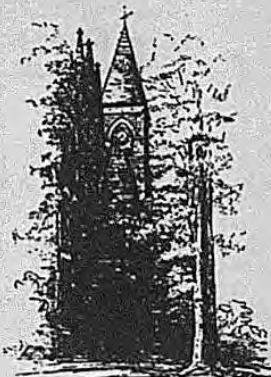
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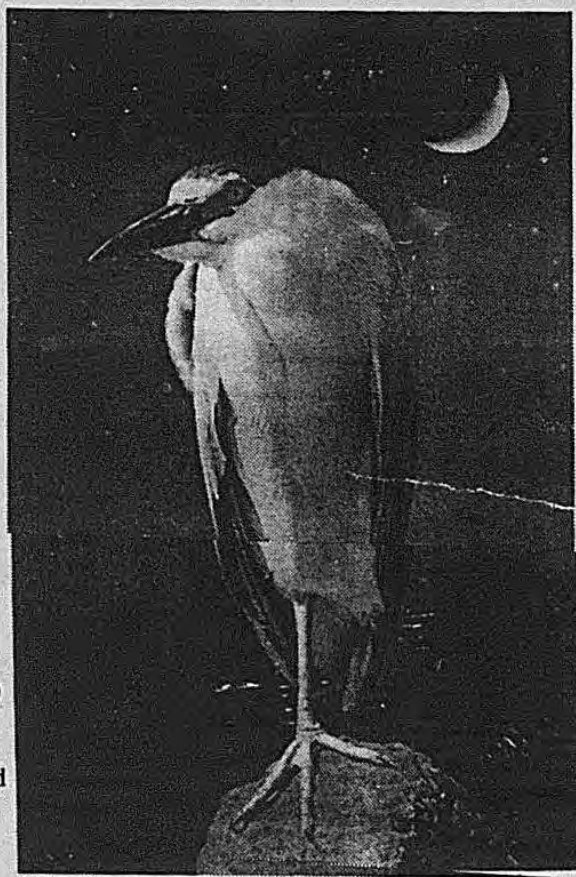


Photo by Don Siz

The black-crowned night heron (*Nycticorax nycticorax*) is a mostly nocturnal native Long Islander who is highly discriminating. You won't find him at just any watering hole. And for dinner the fish had better be fresh, the ambience unhurried.

You might say the black-crowned night heron is a hard bird to please. But The Nature Conservancy has been working hard for 38 years to provide the night heron and hundreds of other animals and plants the finest accommodations available on Long Island.

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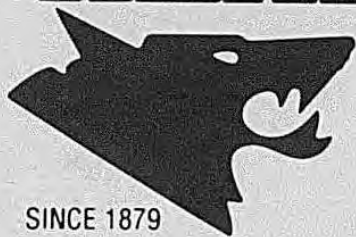
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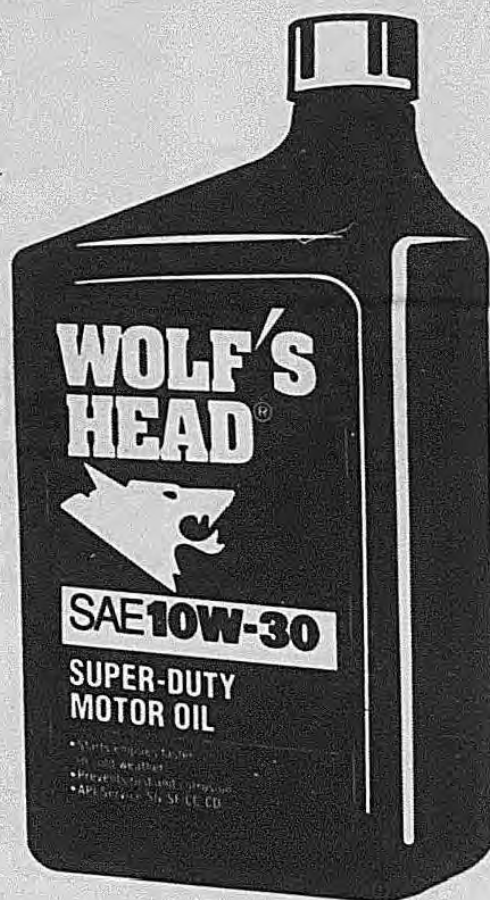


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Mrs. Scott and her second graders.



Mrs. Schreck and her first graders.



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Hauppauge, New York 11788
The name, place of residence, cash contribution, and percentage of interest in the partnership of each Limited Partner is as follows:

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931-0012

Hicksville Man Wins Fellowship



Jerrell Nardiello

Jerrell A. Nardiello of Hicksville has been awarded a Grumman Science and Engineering Master's Fellowship.

It is one of seven such competitive awards given to outstanding young engineers at the company this year to enable them to further their education in

their respective fields of engineering. Nardiello works in the Non-Metallic Process group at Grumman's Aircraft Systems Division at Bethpage.

He earned a bachelor of engineering degree, majoring in engineering science, at Hofstra University. Nardiello is now working for a master's degree in mechanical engineering, concentrating on structural analysis, at Polytechnic University of New York.

Under the Grumman fellowship program, the company pays all costs for tuition, books and fees toward a master's degree. In addition, all winners get a \$1200 tax free stipend to cover time they must take off from their jobs for studies. Each winner must work at least 24 hours a week at Grumman while pursuing such studies. During this time, winners work four six-month tours in different areas of the company to round out their job experience. These areas are matched as closely as possible to the winners' interests and goals.

Video Program Chooses Hicksville

Hicksville High School was chosen as one of only two high schools in New York State to be the recipient of a new VCR in recognition of Hicksville's part in a survey conducted to evaluate the usage and effectiveness of the Science Digest video programs utilized in the school.

Video productions received through "Science News Digest," a program sponsored in this area by Manufacturer's Hanover Bank make up the core of the high school's VOLTS (Video On Loan To Students) program.

The VOLTS program has been operating for some time in Hicksville through the Curriculum Materials Center. The program allows students access to hundreds of educational video productions to be used at home, or at a viewing station in the high school library. VOLTS provides an independent opportunity to

review material missed in class, explore advanced or special interest topics, or research information for assignments.

UPS Promotes Bethpage Man

Cliff Jansen of Bethpage, a driver supervisor for United Parcel Service, has been promoted to package center manager.

Jansen has been a UPS employee for 14 years and most recently served as driver supervisor in the Merrick area. His new responsibilities include managing the Long Beach center at UPS' facility/office in Uniondale.

Jansen and his wife Fra live in Bethpage. They have children: Cliff, Kimberly Erik.

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Students Write To Service People

by Kenneth McGinnis, Hicksville H.S., Chairman Social Studies Department.

Recently we offered our students the opportunity of writing to our service persons assigned to the Desert Shield operation in the Mid-East. The replies to our students' letters are now being received and the thoughts must be shared.

A Navy Hospital corpsman in Saudi Arabia was asked how he felt about the threat of hostilities and injury. His reply: "If I think about it a lot, it does somewhat bother me, because I would hate to see anyone get hurt or killed. So we take training very seriously - today we had our second mass casualty drill - (a) simulated terrorist attack launched a missile into camp that destroyed a tent and wounded all inside, and we also practiced what we would do in case of a chemical agent attack. If you prepare for things, you feel more confident in your abilities and have less worry. That goes for preparing for war, a school test or a job interview."

Further on - "Something to consider about the Arab culture that may make him (Hussein) fight, even if the odds are against him, is Arab pride. They consider it very shameful to back down on your word and now that Saddam has claimed Kuwait, he would shame himself in front of the entire Arab world if he decided to give it back or apologize."

The Arabs are a very religious people and believe that if they die for God (Allah) they will go straight to heaven. So this is a way he may be able to or willing to fight, even though his choices are poor."

He continues on describing the vastness of the desert, dealing with scorpions and snakes, camels and Mercedes Benz cars on the same road, and the special, if not second-class, treatment of women.

The letter is a gold mine of reference points for a teacher to use in a variety of ways. That was a significant result of this activity. But as I read his closing paragraphs, I could not help but think of something even more important. First his comments:

"I'd better close now - time to hit the sack...I haven't even written my girlfriend a letter this long (8 pages). Once again, thanks for the letters and support. Hopefully this will all be over soon and the world will be a safer place and none of you will have to ever face the same prospect of war. But don't worry about me. I've learned some lessons growing up and the biggest was to make the best of a situation - that's just what I'm going to do. America wouldn't have gotten where it is today if people weren't willing to sacrifice, risk and make the most out of any situation. I hope all of you will do the same."

Sometimes, when people communicate with one another information is exchanged and some views are shared. And sometimes a bonding takes place, based on that wonderful human attribute - care, concern, love.

These students took the time to write and give a little of themselves. This Navy corpsman responded, and gave a little of himself. And in that process, in

that sharing, they, and we, rediscover the truth, that while each of us is unique, we share this thing called human nature. We are able to feel his feelings, his

worries, his hopes, because he is us.

To Navy Corpsman Kevin Brannigan - thanks for reminding us of what it means, not just to be Americans, but what it means to be a person.

Arts Of Mexico At Bethpage Library

The Friends of the Bethpage Public Library will present "The Arts of Mexico" a slide/talk on Friday, November 30 at 8 p.m.

A major exhibition of "Mexican Art" with more than 400 works opened at the Metropolitan Museum of Art in October. The panoramic selection of paintings, sculptures and decorative arts covers the pre-Columbian period to the 20th century. While Mr. Rabner's slide/talk is complete in itself, it offers an informative background to those who plan to visit the monumental art show at the

museum on their own, or Join the Library bus trip to the Metropolitan Museum of Art on January 10, 1991.

The bus will leave the library promptly at 9 a.m. There will be ample time to view not only "The Arts of Mexico," but other exhibits of your choice as well. Lunch may be purchased at the museum or brown-bagged. We plan to leave the museum at 4 p.m., returning to the library at approximately 6 p.m. The \$20 cost includes transportation and museum admission. Call 931-3907 for further information.

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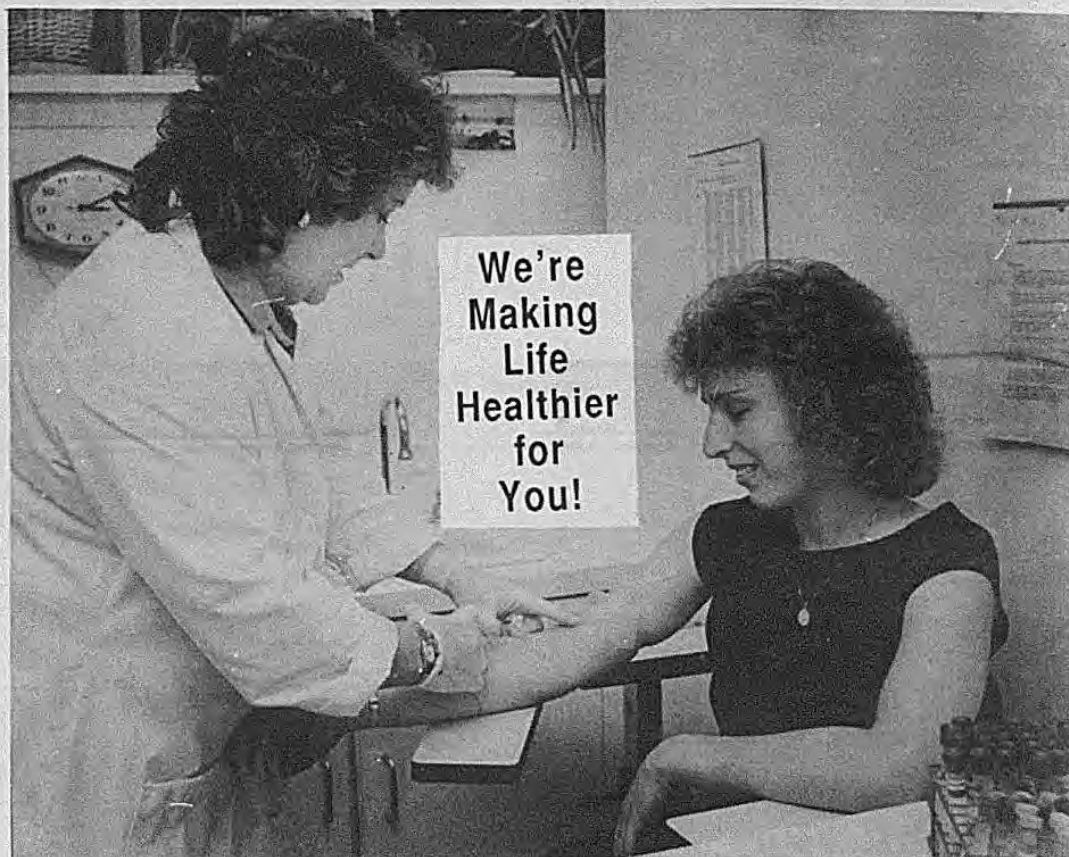


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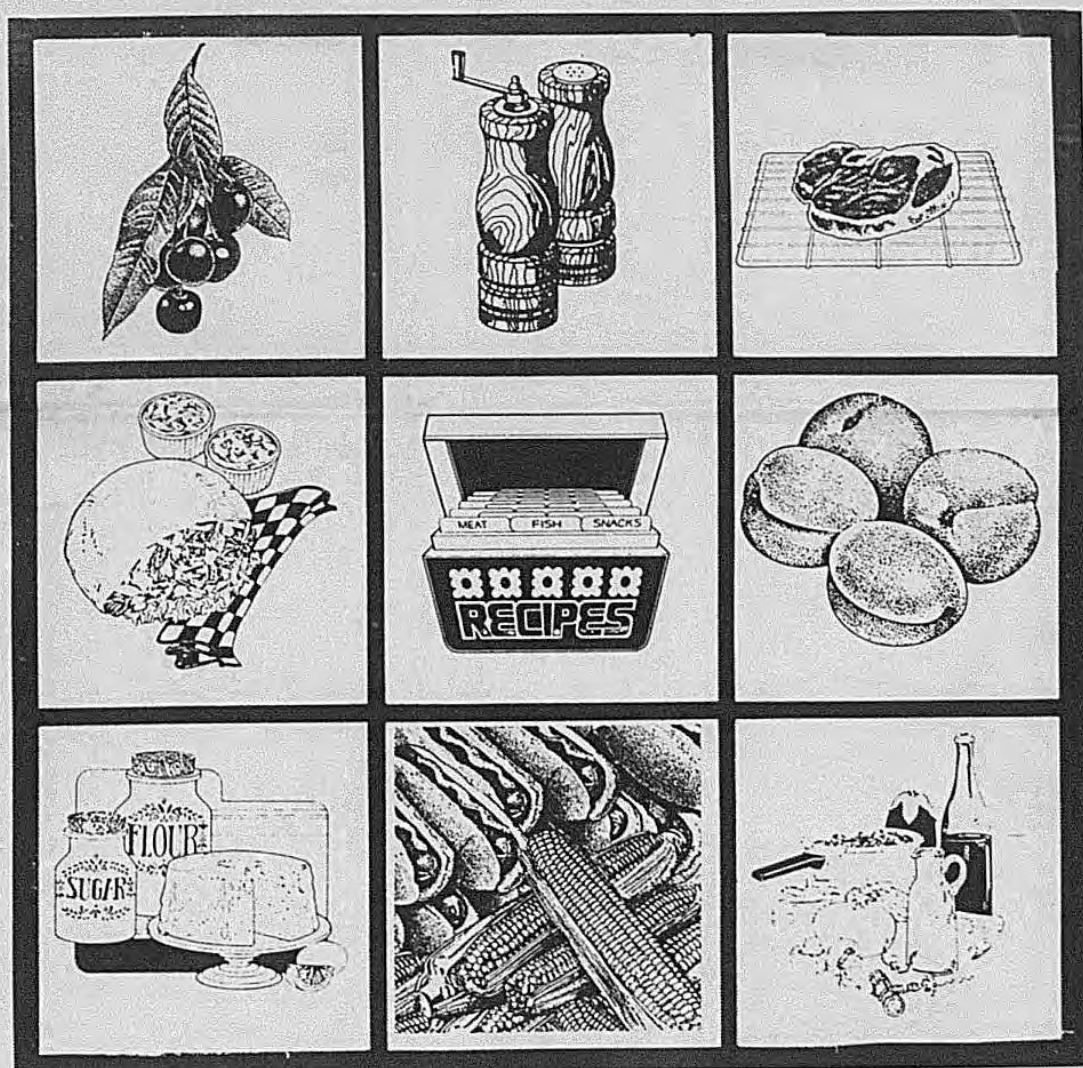
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Food Home Entertaining

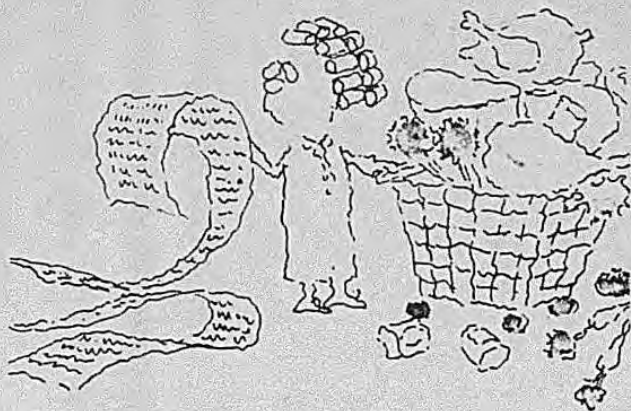
SPECIAL FEATURES IN THIS ISSUE

Smart tips for beautiful basins.....	3
New kitchen gadgets for cooking fun.....	18
Trendy new and future foods.....	15
Wine vine. What grape with meal.....	8
Cook's corner, books, videos.....	4
Kids favorite haunts.....	17
Art for the table.....	10
Selecting a restaurant, getting service.....	14
Quick recipe tips.....	12
What's new in supermarket.....	16
Ethnic dishes.....	5
Guide to smart menu choices.....	19



Friday, November 16, 1990

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HOME ENTERTAINING

Smart tips for beautiful bashes

By Letitia Baldrige

Most people think they can't handle a crowd in their home, so they don't. One hears more excuses and sees fewer parties. "I don't have enough glasses. ..." "What will we do if it rains?" ... "I can't imagine what we'd feed a whole gang of people when I have a hard enough time feeding my family." ... "We don't have enough room for people's coats." ... "I have no imagination about flowers and decor and can't afford a floral designer."

The reasons against giving a party can go on for pages. The reasons for giving a party may be few, but they're powerful. For example, you give a party to:

Pay people back who have invited you.

Give your friends enormous pleasure.

Solidify the relationship with new friends and contacts.

Make yourself feel very good because of the happiness you're giving others.

In a more self-serving vein, you also:

Raise yourself up a few notches in the social scale.

Become more visible in your community.

Grow in social ease through experience.

The key to any successful large-size party (50 or more) is organization and preplanning.

Make a list of every single item that has to be ordered and purchased, picked up, prepared or worked on. Check off each item day by day as you accomplish that task.

Invite a good mix of people — a variety of ages and professions. People love meeting potential new friends.

Have everything done that can be done by the night before the party so that all you will have to

do is recheck and put the finishing touches on your party on the actual evening of the event. For example:

Have the house cleaned.

If parking is going to be a problem, have valets on hand.

If your party will be out of doors, think rain. Where can you move it to if it rains? Some of the best parties I ever attended were moved because of rain into people's garages or barns.

If you have a large group coming, rent coat racks from the caterer or party rental store. If you have a small group coming, you can always put coats on beds — or hang them on hangers on the shower curtain racks.

If you're hopeless, like I am, at arranging flowers, ask a friend who's a whiz at it to help you out. He or she will be complimented.

If you don't have pretty glasses, borrow them from the neighbors. Paper or plastic cups are fine for outdoor parties, but not for indoors.

Think music, because it gives any party a tremendous boost. Use your own musical tapes, hire a piano player or a combo or ask a high school student to serve as a disc jockey, bringing his own equipment and tapes. The "young music" ought to liven your party up a bit.

Provide a simple menu, but give your guests plenty of good food. For a cocktail party, two hot hors d'oeuvres and three cold are enough. For a "cocktail buffet," guests will expect to eat dinner at your home, so give them something such as beef Stroganoff with noodles and a vegetable casserole, as well as cold meats, cheese and crackers. Even dessert — a fresh fruit compote and brownies.

Have an open bar and a generous supply of sodas and fruit juices, too.

Party ideas

By Alison Ashton

If you've been putting off entertaining at home, consider organizing your gathering around a theme. And themes needn't be limited to large parties — use them to inspire decor and menu ideas for any gathering.

Following is a rundown of some themes to get you started:

- **Entertain around the holidays** — any holiday. Winter holidays, of course, come with a round of cocktail parties. More adults are dressing up for Halloween gatherings. Mardi Gras offers another chance for hedonistic celebrations (serve Cajun-style food). Don't forget Valentine's Day.

- **Consider an ethnic celebration.** How about Chinese New Year or St. Patrick's Day?

- **Celebrate sporting events.** Super Bowl and World Series parties are always a hit. Consider serving champagne and strawberries for the Wimbledon finals or mint juleps for the Kentucky Derby. Or decorate your home with automotive motifs for the Indy 500.

- **Spend an evening with the stars.** Gather all your starstruck friends for Academy Awards night. This can be an informal chance to eat pizza and comment on what the stars are wearing or a chance for everyone to dress up. Of course, have your guests pick the winners in all the major categories and offer prizes to the winners.

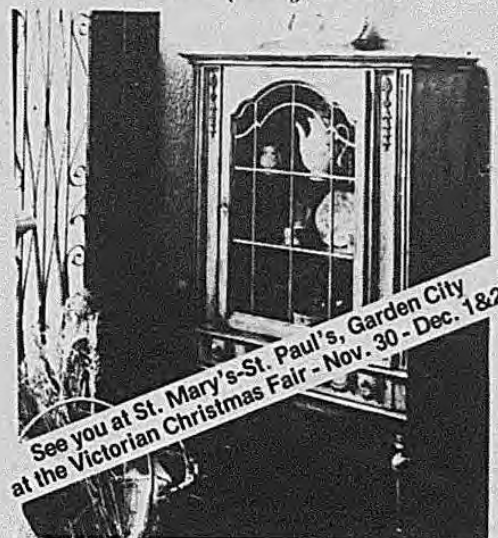
- **Warm your house.** What better way to celebrate moving into new digs than to invite friends. Serve a buffet or have a potluck gathering.

- **Plan a murder mystery.** Ever since the movie "Murder by Death" came out, dinner parties in which the guests try to solve a murder have been popular. Guests can play the roles of their favorite detectives.

- **Dine al fresco.** Fine weather is reason enough to celebrate, and a beautiful garden is all the theme you need. Just pick the kind of food you'd like to serve — perhaps an English tea party or light Southwestern dishes.

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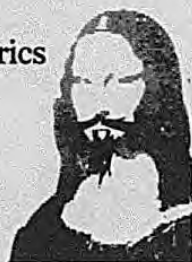


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COOK'S CORNER

Books, videos, magazines and more

By Alison Ashton

Even those among us who use the kitchen for nothing more than boiling water and heating up take-out leftovers can be seduced by a good cookbook.

Maybe it's the lush photography or the savory ingredients listed in the recipes, but the idea of creating haute cuisine in your own kitchen is, well, mouth-watering to say the least.

Cookbooks and videos range from basic how-to manuals featuring simple recipes to tomes full of challenging dishes for the serious gastronome.

Magazines are another source of food and entertaining ideas. *Gourmet* and *Bon Appetit* are two that appeal to both the novice and the veteran gourmand. You also will find ideas from sources as diverse as *Metropolitan Home* and *Elle*.

Country Living, for example, has a monthly feature, "What's Cooking Across America," to update readers on the latest in regional cuisine.

Another option, if you want to brush up on basic skills or learn a new cuisine, is to sign up for a cooking class. These are offered through adult education courses, college extension programs and cooking schools. Department stores and kitchen shops also offer short cooking courses, usually on such topics as microwave cooking or stir-frying in a wok.

For a real treat, combine travel and cooking by signing up for instruction in a foreign country. Learn the finer points of Japanese cuisine at the Tsuji Cooking Academy in Tokyo or how to adapt Thai recipes at the Thai Cooking School in Bangkok.

Following is a compendium of the latest cooking and entertaining books and videos. Look in any bookstore and you will find row upon row of delectable-looking tomes just begging to find their way into your kitchen.

BACK TO BASICS

As John F. Stacks notes in a recent issue of *Time* magazine, we have come a long way from that straightforward kitchen bible "The Joy of Cooking."

"The New Basics" by Julee Rosso and Sheila Lukins (Workman) encourages creativity in the kitchen. Pot roast can be pot roast, for example, or you can chop it up and serve it over pasta.

Another popular general cookbook, "The New York Times Cook Book" (Harper & Row), has recently been revised by its author, Craig Claiborne. This time, recipes are lighter and more fish dishes are featured. Claiborne also demonstrates his techniques in a video by same name from Warner Home Video.

Food writer James McNair has a wildly popular series of targeted cookbooks with simple titles such as "The Chicken Cookbook" and "The Rice Cookbook" (Chronicle).

Lots of us would like to eat more fish at home, but we don't always know how to cook it prop-

erly. If that describes you, check out "The Compleat Fish Cook" by Barbara Grunes and Phyllis Magida (Contemporary Books), for tips on grilling, baking, steaming, and frying all manner of seafood.

If you need to be shown how to do things in the kitchen, try Julia Child's "The Way to Cook" video series from Random House Video. Six tapes cover poultry; meat; soups, salads and bread; vegetables; fish and eggs; and first courses and desserts. Child also has a book out by the same title from Knopf.

Other general-interest cooking videos include "Cooking Series" (Morris Video) and the "Video Cooking Library" (Kartes Video Communications), which has 24 videos on everything from "Seven Simple Chicken Dishes" to "Microwave Miracles."

ENTERTAINING READS

With more of us opening our homes to others, it's nice to have some idea how to entertain. Not to worry, there are plenty of books to help you plan the perfect party, whether it's a dinner party for six or a bash for 60. And these days you will find that Martha Stewart isn't the only party maven offering advice on invitations, place cards and party decor.

Jane Freeman's "Dinner Party" (Harper & Row) walks you through the process of planning a dinner party, from planning the guest list to creating the menu. Another planning manual is "Planning Perfect Parties" by Zell Schulman (Zee Publishing).

"The Pleasure of Your Company" by Elinor Guggenheimer (Clarkson N. Potter) is another guide to planning parties. "The Joys of Entertaining" by Beverly Reese Church and Bethany Ewald Bultman (Abbeville) is a gorgeously photographed volume celebrating home entertaining. John Hadamuscin's "Special Occasions" (Harmony Books) offers tips on holiday entertaining.

ETHNIC EPICURES

There has been a veritable explosion of interest in ethnic food. If there is a cuisine you want to try, chances are there is a book out there to get you started.

Italian is among the most popular cuisines. "Cooking Italian: Classic to Contemporary" edited by Shelli McConnell (Better Homes and Gardens Books) includes traditional favorites, such as Fettucine Alfredo, and new ideas, such as an Italian-Style Vegetable Stir-Fry. Sunset Books offers "Fresh Ways with Pasta," featuring a variety of ways to serve noodles.

Food writers are always looking for new ways to adapt French cuisine for the American palate. "French Cooking en Famille" by Jacques Burdick (Fawcett Columbine) provides traditional regional recipes for French-style home cooking.

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3. Defrost the bread after slicing. Now top with spreads, or fill and roll.



From tea to happy hour

By Alison Ashton

People are looking for new ways to mix business with pleasure, preferably in a setting that is conducive to closing deals and planning strategies.

Whereas businesspeople once reveled in the power lunch, they now are looking for quieter, less rushed ways to entertain. Some of the new options include:

- **Business breakfast.** A less hurried option, breakfast offers early birds a nice alternative to lunch sandwiched in the middle of the day. It also offers a respite from the requisite lunchtime cocktails. Make reservations at an upscale restaurant or hotel.

- **Teatime.** Some people have taken to calling this the Power Tea, but that seems too harsh a phrase for something as restful and civilized as afternoon tea. You will find afternoon tea with all the trimmings (fine china, silver, scones and other goodies) being served at high-end hotels and restaurants.

Another option is to have it catered at the office, or at least keep a few key tea items (a tea service and some baked goods) to serve at the office. It's easy to fix in a hurry and so much more impressive than coffee out of a plastic foam cup.

- **Lunch options.** Between breakfast and tea, lunch hasn't been ruled out altogether. Executives are just looking for a kinder, gentler way to entertain at midday. The *New York Times* recently did a profile on La Prairie CEO and popular Washington hostess Georgetown Mosbacher, who has a penchant for serving elegant business lunches in her home.

You can try a variation on this theme by having a light lunch catered at the office. Or, if your business is home-based, serve lunch at home — it's the ultimate quiet setting for getting down to business.

- **Coffee kudos.** Coffee is becoming an event in and of itself, as more coffeehouses spring up around the country. In addition to serving exotic coffee blends and creations, many coffeehouses serve small meals, making them a good location for a casual breakfast, lunch or afternoon meeting.

- **Happy hour.** With everybody sipping coffee and tea, you may wonder what has happened to cocktail hour. It's still with us; in fact, traditional mixed drinks (the martini, the Tom Collins) are staging a comeback. You also will find bars and restaurants offering more elegant, yet less trendy, happy hour chow — a plate of warm brie with bread, perhaps, or fresh fruit.

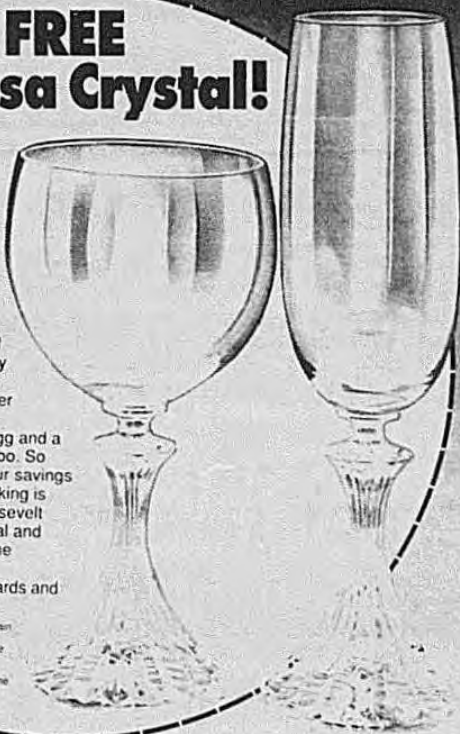
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WINE VINE

What grape with what meal?

By Richard Nalley

Finding the perfect match of food and wine is not the most crucial issue you are ever likely to face.

After all, if you have a good dish and a good wine you probably will enjoy yourself, even if the two aren't a wonderful mesh.

Think of matching food and wine as a game, a puzzle to be solved, a recreational talent to develop, like a smooth backstroke.

There are whole books, newsletters and lecture series devoted to the pairing of wine with food, but unless Baron Eric de Rothschild is dropping by for dinner, you generally can relax with a few simple pointers.

The key to the exercise is experimenting to find out what you like and then remembering it. Write down a good food and wine combination or even a promising wine alone in the same way you would copy down a new recipe, and keep the notes in the same place.

A few tips:

• Red with meat/white with fish.

It is fashionable to say that this is a rule to be broken, and that is true. However, it got to be a rule because it's not the worst idea in the world. When in doubt, fall back on it.

Of course, it isn't even the rule

everywhere. In France's Alsace, where the hearty foods run to things like sausages and sauerkraut, they serve dry Rieslings, gewurztraminers and pinot gris (or tokay d'Alsace), white wines all.

With a smoky grilled fish — especially a red-fleshed fish like tuna — few things taste better than a smoky red burgundy.

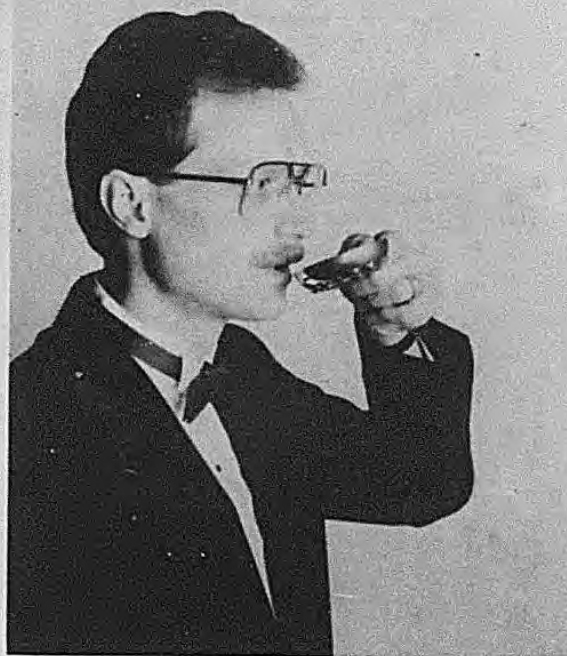
• Try similarities/try contrasts.

If you know the flavor of a wine — and this is a good place to start — you can find aspects of it that complement particular foods.

For example, sauvignon blanc often has a "grassy" or herbal taste that makes it wonderful for chicken cooked with tarragon or other herbs or with vegetarian pastas. Spicy peppery chili can be perfect for a spicy, peppery zinfandel.

Contrasts also can work. One of my favorite summer snacks is roasted almonds with a medium dry sherry. The sweetness and rich texture of the sherry perfectly set off the salty, smoky flavors of the nuts. Of course, there is also an element of similarity here since many sherrys have a nutty flavor as well.

Another winner is a sweet Sauternes or other fine dessert wine with pate (or foie gras if you can swing it). I like to serve this — one



WINE VINE — You don't need your own wine steward at home, but choosing the right wine will enhance the food you serve.

glass apiece — before a meal, when the sweet wine seems to give everybody a pick-me-up. The earthy, mineral and salty flavors of the pate are heightened by the sweet honeylike smoothness of the wine.

In general, sweet wines do well with salty things, but dry wines do not match with sweet foods. This is a mistake many people make in serving brut (dry) champagne with dessert. The cake or what have you makes the dry wine taste sour and thin.

If you are determined to serve champagne with dessert, choose an extra-dry style (which, confusingly, is actually less dry than brut).

The only exception to the sweet food rule I know is cognac and chocolate — an incredible match because the chocolate cuts the brandy's bite and emphasizes its fruit and flower.

• Cook with the wine you are serving.

If the dish is steeped in the wine, or a similar wine, to that in the glass, you have an instant wine and food match.

All too often, however, the cooking wine is a cheapie you wouldn't want to drink by itself (a mistake on its own terms), and it goes to war with the excellent wine you have poured to drink.

• Match the wine to the sauce and trimmings, not the meat.

The classic example here is the Thanksgiving turkey. If you buy a light dry wine to complement the bird, you may be surprised to find that the stuffing and cranberry sauce make it taste like sour water.

Similarly, a wine that would be appropriate for strips of rare roast beef — a pinot noir, say, or lighter-bodied cabernet sauvignon — would be flavorless if the dish were a heavy, spicy beef stew (try a zinfandel or petite sirah).

• Whites with crisp acidity.

We all love big rich, fat charonnays from time to time, but an interesting thing can happen when these wines are served at a meal.

By themselves they taste decadent and full of flavor, but with food they disappear or turn sweet or metallic.

The key here is that crisp acidity cuts through the flavor of food, and gives the wine structure and backbone. Crispness also gives the palate a refreshed feeling.

A young sauvignon blanc or Riesling may seem almost too thin and acidic until you try it with, say, a cream sauce pasta. The cream sauce muffles the acidity, and suddenly the wine seems to blossom with fresh young fruit.

This is also the case with one of the more idiosyncratic matches I know of, crisp champagne and fried chicken, where the acidity cuts through the grease and allows the wine to show off its earthy fruitiness (it also works with buttered popcorn).

Choosing a wine for a meal as opposed to using it as a cocktail means a shift of focus. A lean wine that may not taste so spectacular on its own may be a much better choice for your dinner than a soft, buttery or blossomy wine without the crispness.

• Medium-bodied reds.

No one likes a big winter stew-type red wine — young Barolo or Cote Rotie, say, or a monster cabernet — better than I do, but with most foods I find myself preferring a medium-bodied red wine. The best of them have enough flavor interest, but they are not so heavy, rich or alcoholic that they overwhelm the food.

Pinot noir, that variable, often expensive wine, is perfect for many dishes, from salmon to smoked duck breast, and a truly elegant version can form the centerpiece of a memorable meal.

A fine substitute can be a cru Beaujolais — not, repeat not, a nouveau Beaujolais — from a fine label such as Dubouef or Drouhin. These wines have a wonderful perfume and fruitiness, but also enough acid and structure to match up well with a variety of dishes.

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ENTERTAINING AT RESTAURANTS

Dining and schmoozing around town

By Carol Cutler

People with busy schedules find that entertaining often is best done outside the home.

Taking guests out to dinner or lunch is catching on as being efficient and relatively relaxing for the host and hostess. This does not mean that they are absolved of all planning and preparations. It just minimizes them.

Whether the occasion is business-oriented, personal or a mixture of both, the event will flow more smoothly if any possible trouble spots are taken care of beforehand.

Your individual adjutant in preparing for the evening is the *maitre d'hotel* of the restaurant.

This French term literally means "master of the house." It wouldn't be a simple house, mind you. That's only a *maison*. To be labeled *hotel* the building is pretty much a mansion.

The French prime minister's headquarters and residence is referred to as the Hotel Matignon. If you know your French officials, you know that it's a rather grand place and there's a *maitre d'hotel* overseeing the household.

This is a very serious job. More than a job, maitre d'hotels in restaurants are thorough professionals, well-educated, trained and often well-paid executives. They know their establishments and how you can best use their services.

And don't be surprised if the maitre d' happens to be a woman. More and more women are filling this demanding role, just as they are moving into the kitchen. I don't think anyone has yet suggested that they be called *maitresse d'*, and I certainly hope not.

Contessa Thornburg of the Georgian Room at the Four Seasons Olympic Hotel in Seattle says she strives to eliminate the intimidation and formality that often are associated with *maitre d's*.

Depending on the size of the group you are planning to entertain, you could do it all by phone, or for more elaborate arrangements, make an appointment to go over details in person.

The maitre d' knows the menu as well as the kitchen staff. To

preorder the dinner, he can suggest dishes that might not be on the menu at the moment but will be available by your party date. Unless you know precisely what wines you want to serve, he can make recommendations, given some indication of price.

Which brings up the most important thing to settle first — budget.

Don't be bashful and pretend that you can afford more than you can. Be honest with yourself and with the maitre d'. He is used to working within different cost structures, given the price range of the restaurant, of course.

Keep in mind that not only upscale restaurants are happy to work with you for these special occasions, and that more modest places often offer a less-formal and friendlier atmosphere.

Go over the dining room spaces with him to decide what area you think most suitable. But do take his advice if he politely suggests that it wouldn't work very well. He is speaking from experience.

Try to ascertain if it is possible to have cocktails in a separate section of the restaurant. This will be dictated by space, naturally. Some restaurants have no bar or waiting area. But when feasible, moving from one spot to another expands the entire experience.

The maitre d' also will make sure you have the best serving staff. If you are pre-seating guests, just give him the seating chart and the place cards. Everything will be in place when you arrive. He wants the evening to flow as smoothly as you do.

Now, that all-important and embarrassing question: to tip or not to tip? The prestigious Four Seasons Hotels and Resorts chain polled their top maitre d's for guidance, and the unanimous answer was that most maitre d's don't expect tips.

Thornburg also does not expect tips but, she adds, if a guest has made a special request and feels inclined to tip, the appropriate time is at the end of the evening.

And at the end of the evening, when saying goodbye to your guests, save a little thanks for the consummate professional who made it all look like nothing at all.

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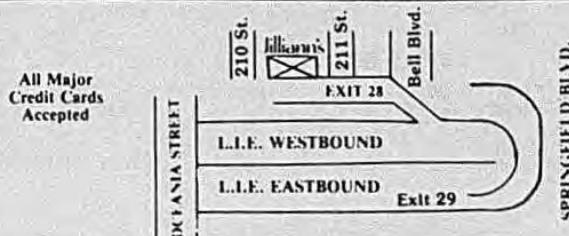
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to 2-inch chunks. Scoop out fleshy center
to make sparkling votive lights.



SHORT-ORDER GOURMET

Quick recipes, tips
for dining well

By Sharon Achatz

Whether family chef or kitchen-shy single, an extended stint in the galley leaves most cooks with a bitter taste in their mouths. There's just so much more to be done each day than tend to a blazing oven or a boiling soup pot.

Consequently, today's crazy schedules are more likely to leave the hungry standing in a fast-food line rather than toiling in front of a stove.

But a steady diet of fast food and frozen dinners can lead to a gastronomic wasteland that wreaks havoc on your waist — not to mention your heart.

A savvy '90s menu calls for food that's fast and fabulous, yet fit for a health nut.

Sound like an overblown dream? Well, just grab your wooden spoon, follow the yellow linoleum road to the Wonderful Land of Cooking Shortcuts and say, "There's no place like my kitchen, there's no place like my kitchen" for '90s-style palate-pleasers.

There's plenty of help available for time-pressured cooks: Precooked foods, quick-cook cuts of meat, recipes with few ingredients and simple directions, fast cooking methods such as microwave and savvy use of leftovers, all can make short-order work of meal preparation.

For example, precooked turkey breast purchased from your market can be cut in strips for a

speedy chef salad or diced for a quick stir-fry. And quick-cook cuts of meat, such as flank steak, can be broiled to perfection in 10 to 15 minutes — during which you can microwave some vegetables to round out the meal.

The simpler the recipe, the sooner you can eat and the more likely you'll have the ingredients on hand to prepare it. One cookbook was written around recipes with three ingredients: "The Three-Ingredient Cookbook" by Sondra J. Stang (New American Library).

For ease of preparation — even though they have more than three ingredients — it's difficult to beat a soup or stew. Even though these take an hour or more to cook, they tend to themselves during the cooking process, leaving you to other pursuits. A salad and some bread round out a complete meal.

If you're cooking something that's time-intensive — such as soup, chili, stew or lasagna — make a double batch and refrigerate or freeze leftovers for future meals.

Perhaps no single device has proved more helpful to the harried hungry than the microwave oven. Consider, for example, the lowly baked potato. What takes a conventional oven one and one-half hours to prepare is microwave-ready in 15 minutes — cook on high for nine minutes, when wrap in foil and let stand for six min-

utes more. And the oven is perfect for heating leftovers.

A great way to ensure great leftovers is to prepare a double-duty dish, such as a roast, over the weekend when you have more time. Later in the week, leftover roast becomes great barbecue beef sandwiches, green chili burritos or beef stroganoff in no time at all.

Or cook up a big batch of food — such as pasta or chicken breasts — that can be used in a variety of ways. Cook enough for two or more meals.

For example, cook an entire package of tortellini one night, but serve just half with blue-cheese sauce. Refrigerate the rest of the tortellini and combine with vegetables and Italian dressing the following day for a refreshing salad.

Or, cook up twice as many chicken breasts as you intend to serve with orange-brandy sauce

for dinner, whether you're serving one or six. Refrigerate the rest to use later in the week in a chicken salad.

Following are some recipes to speed you on your way.

CHICKEN WITH
ORANGE AND BRANDY

- 2 chicken breast halves
- ¼ cup all-purpose flour
- ¼ teaspoon salt
- Pepper to taste
- 2 tablespoons margarine
- 2 tablespoons vegetable oil
- ¼ cup brandy
- ¼ cup orange juice
- ¼ teaspoon ground ginger

Yields 2 servings.

Pat chicken dry if damp. Combine flour, salt and pepper to taste on plate. Roll breasts in flour mixture to coat. Heat together margarine and oil in heavy-bottom skillet. Add chicken pieces and brown well on both sides, about 10 minutes total.

Remove chicken and set aside. Pour off fat. Add brandy to skillet over low heat and stir bottom of skillet to get up any brown flavorful bits. Stir in orange juice and ginger; add chicken breasts. Cover and simmer 15 minutes or until chicken is cooked through. Season with salt and pepper.

From "Two's Company" by Bev Bennett (Barron's).

MIDDLE EASTERN
CHICKEN SALAD

- 2 cups cooked chicken breast cut into bite-size pieces (see note)
- 2 scallions, thinly sliced
- 1 cucumber, peeled and diced
- 1 clove garlic, minced
- 2 teaspoons olive oil
- 1 tablespoon lemon juice
- 2 tablespoons chopped parsley
- 2 tablespoons chopped fresh mint
- 8 ounces plain low-fat yogurt
- Salt and pepper to taste
- Pinch cayenne pepper

Yields 4 servings.

Toss together all ingredients. Chill briefly before serving.

Note: If not using precooked chicken, prepare meat by steaming 1½ pounds boneless, skinless chicken breast for 14 minutes over simmering water.

MICROWAVED
BEEF STROGANOFF

- 2 tablespoons margarine
- 1 small onion, chopped
- 1 pound boneless breakfast steak, cut into thin strips (see note)
- 2 cups sliced fresh mushrooms
- 1 clove garlic, minced
- ½ cup water
- 1 beef bouillon cube
- 2 tablespoons flour
- ¼ teaspoon dried dill weed
- ¼ teaspoon pepper
- ¾ cup plain yogurt
- 1 tablespoon minced fresh parsley

Yields 4 servings.

Place margarine and onion in 13x9-inch glass dish. Microwave uncovered 2 to 3 minutes, stirring after 1 minute, until onion is tender. Add beef, mushrooms and garlic and microwave 7 to 11 minutes longer, until beef is cooked and mushrooms are tender, stirring every 4 minutes. Set aside.

In 2-cup glass measure, combine water and bouillon. Microwave uncovered 1 minute, then stir to dissolve bouillon. Sprinkle flour over beef; toss. Add bouillon mixture and seasonings, stir well. Microwave uncovered, 2 to 4 minutes, to thicken sauce. Blend in yogurt and let stand uncovered 3 minutes before serving.

Garnish with fresh parsley sprigs and serve over noodles or rice.

Note: If using leftover beef, use about 2 cups sliced or chunked meat and add to recipe at step where it is sprinkled with flour rather than adding with mushrooms.

HEARTY
VEGETABLE SOUP

- 2 (12-ounce) cans vegetable juice cocktail
- 2 cups water
- 1 small head green cabbage (about 1 pound), finely chopped
- 1 medium onion, thinly sliced
- 3 carrots, sliced (about 1 cup)
- 2 stalks celery, chopped (about ½ cup)
- 2 tablespoons instant beef or chicken bouillon

Yields 8 servings.

Heat all ingredients to boiling; reduce heat. Cover and simmer 1 hour.

From "Betty Crocker's Cookbook" (Golden Press).

MICROWAVED FLOUNDER
PROVENÇAL

- 1½ tablespoons olive oil
- 4 (8-ounce) fillets of flounder
- 1 tablespoon finely chopped basil leaves
- 1 garlic clove, minced
- Salt and pepper
- 8 ounces canned tomatoes, chopped
- 3 tablespoons orange juice
- 1 tablespoon lemon juice

Yields 4 servings.

Rub fish fillets and interior of 8x13-inch glass dish with olive oil. Place fillets skin side down in baking dish in single layer and sprinkle each with basil, garlic, salt and pepper. Scatter tomatoes, orange and lemon juices over all.

Cover with plastic wrap and microwave at full power for 4 minutes. Poke plastic wrap to release steam and serve immediately.

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Challenge '90

By Sharon Williams

Dining out is an all-consuming passion these days.

From TGI Friday's to Tavern on the Green, Kentucky Fried Chicken to K-Paul's, the phrase, "Your table is ready" is all that it takes to get millions of mouths watering for what is on the menu.

It seems the palate with a penchant for food on the town often takes precedence over everything else. More than 42 percent of the food dollar is spent away from home, with the total food service industry tab coming to around \$227 billion.

Yet, Americans don't seem to mind the hefty check, and with so many choices on the nation's bill of fare, it's easy to see why.

Whether it's fine dining, fast food or something deliciously in between, America's ever-growing appetite for restaurant cuisine has good to great restaurants sprouting up. Those who religiously earn their stars can fast attain legend status.

Ready to eat? Following are a few tips and trends geared to guide your taste buds down the road of artful dining.

HOW TO FIND THEM

Whether you're seeking the perfect spot for a light but productive business lunch in a brand-new city, or going for all-out romance with candlelight, roses, falling water — the works — in your own back yard, you don't want a restaurant that you'll ultimately wish you could send back with the steak.

To find the cream of the crop, read through city and regional restaurant guides such as "Zagat's Restaurant Surveys," "Gault Millau" or "Fodor's 90," which list a selection of restaurants, prices and reviews.

Newspaper reviews and those found in gourmet magazines also can greatly assist your search. You should, however, postpone for several months trips to Johnny-come-lately hot spots that recently have obtained three and four stars, or be prepared to stand in a long line with everyone else.

Personal recommendations obtained by quizzing trusted friends or local restaurant critics about their favorite spots for chocolate souffle or scampi can be invaluable, but the concierge or hotel desk clerk will likely be of little help.

A better tactic — and one used frequently by *The New York Times* food critic Mimi Sheraton — is to ask your cabdriver about his favorite dining destinations.

Once you've staked out a spot, another tip is to try the restaurant first for lunch prior to the big occasion. This way, you can get a taste for the food, ambience and accompanying prices, and the check will be considerably less than what you would pay for a full-blown evening meal.

As for price, as a general rule, you should be prepared to pay for fresh flowers, crystal and chandeliers.

But, if you're seeking a bargain, hunt down the many top-notch res-

taurants that are striving to make dining more affordable. Look for those that offer less-expensive "bar menus," or boast stylish ambience under the name bistro, grill, deli, cafe or coffee shop. Ethnic and chef-run restaurants can also prove a better value than their continental counterparts.

You also can save pennies by watching what you order. Compare a la carte items to full dinners, forgo extra drinks and expensive desserts, and ask about the prices on the daily specials. You also can earn dining discounts through diners' clubs.

GETTING GREAT SERVICE

Industry experts say good service is to the 1990s what the swashbuckling chefs were to the past.

To ensure that you get it with a smile (while keeping your own), pick up the phone and schedule reservations several weeks in advance. This is the time to specify a table with a view, ask about the availability of the *salmon en croute*, and to find out all the low-down on suggested dress and forms of acceptable payment.

If things look tight on your anticipated day of dining, ask to be put on the waiting list anyway and check back periodically for cancellations. In some cases, it helps to try to strike up a relationship with the reservation taker.

Visitors might consider asking the hotel concierge to throw his weight around since he or she might just have inside connections. Locals, meanwhile, will ultimately get the best tables and service by becoming recognized regulars at their favorite eateries.

On the morning of the big dining day, reconfirm your reservations and table preferences, or cancel if you've had a change in plans, since holding the table for no-shows will cost the restaurant.

Be sure to dress with the crowd, lest you be tucked away in a dark corner, and arrive 10 minutes early to make sure you like your table. While you wait, take a look at the wines, appetizers and desserts on display.

To get the best meal, don't just become absorbed in the menu once you're seated. Listen to the specials, look around at what others are eating, and ask the waiter, captain or even the owner what the kitchen is known for. Then, make your choice.

DINING ETIQUETTE

Wondering about which fork to use, or what to do about the tip? You're not alone. The demise of family dinners and the prevalence of meals straight from the refrigerator and fast food have many people in a quandary about what's correct at the table.

Thus, it's no wonder etiquette books and courses for adults and kids are almost as plentiful as appetizers during Happy Hour.

Spend a little time with manners experts and authors such as Letitia Baldridge. You'll quickly learn that one always uses flatware from the outside of the place setting toward the plate. Or that it's perfectly fine to send back a meal that's not up to snuff.

Since tipping is considered by employers and service employees alike as an integral part of the incomes of many employees, you really can't debate the issue, says Baldridge. While you don't have to tip when someone is overly hostile or rude, one should — as a general rule — leave change even when the service is disappointing.

In such cases, leave a smaller tip than you normally would, and accompany it with a calm explanation of why you have tipped less than usual.

And just what is that tip? At a luxury restaurant, 20 percent of the food bill should be split two-thirds to the waiter and one-third to the captain, says Baldridge. Eight percent of cost of the wine goes to the sommelier (wine steward), \$1 per coat to the hatcheck person and \$2 to the doorman for getting your cab (\$5 if he performs a miracle in the pouring rain).

At a modest restaurant, she adds, leave 12 percent to 15 percent of food bill to the waiter.

TAKE OUT TRICKS

If it's on the menu, chances are good that it's also available for take-out now that many restaurants are catering to the dash-and-dine crowd who prefers to eat elsewhere.

Some take orders by fax and phone to save even more time, while others offer counters specifically for take-out customers.

There's no need to go hungry, meanwhile, if your favorite restaurant is located several states away. Toll-free phone numbers, catalogs and overnight shipping have given new meaning to the phrase, "We deliver" now that hundreds of restaurants ship their specialties to famished customers around the United States.

The cost, of course, is more than you would pay if you were there to place your order in person. But, customers who keep going back for seconds and thirds of their favorite — albeit faraway — foods say it's hard to put a price on the convenience and opportunity of ordering long-distance offers. And, while you do pay freight, you don't have to tip.

Choices range from the Cajun concoctions of New Orleans' K-Paul's to the marvelous milk shakes whipped up at Whitey's Ice Cream in Illinois. To maintain

freshness, many such culinary delights will arrive at your doorstep insulated in plastic foam, and accompanied by directions if you need to warm it up or cool it down before serving.

FAST FOOD NEWS

Fast food just isn't fast enough anymore, say industry experts, and as a result, everyone is hustling to find ways to feed the millions of customers who, for a variety of reasons, must eat and run.

Thus, it's no surprise that George Jetson technology and second-shaving service tactics are already in place in some fast-food restaurants, and being tested at many others.

Some restaurants, for instance, take your order while you stand in line, thus eliminating the wasteful "think time" that inevitably occurs at the counter, while others let you key in your own order via computerized screens, thus eliminating altogether the time it takes to talk.

In the not-too-distant future, you'll be able to order favorites such as chicken, burgers and pizza under a single roof, and get fast home delivery on wrapped-and-sacked delights that go far beyond pizza.

Fast-foodies might find that their french fry cook is, in fact, a robot, and that several lanes of drive-through customers can be served at once via conveyor belts. Toll-free numbers will all but eliminate the need to reach for the phone book when hunger strikes, and data bases at the other end of the line will keep track of your address and fast-food preference in order to speed home delivery.

The future also promises that a proliferation of fast-food restaurants will appear in such spots as office towers, shopping malls, hotels and airports — many equipped with automated teller machines that will take a card instead of cash.

And, you can have your future fast food either hot or cold, thanks to the development of smarter packaging that promises to keep food warmer until you're ready to eat, as well as frozen fast food that can be prepared in the microwave in a matter of seconds.

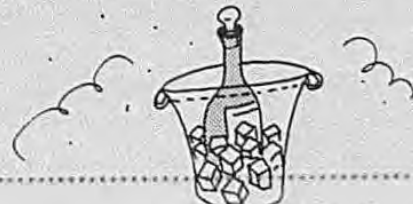
KITCHEN HINTS

Champagne season is on its way

Don't struggle with stubborn corks.

Here's how to pop them easily:

1. Even when you're in a hurry, don't put the bottle in the freezer. The sugars in the champagne will freeze the cork to the bottle.
2. Chill in the refrigerator just until the bottle feels cool. Don't leave it in indefinitely.
3. When using an ice bucket, fill with water just to the point where the neck curves, well below the cork.



By Debra Lee Baldwin

Someone had to be the first to eat every food we now take for granted. Imagine the trepidation that went into those first tastes of tomato, escargot, various kinds of mushrooms, calamari — even beer.

Not only did some brave soul eat a tomato (according to legend, it was a suicide attempt), multitudes of food preparers since have sauced it, souped it, tossed it and canned it.

Happily, the history of food is far from over. New delicacies hit the grocery shelves daily. Many edibles we know and love have become more nutritious and easier to prepare — and even more are in the works.

STRANGE STUFF

In the category of "who would have thought of eating *that*" is ostrich meat. Ostrich ranches are booming, and one bird typically produces 120 pounds of meat; it tastes like beef yet is more nutritious than chicken or turkey. One egg will feed a crowd.

Also fairly odd are craisins; invented by Ocean Spray, these are dried, sugared cranberries — use as you would raisins.

Several companies make popcorn-on-the-cob; it's supposedly more flavorful than "normal" popcorn (even if it isn't, the experience of cooking and eating it may be worth it).

Not so strange, but certainly different, are Wonton Foods' choc-

olate fortune cookies (why didn't they think of it sooner?); and a new frozen pizza from Chicago Brothers: barbecue chicken.

New condiments and preserves come with a kick; among them are Jim Beam Steak Sauce, Pancake Syrup, Honey 'n Bourbon Mustard and Strawberry & Peach Preserves; also DeKuvner's Peachtree Schnapps, Peach Preserves and Pancake Syrup.

SWEET IDEAS

Prior to the 1400s, people couldn't afford sugar — honey was the only sweetener. Today, according to "The Great American Food Almanac" (Harper & Row), "we consume roughly 1 1/4 pounds of sugar each, every week, every man, woman and child of us."

Starburst, a Mars product, recently added new flavors to the popular chewy candies: wild berries, red cherry, Malibu punch and strawberry-watermelon.

Miramar International of San Antonio, Texas, has introduced Baby Bars, a confection designed to replace cigars as birth announcements.

Kids are going crazy for Ghostbusters Slime gum and Bubble Tape, six feet of rolled bubble gum. Adults are more inclined toward Hershey's new milk chocolate Symphony bar with almond and toffee chips.

IMPROVED FOODS

Some foods of the future will be old friends we have overlooked in

the past — or that have been modified to increase nutrients and reduce calories.

Among these is the lowly sweet potato, a high-vitamin, low-calorie charmer that can be cultivated in just about any soil. A cousin, the golden potato, looks like it has already been buttered (it doesn't taste buttery, but people tend to add less butter anyway).

During the next year or two, look for the newly developed "1015 super onion" in your grocery store. It was hailed as the "sweetest, mildest onion in the world" at a national Onion Taste-Off Challenge held in McAllen, Texas.

Barley may become popular as a cholesterol-reducer (it's at least as effective as oat bran). A hot dog is under way that will have only 15 percent fat. Fat-absorbent microwave packaging is in the works, as are more nutritious tortillas that substitute protein maize for regular corn.

QUICK EATS

The race is on to make a nutritionally sound, low-sodium, low-fat frozen dinner that tastes *wonderful*.

According to *Adweek* magazine, ConAgra's Healthy Choice product line has revolutionized the market, and "sparked a series of fast-responding imitators."

Stouffer's, for example, retailed with Right Course, health-oriented dinners that dare to be different (chicken with peanut sauce, fiesta beef with corn pasta).

Campbell Soup's response is Le Menu Light Style; Kibun Gold competes with honey-garlic chicken and lean ginger beef; and H.J. Heinz expanded its Weight Watchers line (chicken fettucini, garden lasagna, beef tips in wine sauce).

Also on the frozen food front are heat-and-eat breakfasts and a multitude of desserts with reduced fats and calories.

TRENDY EDIBLES

Foods, like fashions, come and go.

Presently, wine coolers and yogurt drinks are out. And fruitcake? Forget it.

Currently "in" are iced coffee drinks, including iced cappuccino. Also, among the under-30 set, cola for breakfast.

Crumpets are outdistancing once-popular English muffins and pita bread, perhaps because afternoon tea is the trendy get-together (cocktail parties are passe). And who knows — tea tasting may take the place of wine tasting.

Baby veggies are on the wane. New fruits will be attracting the adventurous: the keriberry (a brambleberry with a blackberry flavor) and the kiwano (tastes like a combination of lime, banana and cucumber).

Anything ecological is OK, which includes products wrapped in biodegradable packaging, plus foods that promote conservation (example: Ben & Jerry's Rainforest Crunch).

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SMART SHOPPING

Supermarket savvy and what's new

By Monica Perez

The first thing a salesperson asks in a clothing store is, "May I help you?"

How differently we would shop if a nutritionist came up to us in the supermarket and asked the same question.

When you shop for food in another country, it doesn't take long to appreciate the incredible variety we enjoy at home. But from all this plenty, how do we find the really good stuff: the foods our families will eat, No. 1; those that nourish body and senses, and — welcome to the '90s — things that cause the least amount of insult to Mother Earth, insofar as packaging waste is concerned.

Fresh is best, there is no getting around it. Not long ago, *Better Homes and Garden's* Consumer Food Inquiry came to the conclusion that by the year 2000 at least half the foods sold in supermarkets will be fresh. That is consumer demand talking.

Fresh foods — meats, fruits, vegetables, dairy products, eggs, bakery items — are of course better for you. Refining leaches out vitamins and fiber, the flavor enhancers added to make up for flavor lost in processing do nothing for your body nutritionwise.

By now that is fairly common knowledge. What is not as often pointed out is that the more processed a food is, i.e., the more easy the meal (frozen TV dinners, for example), the more expensive. You pay for convenience.

Instead, find a market or deli that offers meals made that day — salads, sandwiches, meat 'n' potato entrees, sushi — from fresh, whole ingredients. Super-jumbo markets are stocking their cases with more and more of these ready-made, good-for-you meals.

Gourmet specialty shops are another resource, even many restaurants on the health food bandwagon offer food to go.

If you have been avoiding the meat, egg and milk sections of your market, ask yourself what you are substituting for them these days. Not so hot?

It might surprise you to learn that technology has reached the farm: cows, chickens, lambs and pigs are being raised to be much lower in fat than a decade ago; consumers also are demanding fewer hormones.

Milk that is only 1 percent fat is being test-marketed around the country.

Even eggs are better for you: According to the California Egg Commission, the U.S. Department of Agriculture has updated its nutrient data base to reflect new figures that reveal this much-maligned food to be 25 percent lower in cholesterol and with less fat than was believed in previous years.

A good rule of thumb in the supermarket is to shop the perimeter of the store, where the perishables are stocked; breeze through the canned and frozen foods.

By doing so, you also are avoiding those items in the most elaborate packaging. Even if you are not into saving the Earth, you probably are into saving money,

and make no mistake — you ultimately pay the bill for that beautiful box or crush-proof carton. The one you throw away.

Do you have a market nearby that sells bulk foods? Use it!

Is there a farmers' market in your town? Put its schedule on your calendar!

Try to pay only for food, not cardboard or shipping costs. You will quickly discover the difference in taste between a fresh pear and one that was picked weeks ago and allowed to ripen in a truck.

Your county farm bureau, agri-

cultural extension, university extension or farmers' market association can direct you to the nearest resource for fresh produce and dairy products.

Bring your own shopping bags. In fact, even many supermarket employees no longer blink an eye when you hand them your string bags for filling.

If socially responsible shopping is important to you, there is no better source of information than *Shopping for a Better World*, produced by the Council on Economic Priorities (Ballantine, 1989).

Major product manufacturers are rated on such things as animal testing, involvement with defense contracts, stand on nuclear power, even whether they are equal-opportunity employers. Reading and using this guide gives you a feeling of empowerment: You can make a difference, simply by choosing one salsa over another.

There are a number of New Age mail-order companies coming on the scene these days; they will find you if your name appears on a mailing list for any ecology-oriented organization.



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Forever favorites

By Debra Lee Baldwin

'50s diners are popping up all over, restaurants are adding meat loaf and mashed potatoes to their menus, food manufacturers are repeating ads a generation old, and peanut butter has never been so popular.

What's going on?

The return of comfort food. Yuppies, those most-targeted of consumers, long for the warmth of Mom's kitchen and the "M'm!M'm! Good!" canned soups they used to slurp after school.

This is not to say Perrier and brie have been discarded in favor of Tang and Kraft Macaroni & Cheese. But if you're over 30, chances are (come on, admit it) sometimes you long for those old favorites from the past. And you want to share them with your kids.

From "The Great American Food Almanac" (Harper & Row) are these fascinating facts about a few familiar foods:

- For years, competitors had watched enviously as the Heinz advertising lured the largest market share of tomato ketchup buyers by extolling the slowness with which the Heinz ketchup could be coaxed out of the bottle. The message was that the slower it poured, the better it tasted; thickness was achieved by using more and meatier tomatoes.

Catching on to this idea, the research scientists at a rival company after not months, but literally years of dedicated experimentation and reformulation, thought they had figured out how Heinz had done it and got their ketchup to pour as slowly as Heinz's.

Heinz, of course, watched all this scurrying around, but they didn't care. Just at the time it was thought that Heinz was matched, Heinz announced the introduction of a new plastic squeeze bottle that gets that thick ketchup out onto the plate "quick as a whistle."

• Edwin E. Perkins, of Hendley,

Neb., first offered a flavored syrup called Fruit Smack as a mail-order item in 1922. You may recognize today's name for the product: Kool-Aid.

- An Alpine baby food maker named Henri Nestle developed a method for incorporating condensed milk into candy, creating milk chocolate and Switzerland's reputation as a haven for foreign money seeking chocolate.

Back in the United States, Milton Hershey took out the condensed milk and put in fresh whole milk and the Hershey Bar was born.

Another U.S. landmark was the GooGoo Cluster, a melange of marshmallows, caramel, peanuts and milk chocolate, the world's first combination candy bar, introduced in 1912 and still being made today.

- Ann Landers' Meat Loaf reputedly is the most frequently requested recipe in the English language; it serves six:

ANN LANDERS' MEAT LOAF

2 pounds ground round
2 eggs, beaten
1½ cups bread crumbs
¾ cup ketchup
1 teaspoon Accent
½ cup warm water
1 package Lipton's onion soup mix
Salt and freshly ground pepper, to taste
2 strips bacon
1 (8-ounce) can Hunt's tomato sauce

Preheat oven to 350 F.

Mix together all ingredients except bacon and tomato sauce. Blend thoroughly.

Put mixture in even layer in oiled loaf pan. Smooth out top with spatula.

Lay bacon down length of meat loaf and pour tomato sauce over.

Bake in middle level of oven for 1 hour, until firm.

Kids' favorite haunts

By Lisa Castiglione

Children, once the scourge of fine dining establishments, are taking their place in the world eating out, and restaurants are responding.

Restaurant visits by the under-6 crowd increased 36 percent between 1982 and 1988, and accounted for 7 percent of total traffic in 1988, according to a National Restaurant Association survey.

And this younger, more active clientele is being wooed by restaurateurs.

"Operators are responding with meal promotions, special menus and games and toys designed to make eating out a pleasurable experience for kids and their parents," says NRA President Harris H. "Bud" Rusitzky.

"The Saturday Lunch Club" at the Fountain Restaurant in Philadelphia's Four Seasons Hotel offers fine dining for 8- to 14-year-olds with parents in tow, reports

Restaurants USA. Menu items have included such delicacies as osso buco Milanese and sauteed veal chop with Swiss chard.

After lunch, the children visit the kitchen for hands-on instruction on preparing a meal.

Midpriced franchises such as Chi-Chi's, Bennigan's and the Red Lobster are also laying strategies to attract a family oriented crowd. Red Lobster, for example, has offered a Hidden Treasure Pack for youngsters, supplied with crayons and toys, according to Adweek.

New attractions by sit-down establishments will challenge the fast-food chains, who claim the majority of child patrons with 83 percent.

This figure is consistent with the foods the under-6 crowd prefers. Favorites are soft drinks (ordered at 35 percent of visits), french fries (33 percent), hamburgers (24 percent), pizza (18 percent) and fried chicken (12 percent).

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CULINARY TOOLS

New kitchen gadgets for cooking fun

By Debra Lee Baldwin

The request, "Honey, go chop some wood so I can start dinner," was common 100 years ago. Preparing the evening meal meant half a day of plucking, stoking, basting and sweating.

Now we nuke our foods in micro-minutes.

Technology has transformed kitchen slaves into efficient meal makers. True, we still have to prepare food, but if we need it quick, no problem. If we want to have fun — maybe even experiment — there are plenty of appliances and gadgets to enhance the experience.

THE BIG GUYS

Today's refrigerators do more than keep foods cold or frozen — they churn out ice cubes and dispense cold water from their doors. The techiest come with control panels that monitor interior functions and temperatures.

You can have a restaurant-style range that has been modified for home use, or you can opt for a wafer-thin cooktop set into a center island or existing cabinet. Whether you choose a glass ceramic cooktop or one with awe-inspiring halogen burners, sealed surfaces make cleanup easy.

Vents needn't be hulking hoods; many cooktops include downdraft systems. And new built-in ovens often have multiple functions: microwave, conventional, convection.

Built-in recycling bins are currently more in demand than trash compactors; other popular options include water filtration systems, wine racks, and appliance "garages" that hide toasters and more behind roll-up tambour doors.

THE SPACE SAVERS

It's true: our families and living spaces are shrinking — and so are kitchen appliances. (When microwave ovens were introduced in the '70s, they were as big as regular ovens; new models are barely larger than lunch boxes.)

Toastermaster's 805 Handi-Pan is a small electric skillet, just the right size for a grilled cheese sandwich, hamburger or heating a can of soup — and it has a non-stick surface.

MicroAire, from Microwave Concepts, is a casserole-size appliance that combines microwave energy with fan-forced hot air, 400 degrees Fahrenheit. It produces crisp fish sticks, french fries and batter-dipped chicken, and also bakes bread and biscuits from frozen dough.

New from Waring is Kitchen Mates, a small, compact food processor made for smaller families; the two-in-one unit performs a variety of tasks, including whipping, mixing, grating and chopping.

The Black & Decker Co. deserves credit for creating many minimachines — such as the Handy Mixer Cordless Beater, Handy Chopper Mincer/Chopper, Cup-at-a-Time Drip Coffeemaker,

and several models of Dustbuster vacuums (including a new Wet & Dry Vac).

THE FUN ONES

Maybe you don't care so much about storing things, you just enjoy cooking — and you love any gadget or appliance that makes it more fun.

According to *Eating Well* magazine, the Dak Auto Bakery creates "better-than-store-bought bread." It's "easy, mess-free and a great conversation piece." You add yeast and ingredients; the machine mixes, kneads, rests while the dough rises, kneads it again, bakes it, then cools the loaf.

Get ready for fondue fever. Yes, the cheese pot of the past has returned; sales rose 20 percent last year. But the health-conscious '90s dictate new fondues, using less fattening cheeses, and strips of lean meats dipped in low-cholesterol oils. (OK, we won't look if you want to swirl chunks of pound cake in melted chocolate.)

Kids are the new consumers, and Waring is ready for them with Hot Dog Express, a wiener machine that sizzles one to four franks to serving temperature in less than two minutes.

Rotisserie cooking makes meats savory and succulent without added fat. Farberware makes a broiler-rotisserie; new from Sharp is a microwave oven with a rotisserie; and Jenn Air offers a plug-in rotisserie cartridge for its versatile cooktops.

Cheese, please: The Cheese Machine from Progressive International stores and slices cheese. It saves you the hassle of wrapping and unwrapping cheese between uses, and provides you with neat slices when you want them.

Coffeemakers are amazing, and there is a multitude of them. One innovative model, Brewer's Choice from Salton Maxim Housewares, is a side-by-side system; it brews two different types, brands or strengths of coffee (or tea) simultaneously.

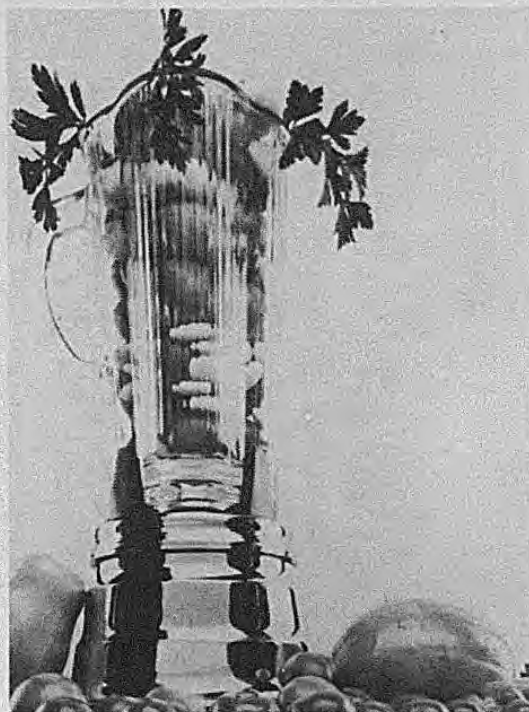
KITCHEN FASHION

Not only has high-tech come to the kitchen, so has style. Even the basics bloom with pleasing patterns, colors and shapes.

New Pyrex mixing bowls from Corning enhance Southwestern kitchens; they come in beige, melon and mint green. Corning Ware cookware now is available in soft beige — the first major change since the line was introduced in 1958.

Count on anything by Braun and Krups to be high style. Among the products made by these German companies are sleek, contemporary coffee, espresso and cappuccino machines; coffee mills; thermal carafes; toasters; food processors; mixers and more.

High-end teapots are objets d'art; look for ones designed by well-known architects. (Incidentally, because of the popularity of their teapots, these masters have moved on to dinnerware, furnish-



CULINARY TOOLS — The right kitchen tools, from small gadgets to large appliances, help ordinary cooks become fine chefs.

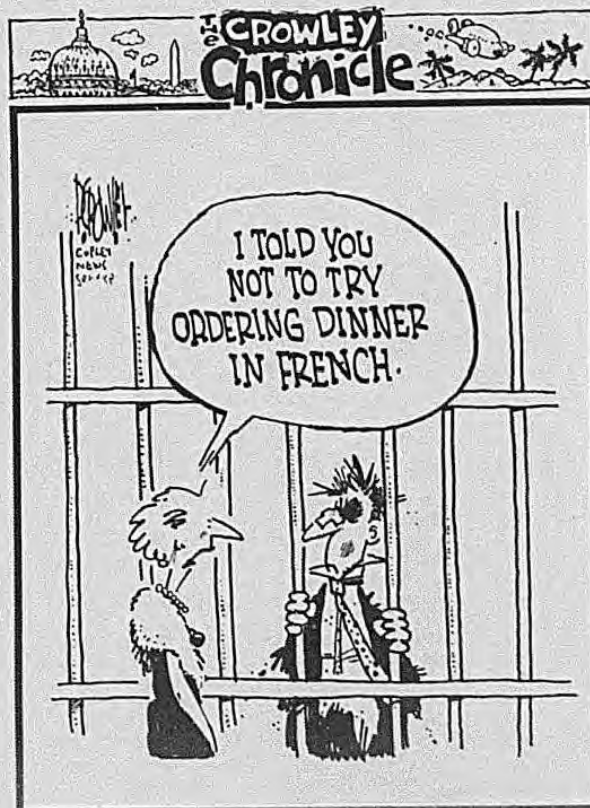
PERFECT PANTRY

The latest appliances save you time, true, but they are not much help if your cupboards are bare.

Stock up on staples that can be combined to create spur-of-the-moment meals.

Include grains, pasta, rice and flour; quick-cooking dried beans; grated Parmesan and Romano cheeses; sauces and condiments

(tomato and chili sauces, salsa, regular and flavored mustards, horseradish, vinegars, soy sauce and hot pepper sauce); herbs and spices (buy small containers because many lose flavor after six months); vegetable oils; snacks (not all have to be fattening — include low-oil microwave popcorn and rice cakes); and canned goods (soups, chicken stock, fruits, vegetables and fish).



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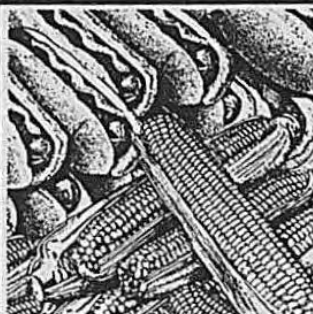
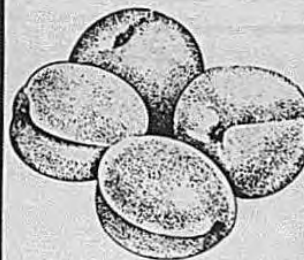
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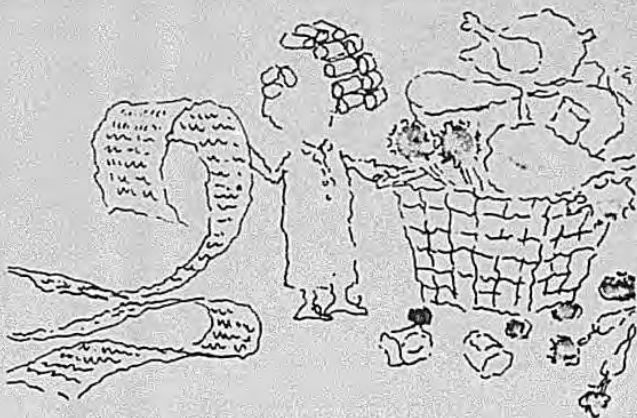
SPECIAL FEATURES IN THIS ISSUE

Smart tips for beautiful bashes.....	3
New kitchen gadgets for cooking fun.....	18
Trendy new and future foods.....	15
Wine vine. What grape with meal.....	8
Cook's corner, books, videos.....	4
Kids favorite haunts.....	17
Art for the table.....	10
Selecting a restaurant, getting service.....	14
Quick recipe tips.....	12
What's new in supermarket.....	16
Ethnic dishes.....	5
Guide to smart menu choices.....	19



Friday, November 16, 1990

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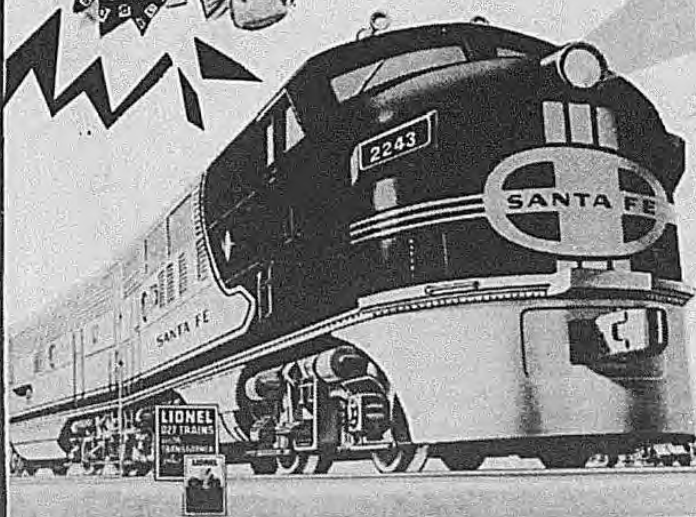
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HOME ENTERTAINING

Smart tips for beautiful bashes

By Letitia Baldrige

Most people think they can't handle a crowd in their home, so they don't. One hears more excuses and sees fewer parties. "I don't have enough glasses. ..." "What will we do if it rains?" ... "I can't imagine what we'd feed a whole gang of people when I have a hard enough time feeding my family." ... "We don't have enough room for people's coats." ... "I have no imagination about flowers and decor and can't afford a floral designer."

The reasons against giving a party can go on for pages. The reasons for giving a party may be few, but they're powerful. For example, you give a party to:

Pay people back who have invited you.

Give your friends enormous pleasure.

Solidify the relationship with new friends and contacts.

Make yourself feel very good because of the happiness you're giving others.

In a more self-serving vein, you also:

Raise yourself up a few notches in the social scale.

Become more visible in your community.

Grow in social ease through experience.

The key to any successful large-size party (50 or more) is organization and preplanning.

Make a list of every single item that has to be ordered and purchased, picked up, prepared or worked on. Check off each item day by day as you accomplish that task.

Invite a good mix of people — a variety of ages and professions. People love meeting potential new friends.

Have everything done that can be done by the night before the party so that all you will have to

do is recheck and put the finishing touches on your party on the actual evening of the event. For example:

Have the house cleaned.

If parking is going to be a problem, have valets on hand.

If your party will be out of doors, think rain. Where can you move it to if it rains? Some of the best parties I ever attended were moved because of rain into people's garages or barns.

If you have a large group coming, rent coat racks from the caterer or party rental store. If you have a small group coming, you can always put coats on beds — or hang them on hangers on the shower curtain racks.

If you're hopeless, like I am, at arranging flowers, ask a friend who's a whiz at it to help you out. He or she will be complimented.

If you don't have pretty glasses, borrow them from the neighbors. Paper or plastic cups are fine for outdoor parties, but not for indoors.

Think music, because it gives any party a tremendous boost. Use your own musical tapes, hire a piano player or a combo or ask a high school student to serve as a disc jockey, bringing his own equipment and tapes. The "young music" ought to liven your party up a bit.

Provide a simple menu, but give your guests plenty of good food. For a cocktail party, two hot hors d'oeuvres and three cold are enough. For a "cocktail buffet," guests will expect to eat dinner at your home, so give them something such as beef Stroganoff with noodles and a vegetable casserole, as well as cold meats, cheese and crackers. Even dessert — a fresh fruit compote and brownies.

Have an open bar and a generous supply of sodas and fruit juices, too.

Party ideas

By Alison Ashton

If you've been putting off entertaining at home, consider organizing your gathering around a theme. And themes needn't be limited to large parties — use them to inspire decor and menu ideas for any gathering.

Following is a rundown of some themes to get you started:

- Entertain around the holidays — any holiday. Winter holidays, of course, come with a round of cocktail parties. More adults are dressing up for Halloween gatherings. Mardi Gras offers another chance for hedonistic celebrations (serve Cajun-style food). Don't forget Valentine's Day.

- Consider an ethnic celebration. How about Chinese New Year or St. Patrick's Day?

- Celebrate sporting events. Super Bowl and World Series parties are always a hit. Consider serving champagne and strawberries for the Wimbledon finals or mint juleps for the Kentucky Derby. Or decorate your home with automotive motifs for the Indy 500.

- Spend an evening with the stars. Gather all your starstruck friends for Academy Awards night. This can be an informal chance to eat pizza and comment on what the stars are wearing or a chance for everyone to dress up. Of course, have your guests pick the winners in all the major categories and offer prizes to the winners.

- Warm your house. What better way to celebrate moving into new digs than to invite friends. Serve a buffet or have a potluck gathering.

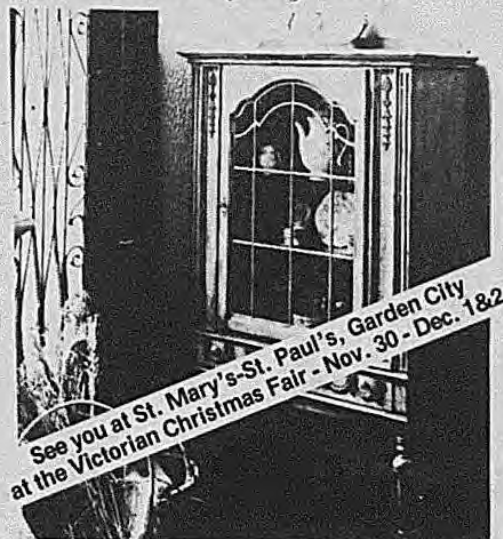
- Plan a murder mystery. Ever since the movie "Murder by Death" came out, dinner parties in which the guests try to solve a murder have been popular. Guests can play the roles of their favorite detectives.

- Dine alfresco. Fine weather is reason enough to celebrate, and a beautiful garden is all the theme you need. Just pick the kind of food you'd like to serve — perhaps an English tea party or light Southwestern dishes.

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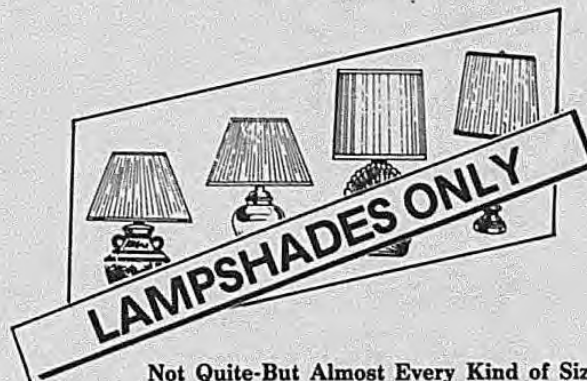
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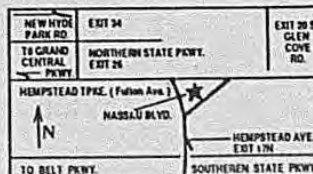


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Food writers are always looking for new ways to adapt French cuisine for the American palate. "French Cooking en Famille" by Jacques Burdick (Fawcett Columbine) provides traditional regional recipes for French-style home cooking.



Ethnic dishes

By Debra Lee Baldwin

Restaurants featuring the fare of Pacific Rim countries are growing in popularity — as are those that feature little-known cuisines of Europe.

The first recipe below is a good introduction to light and spicy Vietnamese cuisine; the other, from Provence, makes use of a common vegetable in an uncommon way.

FRIED BONELESS CHICKEN WITH HONEY AND GINGER

2 tablespoons vegetable oil
1 large onion, cut into wedges
1 pound boned chicken thighs, cut into 2-inch pieces
6 large garlic cloves, thinly sliced
1 tablespoon thinly shredded ginger root
2 tablespoons honey
2 tablespoons nuoc mam (see note)
2 tablespoons soy sauce
½ teaspoon five-spice powder (see note)
Freshly ground pepper
Coriander sprigs, for garnish

Yields 4 servings.
Heat oil in wok or skillet over high heat. Add onion and stir-fry until lightly browned.
Add chicken (you also can try this with duck, pork or fresh

prawns, shelled or unshelled) and stir-fry until browned, about 3 minutes. Add garlic and ginger and stir-fry until fragrant.

Stir in honey, fish sauce, soy sauce and five-spice powder. Toss to combine ingredients and cook until chicken pieces are nicely glazed with sauce, about 3 minutes.

Remove to hot platter. Sprinkle with black pepper to taste, and garnish with coriander sprigs.

Serve with rice, a vegetable dish and a soup for a very satisfying meal.

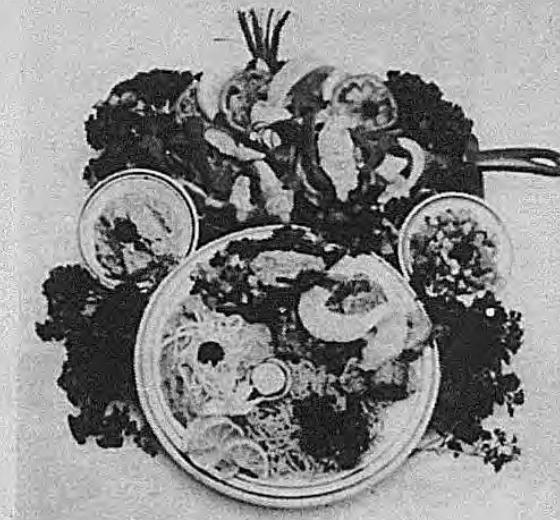
Note: Nuoc mam (Vietnamese fish sauce) and five-spice powder can be found in Asian food markets or in the "ethnic food" sections of larger supermarkets.

From Nicole Routhier's "The Foods of Vietnam Cookbook" (Stewart, Tabori & Chang):

From the Portman Grill's new "Esprit de Provence" menu. The chef is Fred Halpert; the restaurant is in San Francisco.

GRATIN OF SWEET POTATOES

2 sweet potatoes
1 clove garlic
8 ounces heavy cream
¼ teaspoon salt
¼ teaspoon cracked white pepper



RESTAURANT CUISINE — Mexican and Southwestern dishes, such as chicken fajitas and pork carnitas, above, have become popular all over the country.

Yields 2 servings.

Preheat oven to 425 F.

Rub casserole dish with garlic clove. Peel sweet potatoes and slice very thin. Layer potatoes in pan. Chop garlic very fine. Mix garlic with cream and season with

salt and pepper.

Pour mixture over potatoes and cover with aluminum foil. Bake for approximately 15 minutes. Remove foil and continue baking for another 5 minutes or until golden brown.

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1. Fresh bread is soft with a lot of moisture. Freeze the loaf until quite hard, but not rock solid.
2. Cut into slices as thin as you want.
3. Defrost the bread after slicing. Now top with spreads, or fill and roll.



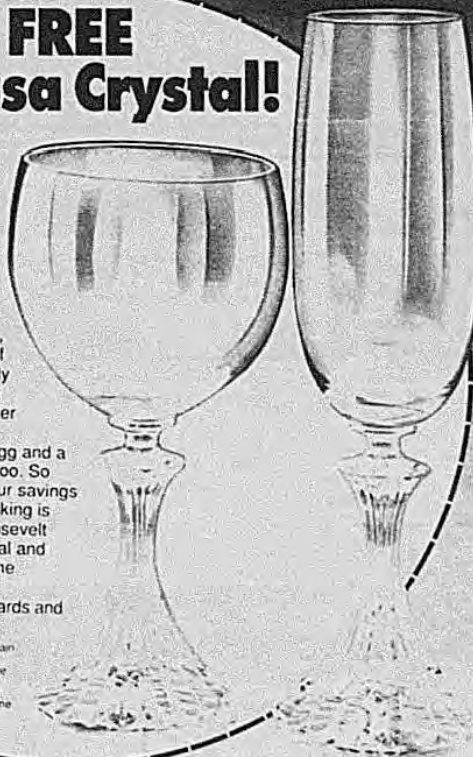
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From tea to happy hour

By Alison Ashton

People are looking for new ways to mix business with pleasure, preferably in a setting that is conducive to closing deals and planning strategies.

Whereas businesspeople once reveled in the power lunch, they now are looking for quieter, less rushed ways to entertain. Some of the new options include:

- **Business breakfast.** A less hurried option, breakfast offers early birds a nice alternative to lunch sandwiched in the middle of the day. It also offers a respite from the requisite lunchtime cocktails. Make reservations at an upscale restaurant or hotel.

- **Teatime.** Some people have taken to calling this the Power Tea, but that seems too harsh a phrase for something as restful and civilized as afternoon tea. You will find afternoon tea with all the trimmings (fine china, silver, scones and other goodies) being served at high-end hotels and restaurants.

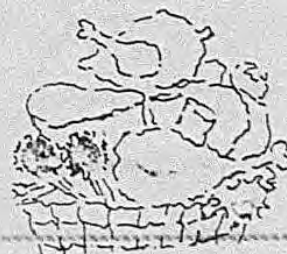
Another option is to have it catered at the office, or at least keep a few key tea items (a tea service and some baked goods) to serve at the office. It's easy to fix in a hurry and so much more impressive than coffee out of a plastic foam cup.

- **Lunch options.** Between breakfast and tea, lunch hasn't been ruled out altogether. Executives are just looking for a kinder, gentler way to entertain at midday. The *New York Times* recently did a profile on La Prairie CEO and popular Washington hostess Georgetown Mosbacher, who has a penchant for serving elegant business lunches in her home.

You can try a variation on this theme by having a light lunch catered at the office. Or, if your business is home-based, serve lunch at home — it's the ultimate quiet setting for getting down to business.

- **Coffee kudos.** Coffee is becoming an event in and of itself, as more coffeehouses spring up around the country. In addition to serving exotic coffee blends and creations, many coffeehouses serve small meals, making them a good location for a casual breakfast, lunch or afternoon meeting.

- **Happy hour.** With everybody sipping coffee and tea, you may wonder what has happened to cocktail hour. It's still with us; in fact, traditional mixed drinks (the martini, the Tom Collins) are staging a comeback. You also will find bars and restaurants offering more elegant, yet less trendy, happy hour chow — a plate of warm brie with bread, perhaps, or fresh fruit.





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WINE VINE

What grape with what meal?

By Richard Nalley

Finding the perfect match of food and wine is not the most crucial issue you are ever likely to face.

After all, if you have a good dish and a good wine you probably will enjoy yourself, even if the two aren't a wonderful mesh.

Think of matching food and wine as a game, a puzzle to be solved, a recreational talent to develop, like a smooth backstroke.

There are whole books, newsletters and lecture series devoted to the pairing of wine with food, but unless Baron Eric de Rothschild is dropping by for dinner, you generally can relax with a few simple pointers.

The key to the exercise is experimenting to find out what you like and then remembering it. Write down a good food and wine combination or even a promising wine alone in the same way you would copy down a new recipe, and keep the notes in the same place.

A few tips:

- Red with meat/white with fish.

It is fashionable to say that this is a rule to be broken, and that is true. However, it got to be a rule because it's not the worst idea in the world. When in doubt, fall back on it.

Of course, it isn't even the rule

everywhere. In France's Alsace, where the hearty foods run to things like sausages and sauerkraut, they serve dry Rieslings, gewurztraminers and pinot gris (or tokay d'Alsace), white wines all.

With a smoky grilled fish — especially a red-fleshed fish like tuna — few things taste better than a smoky red burgundy.

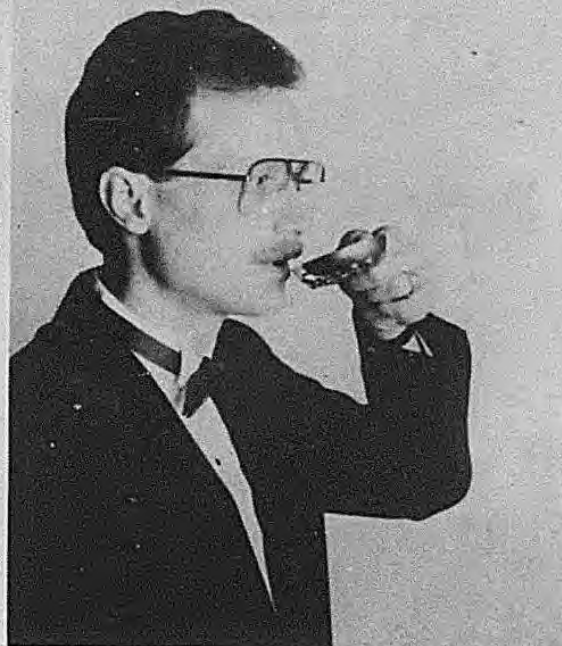
- Try similarities/try contrasts.

If you know the flavor of a wine — and this is a good place to start — you can find aspects of it that complement particular foods.

For example, sauvignon blanc often has a "grassy" or herbal taste that makes it wonderful for chicken cooked with tarragon or other herbs or with vegetarian pastas. Spicy peppery chili can be perfect for a spicy, peppery zinfandel.

Contrasts also can work. One of my favorite summer snacks is roasted almonds with a medium dry sherry. The sweetness and rich texture of the sherry perfectly set off the salty, smoky flavors of the nuts. Of course, there is also an element of similarity here since many sheries have a nutty flavor as well.

Another winner is a sweet Sauternes or other fine dessert wine with pate (or foie gras if you can swing it). I like to serve this — one



WINE VINE — You don't need your own wine steward at home, but choosing the right wine will enhance the food you serve.

glass apiece — before a meal, when the sweet wine seems to give everybody a pick-me-up. The earthy, mineral and salty flavors of the pate are heightened by the sweet honeylike smoothness of the wine.

In general, sweet wines do well with salty things, but dry wines do not match with sweet foods. This is a mistake many people make in serving brut (dry) champagne with dessert. The cake or what have you makes the dry wine taste sour and thin.

If you are determined to serve champagne with dessert, choose an extra-dry style (which, confusingly, is actually less dry than brut).

The only exception to the sweet food rule I know is cognac and chocolate — an incredible match because the chocolate cuts the brandy's bite and emphasizes its fruit and flower.

- Cook with the wine you are serving.

If the dish is steeped in the wine, or a similar wine, to that in the glass, you have an instant wine and food match.

All too often, however, the cooking wine is a cheapie you wouldn't want to drink by itself (a mistake on its own terms), and it goes to war with the excellent wine you have poured to drink.

- Match the wine to the sauce and trimmings, not the meat.

The classic example here is the Thanksgiving turkey. If you buy a light dry wine to complement the bird, you may be surprised to find that the stuffing and cranberry sauce make it taste like sour water.

Similarly, a wine that would be appropriate for strips of rare roast beef — a pinot noir, say, or lighter-bodied cabernet sauvignon — would be flavorless if the dish were a heavy, spicy beef stew (try a zinfandel or petite sirah).

- Whites with crisp acidity.

We all love big rich, fat charonnays from time to time, but an interesting thing can happen when these wines are served at a meal.

By themselves they taste decadent and full of flavor, but with food they disappear or turn sweet or metallic.

The key here is that crisp acidity cuts through the flavor of food, and gives the wine structure and backbone. Crispness also gives the palate a refreshed feeling.

A young sauvignon blanc or Riesling may seem almost too thin and acidic until you try it with, say, a cream sauce pasta. The cream sauce muffles the acidity, and suddenly the wine seems to blossom with fresh young fruit.

This is also the case with one of the more idiosyncratic matches I know of, crisp champagne and fried chicken, where the acidity cuts through the grease and allows the wine to show off its earthy fruitiness (it also works with buttered popcorn).

Choosing a wine for a meal as opposed to using it as a cocktail means a shift of focus. A lean wine that may not taste so spectacular on its own may be a much better choice for your dinner than a soft, buttery or blossomy wine without the crispness.

- Medium-bodied reds.

No one likes a big winter stew-type red wine — young Barolo or Cote Rotie, say, or a monster cabernet — better than I do, but with most foods I find myself preferring a medium-bodied red wine. The best of them have enough flavor interest, but they are not so heavy, rich or alcoholic that they overwhelm the food.

Pinot noir, that variable, often expensive wine, is perfect for many dishes, from salmon to smoked duck breast, and a truly elegant version can form the centerpiece of a memorable meal.

A fine substitute can be a cru Beaujolais — not, repeat not, a nouveau Beaujolais — from a fine label such as Duboeuf or Drouhin. These wines have a wonderful perfume and fruitiness, but also enough acid and structure to match up well with a variety of dishes.

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By Carol Cutler

Taking guests out to dinner or lunch is catching on as being efficient and relatively relaxing for the host and hostess. This does not mean that they are absolved of all planning and preparations. It just minimizes them.

Your individual adjutant in preparing for the evening is the *maitre d'hôtel* of the restaurant.

The French prime minister's headquarters and residence is referred to as the Hotel Matignon. If you know your French officials, you know that it's a rather grand place and there's a *maitre d'hotel* overseeing the household.

And don't be surprised if the maitre d' happens to be a woman. More and more women are filling this demanding role, just as they are moving into the kitchen. I don't think anyone has yet suggested that they be called *maitresse d'* and I certainly hope not.

Depending on the size of the group you are planning to entertain, you could do it all by phone, or for more elaborate arrangements, make an appointment to go over details in person.

The maitre d' knows the menu as well as the kitchen staff. To

preorder the dinner, he can suggest dishes that might not be on the menu at the moment but will be available by your party date. Unless you know precisely what wines you want to serve, he can make recommendations, given some indication of price.

Which brings up the most important thing to settle first — budget.

Don't be bashful and pretend that you can afford more than you can. Be honest with yourself and with the maitre d'. He is used to working within different cost structures, given the price range of the restaurant, of course.

Keep in mind that not only upscale restaurants are happy to work with you for these special occasions, and that more modest places often offer a less-formal and friendlier atmosphere.

Go over the dining room spaces with him to decide what area you think most suitable. But do take his advice if he politely suggests that it wouldn't work very well. He is speaking from experience.

Try to ascertain if it is possible to have cocktails in a separate section of the restaurant. This will be dictated by space, naturally. Some restaurants have no bar or waiting area. But when feasible, moving from one spot to another expands the entire experience.

The maitre d' also will make sure you have the best serving staff. If you are pre-seating guests, just give him the seating chart and the place cards. Everything will be in place when you arrive. He wants the evening to flow as smoothly as you do.

Now, that all-important and embarrassing question: to tip or not to tip? The prestigious Four Seasons Hotels and Resorts chain polled their top maitre d's for guidance, and the unanimous answer was that most maitre d's don't expect tips.

Thornburg also does not expect tips but, she adds, if a guest has made a special request and feels inclined to tip, the appropriate time is at the end of the evening.

And at the end of the evening, when saying goodbye to your guests, save a little thanks for the consummate professional who made it all look like nothing at all.

A serious wine-tasting is under way

Detergent smell in glasses is strong.

Here's how to "sweeten" the glass:

1. Pour a little of the wine to be tasted in one glass. Swirl it around.
2. Pour wine from the first glass into the second, swirl, and into the third, etc.
3. Discard wine after sweetening the last glass. Minimal wine is lost, wine flavor is maximum.



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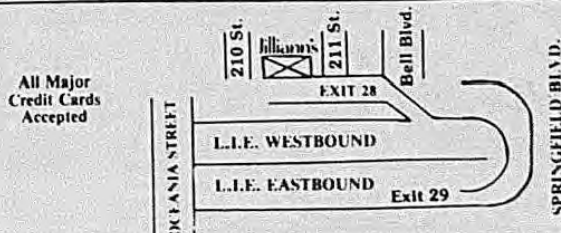
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ART FOR THE TABLE

Dishes, linen and silver illuminate meals

by Terisha d'Elgin

A smorgasbord of china, silver, glassware, linen and accessories supports your every imaginable dining event. The range of elements begs you to break the rules of table-setting.

A purist in this era of broad, bold individualism will feel too predictable. So dare to combine styles, textures and colors.

Take a fresh look at what you have on hand. Remarkable dining experiences don't have to be expensive. You may be able to pull off a dining coup by adding one bizarre but elegant effect — a flower-filled birdcage, painted bed sheet tablecloth, gilded flower pots, statuary or a food sculpture.

Purchases of tableware should be made discriminately. These goods are expensive and will be with you for many seasons. Once outfitted, your remaining effort will be the playful and artful arrangement of the pieces.

Major department stores are virtual galleries of dining necessities. A wedding registry consultant or department head is usually the most knowledgeable salesperson. He or she will take the time to talk with you about your taste and budget as well as introduce you to walls and cases full of lovely patterns.

Patterns come and go in popularity, many with years and years of staying power. Wedgwood's "Franciscan" celebrates its half-century with a 50-year commemorative apple pattern plate. Newer styles like Christian Dior's "Malachite" and "Casablanca" make a statement for our times. Coordinating silver features the now-popular gold/silver combination. The stemware is trimmed with gold.

Lenox updates its look with the "Ambassador" collection. Salad plates have an additional motif that enriches the place setting. Gorham's "Masterpiece" collection combines a graceful Roman graphic over rich pale florals.

Late-breaking news in table settings is the ethnic look, featuring woods, brass and basketry. More stalwart dishes and flatware enhance the rough-hewn appearance. Mikasa's "Ultrastone" plates are the example. Drinking "vessels" are just that — big, bulbous, often colored glass.

Linens are nubby and sometimes richly embroidered, evoking Persia, Guatemala, India or the South Seas. Look for batiks, silk scarves, grass mats, wrought-iron candelabra and pedestals. Try layering — mats over a tassled runner over a solid cloth. Continue the tassling with the napkin fasteners.

This season's ethnic bent should send you scurrying to import shops. The merchandise is often very affordable. The result: more opulence for less expenditure. Bright woven fabrics from Central and South America make marvelous runners or place mats. An unusual small rug can be

ART FOR THE TABLE
ments to turn a plain dining.

cleaned and used for the same purpose. Mexican papier mache trays and napkin rings in fruit vegetable or animal shapes add interest.

Also from south of the border from the Orient are carved wooden napkin rings representing pygmy alligators, crabs and many other animals. Choose a variety or chase all of one type to carry a party theme.

These foreign flavors create opportunity for mood-setting music. Give yourself plenty of time to consult with a salesperson about background beats to accompany your entertaining.

Expand your "sensory" think into smell. Scented candles, fruits, dried herb seed pods, calyptus branches or heady blossoms can make your table atmosphere that of ambrosia.

Portuguese earthenware can sparked with rich floral to linen and fresh flower bouquet fruit arrangements. Use rib and lace to accent the romance this style. Brass charger plates and gold tassels can give these rural settings a Florentine air.

In your boutique browsing, an eye out for these colorful distinctive dining accents. Anti or resale shops are apt to offer elegant treasures like crystal vases, cradles or salt and pepper shakers of a collectible quality.

Home accessory specialty stores like the Pottery Barn Conran's carry more cutting-edge eating setups. They also provide catalog sales. These stores geared toward trend-conscious consumers.

Handscreened still-life napkins and place mats. Spanish style

KITCHEN HINT

Unusual table art
Ordinary objects or food

- Here's how to make now**
1. Pull out the center of a votive candle in the cavity
 2. Cut cucumber into 1 1/2" and place on small dish
 3. Colored water tumbler





ILE — Combine rich details and unusual elements into an inviting canvas for entertainment.

corkscrewed iron candlestick holders and stippled black-on-white chicken print plates are among the special stock.

Carved African soapstone candlesticks could contribute to ethnic settings. Deco-style silverplate flatware, napkin rings and tea service complement the more modern ambience.

Speaking of modern, Swid Powell's architect-designed tableware continues to make a clean, contemporary statement, particularly when used with spare, exotic styled linen and centerpieces.

For the basics, Williams Sonoma, the culinary emporium, carries reputable lines of good quality "eatery" — heavy white plates in oversize or oval, popular-shaped glasses, tasteful stainless and durable cotton table linen.

Adapting these classics to different occasions is a matter of centerpieces, candles, napkin rings and charger plates. This season's centerpieces have a multi-layered outlandishness — sort of a "more is more" frivolity.

The new environmentalism makes consumers think twice about entertaining with paper plates and decorations. But for those situations wherein disposables make more sense, you'll find an infinite array of paper possibilities. Sports, holidays, children's motifs and every imaginable celebration are depicted.

Some styles go so far as to accessorize matching plates, cups and napkins with streamers, napkin rings, party hats, invitations and gift bags. There are even coordinated stuffed animal party favors and matching slogan buttons.

Accessories get attention can be used.

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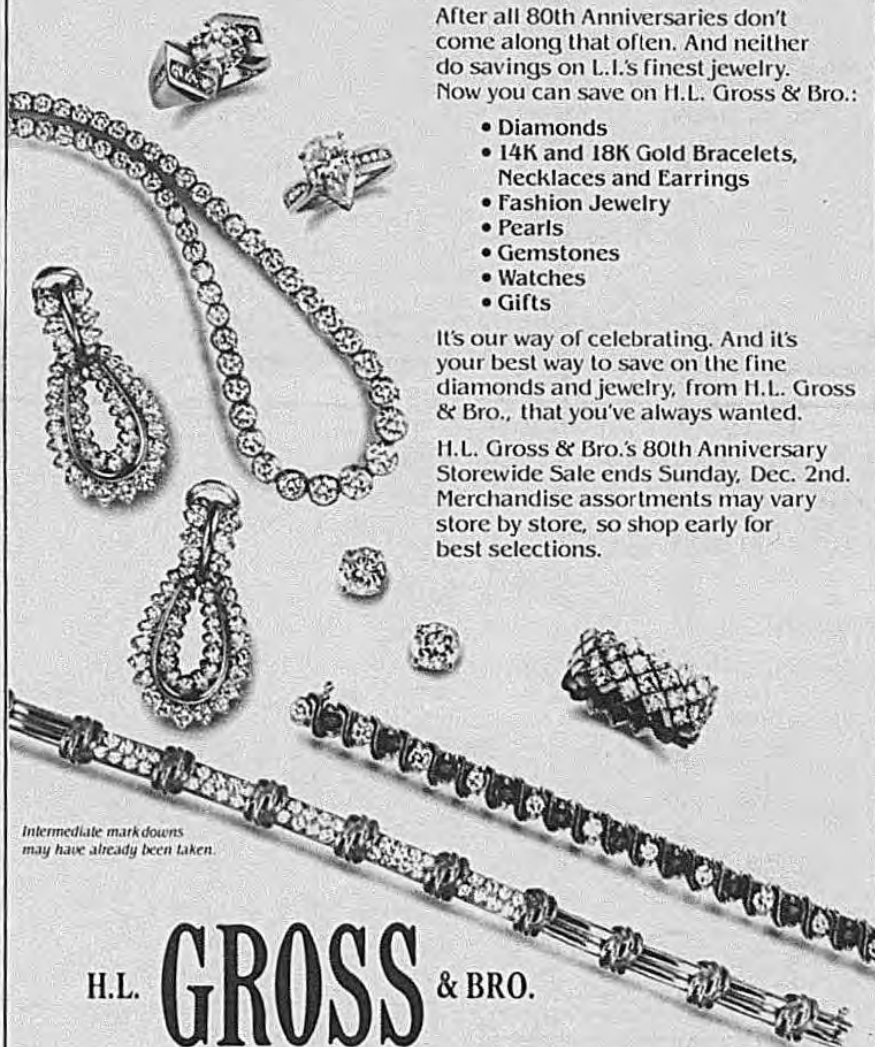
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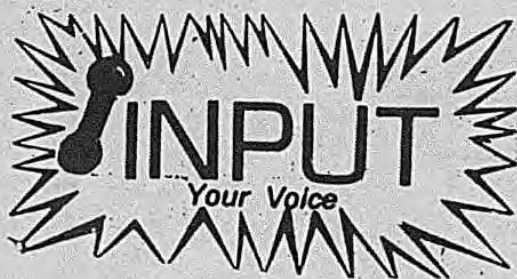


Friday, November 16, 1990

The Dog That Went
 By Mail



SEE PAGE 3



THE QUESTION OF THE WEEK

Can there be a lasting negotiated settlement with Saddam Hussein that will eliminate bloodshed?



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Callers Think GOP Will Outlive Rinfret

Most callers to Input believe the GOP in New York state made a grave mistake with Pierre Rinfret but believe the party can resume its position in answer to this question: "Do you think the Republican Party will revive itself in the state following the great election defeat last Tuesday? Here are some of the answers:

LOST CONFIDENCE

I believe the GOP suffered a great defeat with voters who have lost confidence in the way that candidates are chosen to run for Governor. Certainly the selection of Rinfret as the standard bearer makes everyone know that the Republican party is far from one that use democratic principles and reflects the voice of its members. Rinfret was bad news. Fortunately for the Republicans the Democrats are still trying to think of ways to get more taxes so they are not going to take in the voters from the GOP who have no other party that represents them. The Republicans will build up again by default of the Democrats. Therefore not so much was lost on Tuesday. I.G.

FIND CANDIDATES

I think the Republicans will have to build by finding candidates who are responsive to what the people want. They cannot just bring in someone like Rinfret and hope to win. It is up to the party now. The voters have shown that they will not vote for Mickey Mouse (with all apologies to Mickey). J.H.

COULD BE WORSE

Actually the results could have been far worse. The Republicans could have lost Row B and lost a great amount of patronage. It was a small victory in that respect. They lost the election for Governor but most else, including incumbents, stayed in office. In North Hempstead the party has a definite problem and Democrats are beginning to push forward. Unless the GOP gets with it they may lose more of the Town offices. N.H.

ONE MISTAKE

I will continue to vote Republican because one mistake cannot destroy an entire political party. The leaders of the GOP have to settle down and work to find good candidates. But most of us will not change to the Democrat party since the big defection was to the Conservatives. The Democratic party no longer represents the working people and the Republican Party is just a party for the bosses. We regular voters will just stay home when they don't get good candidates. It is our only hope. G.D.

LITTLE OPPOSITION

A funny thing about the election for Governor, Cuomo did not do that well even with little opposition. The election showed that most people who are dissatisfied voted Conservative. This tells the fact that liberalizing the GOP is not the answer and the Democrats have long ago become ultra liberal and a party for the elite college types. K.H.

AVOIDED ISSUES

Obviously, the Republican Party is not going to take the "swallow" of defeat as a "summer" of despair. Whatever made the GOP "think tank" feel that Rinfret could possibly be a standard bearer against Cuomo is beyond me and many other Republicans. It really wasn't a test at all and the Candidate Committee should have their heads examined. The fact that all Republican candidates from our area won and as decisively as they did, is much more important and if Rinfret carries out his pre-election threat to leave New York State if Cuomo won - so what! I guess in a way, we needed that to wake us, the GOP partisans, up. Furthermore, I feel that many of the voters in staying away from the polls as they did and in turning down the environmental issue were not so dumb as much as I dislike absence from the polls however valid the reason may seem. While the "Question" is aimed at the State results, there is no doubt that the net GOP losses in the two Houses clearly indicate the need for shoring up by the Republicans and probably a closer scrutiny of new legislation toward a better recognition of necessary changes leading to real solutions to problems even at the possible risk of calculated re-evaluation. Much of the popular criticism was aimed at the avoidance of issues by contenders especially in debates. Today's citizens don't feel the need for political entertainment - at all levels they are concerned with the quality and dedication of the office holders and the effect of their decisions on their personal and community lives. If these objectives can't be attained, we're in for real trouble. P.G.S.

CHOICE.

Your question brings to mind Mark Twain's remark "Reports Of My Death Are Highly Exaggerated". Had the GOP put their money into grass roots "sole" searching feeling of the voters, instead of the highly over-priced pollsters, who were so fearful of the last majority of Governor Cuomo, they would have recognized the declining popularity of Governor Cuomo. A viable, responsible opponent could very well have made this election a possible win, instead of an ignominious near defeat. When have we ever had a candidate who not only castigates his own party but tells voters to switch to another party's candidate (Carol Bellamy). Our electorate awakened to the disastrous choice foisted on them. Not until Mr. Mondello realized how high the stakes were in this election (Third Place instead of second on the ballot), did he urge the Republicans to vote for Rinfret. It was Mondello's work that kept the GOP in power in Nassau and Suffolk, and eventually the State. Let us hope that the GOP has learned their lesson - give us a viable candidate and make our elections truly a P.W.

Discovery!

The Dog That Went By Mail



By Dr. Arthur A. Delaney

I didn't make the selection, but my family gave me the honor of naming the new dog, a sweet and captivating terrier. I took one look and dubbed her Daisy. It just seemed so appropriate. Spring was in the air, Driving Miss Daisy had just been released on videocassette, and I knew I would be spending a lot of car time with our new family member. Rare is the dog who does not enjoy riding in automobiles! "But," I remarked to my teenage daughter, "if the dog were a male, I'd call him Owney. She looks like an Owney." Of course, my daughter wanted to know who Owney was, and so I related the true story of the "Dog That Went By Mail." Variations of the tale have been told over the years, but most of the events in Owney's life can be verified by newspaper and magazine accounts of the day.

It was just over a century ago on a cold and snowy winter's night in 1888. The clerks at the Albany, New York post office were about to move a heap of mail bags from the train-bound loading bins when they found a fuzzy brown and white puppy curled against the cold on the sacks.

Somehow the lost and homeless stray had managed to gain entrance to the post office. The shivering dog had a wistful look in his eyes and a pleading wag to his tail. The clerks allowed him to stay the night. To a man, they reasoned, they could always send him in his way when it got warmer. But the dog was so friendly no one thought of turning him out. At noon, the clerks shared their lunches with him. Fresh water always found its way into a bowl near the mail sacks. The age-old story of dog's love for man and a shared feeling was about to be repeated, but this time it would become a legend and like Owney, circle the world.

The weeks turned into months and Owney remained, making the post office his home. Since he did not "adopt" any one clerk, Owney belonged to all, and his name became Owney. The postal clerks were a working family of sorts, and Owney became not only a mascot, but also a family member.

No one knows about Owney's life before he became affiliated with Uncle Sam's postal service, but he craved security and found it among the mail bags and those who handled them. Owney always seemed to feel safest when lying on the canvas and leather pouches. Not only were the clerks his friends, he also regarded the mail sacks with similar affection.

Owney's affection was coupled with fascination. He often rode atop the sacks on the wagons which conveyed the mail between the local rail depot and the Albany post office. He would sit atop as though he owned them. "Just like the king of Prussia," a clerk remarked. One day Owney boarded the railway mail car and accompanied "his" bags to the General Post Office in New York City.

In the old days, special rail cars were equipped as traveling post offices. Postal employees rode in the car, efficiently sorting mail between stations. This was an early innovation that sped the mail until airmail and the intracity postal truck became common.

Owney found his first trip in a mail car to be an exhilarating experience, much as my dog enjoys riding in his Ford. From that day on, he never remained long in any one place. The little canine felt safe anywhere the mail bags went and with anyone who was associated with them. And so, Owney followed the mail, making his bed on the sacks of letters and being fed by their handlers. Often he was gone for several weeks and then would return to his friends at the Albany post office. But the trips were becoming longer and Owney's time away from his Albany home also grew longer.

Once the mascot of the Albany post office, Owney went on to win the hearts of postal workers everywhere -- but he always remained very much an intelligent animal who belong to himself. His caring pals at the Albany office were afraid Owney would eventually get lost, and so they bought him a collar and had it imprinted with "Owney, Post Office, Albany, New York" so that he could be returned home. They also fastened a request to the collar asking postal workers to attach the name of any place Owney visited.

To facilitate the request, the clerks in other cities simply attached a leather or metal baggage tag to Owney's collar. The abbreviated initials of railroads and the names of places visited chronicled Owney's

travels. And travel he did! There was Atlanta, Baltimore, Chicago, Denver, El Paso, Grnd Rapids, Los Angeles, Milwaukee, Nashville, and San Francisco. Stops were made a smaller communities. Owney saw Logan in Ohio and Pontiac in Illinois. He ate his breakfast in California's Cloverdale and had supper in Washington's Puyallup. A layover was made in Louisville, Kentucky. The mail bags and Owney crossed national boundaries into Mexico, Canada, and the then territory of Alaska. But Owney's travels were just beginning.

Owney's journeys read like a compass rose. Throughout the 1890's he accumulated 1,017 tags, tokens, and medals during 143,000 miles of travel. Owney's collection grew so incredibly that on one stop in Washington, D.C., the postmaster general, John Wanamaker (also of department store fame) presented Owney with a special jacket and harness to hold all his souvenirs. But clearly, Owney was overloaded! On occasion, the tags were thinned out and sent "home" to the clerks at the Albany post office.

Having seen a good part of North America, the scruffy little dog set out to see the rest of the world. Owney happened one night to be in Tacoma, Washington. Early in the morning of August 19, 1895 he followed the mail bags aboard the steamer Victoria bound for Hong Kong, Shanghai, and Foochow. In Foochow, the men of the USS Detroit, lying at anchor in the harbor, presented Owney with a tag bearing in gilt letters the name of their vessel. The captain made him a guest and he dined with the ship's officers. China's emperor had extended greetings from the Celestial Throne. By now, Owney's travels had made him an international legend.

In Japan he was issued an official passport by the Mikado. From the Land of the Rising Sun, Owney sailed south to British Singapore, across the Indian Ocean to Arabia, and through the Suez Canal to North Africa. Owney jumped ship in Portugal's Azores, following another shipment of mail aboard the steamship Prince Phillip. He crossed the Atlantic, arriving in New York City on a cold and windy Christmas Eve. Mail was transferred to a westward-bound Northern Pacific train, and Owney trotted into the postal car along with his beloved sacks.

Owney had become the greatest dog traveler in history. After 123 days on land and sea, he arrived back in Tacoma, having circled the globe and having gained a little weight during his long journey. Owney's celebrity status was enhanced further by a belief that good fortune followed wherever he followed the mail. Railway postal clerks swore that no train on which Owney rode ever suffered an accident. The men with whom Owney chose to travel were always regarded as the lucky ones. But soon Owney's luck would run out.

A dog's longevity is a short one, and Owney was now feeling the pains of arthritis and the rapid approach of old age. The little fellow could eat only soft food and he had lost sight in one eye. The Railway Mail Service returned the aging terrier to Albany and a well-earned retirement, to rest upon his fame and his beloved mail sacks. But one day Owney felt restless and slipped along with the mail onto a train bound for Ohio. No one is sure just what happened in Toledo. One account has Owney dying because of a street fight with a younger, stronger dog. Most versions, however, report him being killed by a bullet on June 11, 1897. No one knows who fired the fatal shot.

By now, in those golden pre-Lassie years, Owney had become the most famous dog in the world. His death was officially mourned by the Post Office Department, but it was especially felt by the mail clerks who rode the rails. Owney's postal pals took up a collection, sending the money to a Toledo taxidermist so that he could be preserved with love as a symbol of the Railway Mail Service. Owney made on final train ride to the Post Office Department Museum in Washington, D.C. In 1911, he was transferred along with the souvenirs gathered on his trips to a place of honor in the Smithsonian Institution. Here at journey's end Owney continues to delight humans of all ages.

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ABOUT THE AUTHOR

Dr. Arthur A. Delaney is associated with the Garden City Public Schools. He is a free lance writer who has published some 400 articles in a variety of periodicals, including many in *Discovery*.

RESTAURANT GUIDE

DINING GUIDE


Barbara Rader 9/6/82
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Newsday Mar. 11, 1990

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Through a special 24 hour phone system, readers will be asked to call in their assessment of each restaurant they visit. Consensus ratings (good or bad) will be published as a continuing part of the guide.

In addition they can make suggestions, compliments or criticisms through the open phone line and messages will be sent through to the restaurant management.

(Guide to Good Dining)

READER RATINGS

Q. When a restaurant serves coffee or tea in a mug, where is the spoon left after it is used? I just can't bring myself to put a dirty spoon on the table!

A. If the restaurant objected to having a dirty spoon on the place mat or table it would not serve beverages in a mug. But please don't ever attempt to drink your coffee or tea with the spoon left in the mug as I saw someone do recently! Not only is that the height of bad manners, it could also cause an eye injury.

Q. Today most restaurants serve sugar in paper wrappers. Frequently jelly and butter are also pre-packaged. What is the proper way to dispose of these wrappers?

A. Sugar papers may be put in an unused ash tray. Butter and jelly wrappers may be left in the bread and butter plate.



DINING GUIDE

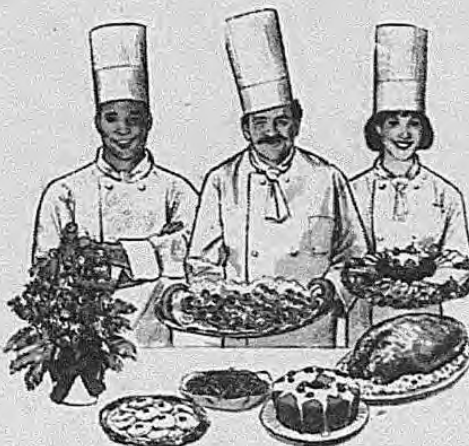
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DINING GUIDE

READER RATINGS

DINING GUIDE

PAGE FIVE Friday, November 16, 1990 READER RATINGS

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Q. When dining out I have often seen women wearing their coats to the table, then depositing them on back of their chairs. However, I have never seen a man do the same thing with his overcoat! Is there really a difference in etiquette for men and women in regard to checking coats?

A. Yes, a man always checks his coat in a restaurant. But a woman has the option of checking her coat or bringing it to the table.

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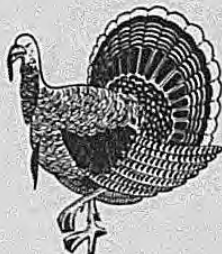


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READER RATINGS



CROWDED BUT GREAT

The Arbor Inn in Rockville Centre is a fine place to go. We went there last week and were very pleased with nearly everything. The food was just great from a fine continental menu. The service was exceptional and our only unfavorable comment is that the wait was a little too long (one half hour). In talking to other people at the restaurant they all agreed that it was worth waiting for but that if you come on in between days such as Monday (they are closed Tuesdays) that the wait is non-existent. The fine cabaret type bar does take up much of the slack in waiting so it is still a great place. R.B.

SUNDAY BRUNCH

We tried the Barrister's for brunch on Sunday and found it to be a very fine experience. There are a number of other good places for Sunday brunch and this is one of them.

The menu is a big one going from eggs benedict through quiches to banana, strawberry or blueberry crepes.

One of us had eggs benedict and a champagne orange cocktail and the other a quiche Lorraine and salad. The entire brunch including the drink and coffee was reasonably priced at \$5.95 per person. And if you do not want the brunch they told us that anything from the luncheon menu could be ordered. We recommend the Barristers. R.W.

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DINING GUIDE

READER RATINGS



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Q. As a newly hired woman executive with a large store, I will soon be taking male clients to lunch on occasion. What is the best way to handle payment of the check?

A. A credit card would be your best solution. Another possibility would be a charge account with a good local restaurant.

The bills could then be presented to your employer.

Q. Last week, while eating in an elegant (and quite expensive) French restaurant, I saw a teenager sitting near me combing her long blonde hair at the table. Her parents seemed unconcerned!

A. The young woman's behavior was inexcusable. Arranging one's hair in a public place is always a breach of etiquette.

Her parents should have suggested that their daughter make a quick trip to the ladies room to fix her coiffure.

Q. There is a great catering place in my neighborhood which features wonderful food at moderate prices. However, dinners are always served "family style". Meat and vegetables are placed in large platters which guests pass around just as if they were eating at home.

There is one problem with this type service, though. I notice that some people take more than their fair share or perhaps take all white meat when turkey is served. What can be done about this?

A. There is really nothing that you can do under the circumstances. Family style dining is a nice idea, but it doesn't work unless all the guests are considerate.

Why not ask the manager to provide conventional service, in which food is placed on plates in the kitchen, for your next affair?

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



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To Owners of Good Restaurants:

**This Is Your Chance To Join
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The Last Word In Restaurant Guides



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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."

Through a special 24 hour phone system, readers will be asked to call in their assessment of each restaurant they visit. Consensus ratings (good or bad) will be published as a continuing part of the guide.

In addition they can make suggestions, compliments or criticisms through the open phone line and messages will be sent through to the restaurant management.

(Guide to Good Dining)

RESTAURANT GUIDE

DINING GUIDE

READER RATINGS



When dining out I often like to begin my meal with a delicious shrimp cocktail. But the shrimp are usually quite large—too big to swallow in one bite. What is the proper way to eat them?

A. Impale the shrimp with your seafood fork and dip in the cocktail sauce. Take a manageable bite. Consume the remaining piece, dipping again into the sauce if desired.

In eating a shrimp cocktail it is never correct to cut the shrimp with a knife.

Q. Whenever I eat lunch with a certain friend I notice that he takes a few mouthfuls of food, then swallows and touches his lips with his napkin before sipping his beverage. Is he correct?

A. Yes, your friend is obeying the law of etiquette which says that a person does not drink liquids until his mouth is empty and his lips are clean. The purpose of this rule is to keep the rim of one's glass or cup free from unsightly food stains.

Q. The other night I went to a banquet at an expensive restaurant. Wine was served with the various courses and one of the guests indicated she did not want any by turning her wine glass upside down. I have never seen this done before and wonder if it was proper.

A. No, it was not correct. The woman should have told the server she did not care for any wine. She could also have covered the glass briefly with her fingertips as a sign for him not to fill her glass.

DINING GUIDE

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Where Our Readers Have The Last Word



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(Guide to Good Dining)

Q. I'm doing over what used to be the maid's room in our apartment. It's quite small — about 10 by 14 feet — and has just one smallish window. My mother-in-law insists that you should use small patterns in small spaces, but I have found some fabric I really like, a large overall paisley in deep reds and greens, and I'm dying to use it.

Can I tell my mother-in-law to go jump in the lake? — A.N.

A. Yes, but don't quote me. I am, however, willing to go on record as saying that large prints and dark colors can work grandly in small rooms. Instead of overpowering the space, big prints impart *presence*, the room takes on new importance from the oversize patterns and outspoken colors — provided you use them smartly.

The photo we show here proves the point. One important pattern — "Tapestry Floral" (by Ellen Tracy for United Wallcoverings) blends walls, window, bed covering, table and chair into an unbroken whole. The net effect: The eye doesn't stop to look at the individual elements; therefore, we literally fool ourselves into seeing more space than actually exists.

Study the window treatment, too. While the actual window is not large, this generously deep swag dramatizes it all out of proportion and gives it an importance far beyond its size. A few other small-space decorating tips while we're on the subject:

- Striped walls will push the ceiling higher, visually speaking.
- Illusion-makers that also help dissolve the room's actual boundaries include standing screens and walls covered in shirred fabric.
- Floors should be covered wall-to-wall in carpeting or left totally bare. The pros agree that area rugs only emphasize the stinginess of the space.
- Diagonal lines also work space-making magic underfoot,

Decor Score

By Rose Bennett Gilbert

good to know if you're installing ceramic tile or sisal rugs that come in squares.

Q. We recently moved into a new Colonial-style house, and I was so disappointed when our four-poster bed wouldn't fit in the second-floor bedroom as I'd planned because the roof slants. Since it can't go against a wall, can I just leave it in the middle of the room where the ceiling is high enough?

I see "island beds" in the magazines, but they don't have head- or footboards, and certainly not canopies. My husband says the bed looks dumb. What do you think? — P.L.

A. Your great-grandmother would never have given up her bed just because she couldn't wedge the posts into a "proper" place against a bedroom wall. Your bed will look fine as an "island"; you may want to back the headboard with a high chest or table and flank it with bedside tables to hold reading lamps as usual — and to give your arrangement more visual solidarity.

You'll find it comforting to know that no less an architect than the great Thomas Jefferson designed this kind of island bed for himself at Monticello. This way, he said, it was impossible to get up on the wrong side.

Q. What can do-it-yourself decorators do to cut down decorating costs? J.A.

A. According to the people at Seiko Instruments USA, you just point their little hand-held Home Contractor computer around your room and press a few buttons. It will measure distances and calcu-

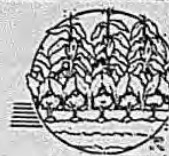
late the amounts you need of various home decorating products.

The Home Contractor works by

analyzing sound waves, runs on three lithium batteries, and costs about \$90. Seiko's number for more information, including where to buy this helpful little gizmo in your town: (213) 517-7700.



WALL COVERINGS — A dramatically deep swag adds Old World elegance to a small guest room dressed in wall-to-wall "Tapestry Floral" designed by Ellen Tracy for United Wallcoverings.



Backyard Gardener

By Patrick Denton

I have been leafing through my 1990 "Garden Diary," savoring once again the sensual pleasures from this year's garden. Today, I would like to share some of them with you.

Once again this year, Burgundy proved to be an exceptionally tender-fleshed red onion. Last year, I had noted how sweet, crisp and juicy this variety was, and decided then to give Burgundy another year's trial.

The flattish bulbs didn't grow large and they aren't especially uniform in size, but as soon as I peel and cut into one of the bulbs and taste it, this variety's distinct qualities are clearly apparent.

I seed onions indoors in late January to mid-February, for plants to set out as early as possible in the spring.

This year as usual, I grew a ludicrously large number of lettuce varieties, lettuce being one of my more pronounced horticultural weaknesses.

I start seeding indoors in early

February for transplanting into the frames in March, and I make follow-up indoor seedings at the same times that I set out a batch of transplants.

For example, if I set out the first lot of transplants the second week of March, I plant some more seeds indoors that same week. And when the March-seeded plants are set out at the end of April, I seed indoors again. The convenience for me in using transplants is that it buys me time to free up space, as spent plants are removed, for more lettuce.

I find it odd how each year different lettuce varieties will take my fancy. This year, for example, I found Paris White Cos, an old romaine lettuce that I had grown many times before, to be unusually sweet and flavorful, the mid-ribs thick and juicy. The plants stood well in the garden without bolting to seed, retaining their appealing loose, upright shape and delicious taste for several weeks.

A glorious red butterhead let-

tuce called Red Riding Hood, from The Cook's Garden (P.O. Box 65, Londonderry, VT 05148; catalog \$1), was picture-perfect in gleaming rosy-bronze and apple green, and delicious with a more pronounced, tangy lettuce flavor than the green butterheads I grew. Red Riding Hood also displayed an amazing resistance to bolting to seed.

Dwarf marigolds are easy, versatile annual flowers excellent for spots in the rock garden and for edging. But it's often difficult to select from among the boggling number of varieties.

What I look for in a dwarf French marigold is easy, fast growth from seed, bright and cheery bloom through the summer until cold weather in the fall, and plants that are uniform in habit and self-cleaning. These little plants are not ones I enjoy dead-heading.

A variety I grew this summer displayed all these qualities, and crowned this collection of admirable habits with exceptionally rich-hued blooms. Janie Tangerine's petal-packed, crested flowers rise above the foliage almost to hide it in a blaze of glowing tangerine orange.

The outstanding vibrant coloring of this variety together with its undemanding nature and non-stop bloom make Janie Tangerine in my opinion a really good choice for growing in the garden or in

pots and window boxes.

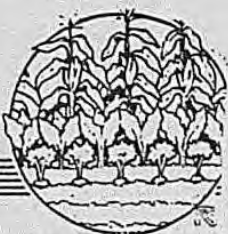
Some years I prefer to grow a single-flowered dwarf marigold. Among these the variety I like best is Red Marietta, a really striking flower. This variety's flat, overlapping petals are mahogany red edged in orange, with a small orange tufted center.

In the long brick planter across the north-facing front of my house, I grew this year one of the newer colors among the Super Elfin Hybrids. Blue Pearl proved to be a very long-lasting, easy bloomer that formed a long, soft cloud of light lilac in the planter. Next year, I would like to try this unique variety with its almost ethereal color in hanging baskets.

It was interesting this summer to watch the progress of a vine I had wanted to grow for some time — Cobaea scandens (cup-and-saucer vine, cathedral bells).

I started the seeds indoors in warmth in April, and set the plants at the base of a tall wire enclosure in May. With summer's warmth the plants went on a wild rampage of growth, clothing themselves with large, meaty, bell-shaped flowers in greenish-white turning to a rich rosy purple.

The cuplike formation at the base of each bell actually is a large saucerlike calyx. The bells sit snugly in their saucers, describing perfectly the plant's affectionate name, cup-and-saucer vine.



By Desiree Vivea



Tasty ways with leftover turkey

A note of cheer to ring in the holiday season: The average American gains from four to seven pounds between Thanksgiving and New Year's Day. And Thanksgiving gets us off to a good start: on that day alone your typical feast averages a whopping 7,625 calories — and that's per person!

But don't blame it on the turkey. It's all the trimmings that really get the pounds rolling.

Turkey itself is delightfully low in calories: only 157 per 3½-ounce serving of cooked, white, skinless meat. In fact, turkey has the highest protein-to-fat ratio of any meat you can buy, and it's lower in cholesterol than chicken. So if you are watching your waistline this Thanksgiving, lay off the stuffing and pumpkin pie with whipped cream, and fill up on turkey instead.

As any microwaver knows, leftovers are perfect for microwaving. They don't dry out, and they reheat quickly on a serving plate or in a refrigerator container. But if you're not keen on replaying the Thanksgiving meal for a week after the big day, there are lots of other ways to use up that turkey. Take a look at today's recipes for some tasty ways to use up turkey leftovers.

But to ensure that your leftovers are usable, you first need to store them properly. Remove all meat from the carcass and refrigerate within two hours after cooking to prevent possible food poisoning, since bacteria multiply rapidly in foods left at room temperature longer than two hours.

Food poisoning won't change the appearance, taste or smell of turkey, so play it safe and don't count on telltale signs to alert you to contaminated turkey.

Wrap leftover turkey in meal-size portions in heavy-duty plastic bags (I like plastic bags that "zip" shut) and refrigerate (no longer than four days) or freeze (up to one month). Gravy and stuffing should be used within about two days.

Use cooked turkey in almost any recipe calling for cooked chicken. I like to cube cooked turkey, freeze in 1-cup portions, and then micro-defrost whenever I'm ready to prepare a recipe.

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

MICRO-TIP OF THE WEEK

To reheat sliced turkey, cover with waxed paper and microwave on MEDIUM (50 percent power) setting 1½ to three minutes per serving. Conventional oven reheating will dry out this delicate meat, but microwaving keeps it tender and juicy.

TURKEY MONTEREY

- 1 tablespoon butter or margarine
- ¼ cup chopped onion

- ½ pound sliced cooked turkey
- 1 (4-ounce) can sliced mushrooms
- 1 tablespoon cornstarch
- 2 tablespoons water
- ½ cup dry red wine
- 1 teaspoon instant beef bouillon
- ¼ teaspoon each garlic salt and pepper
- ½ cup shredded Monterey Jack cheese
- Paprika

Yields 2 to 3 servings.

Preparation time: 10 to 15 minutes.

Cooking time: 9 to 13 minutes (plus 3 minutes standing time).

Oven setting: HIGH (100 percent power).

Combine butter and onion in 8x8-inch microwave-safe baking dish; microwave 1½ to 2 minutes, or until onions are just tender. Arrange turkey slices in even layer over onions. Top with drained mushrooms.

Place cornstarch in 2-cup glass measure. Add water and stir to dissolve. Stir in wine, bouillon granules, garlic salt and pepper. Microwave 3 to 4 minutes, stirring halfway through cooking time, until sauce begins to thicken.

Pour sauce over turkey. Cover loosely with waxed paper and microwave 4 to 6 minutes, or until turkey is heated through. Sprinkle with cheese and dust with paprika. Microwave 30 seconds to 1 minute longer, to melt cheese. Let stand, covered, 3 minutes before serving.

TURKEY TARRAGON SALAD WITH GRAPES

- 1 tablespoon butter or margarine
- ¼ cup chopped celery
- ¼ cup chopped onion
- ¼ cup each mayonnaise and sour cream
- ½ teaspoon crushed dried tarragon
- Dash freshly ground black pepper
- 2½ cups cooked cubed light turkey meat
- 2 cups seedless green grapes
- ½ cup coarsely chopped salted cashews
- 1 small head butter lettuce
- Watercress leaves, to garnish

Yields 4 servings.

Preparation time: 15 to 20 minutes.

Cooking time: 1 to 2 minutes.

Oven setting: HIGH (100 percent power).

In 2½-quart microwave-safe casserole combine butter, celery and onions. Cover and microwave 1 to 2 minutes, or just until vegetables are crisp-tender. Stir in mayonnaise, sour cream, tarragon and pepper. Add turkey, tossing to coat, then fold in grapes and cashews.

Arrange 2 butter lettuce leaves on each of 4 salad plates. Top lettuce with mound of turkey mixture and garnish with sprig of watercress, if desired.

MICROWAVE TURKEY CHOW MEIN

- 2 tablespoons butter or margarine
- 2 cups frozen snow peas
- 1 small onion, chopped
- 2 cups fresh sliced mushrooms
- 1 stalk celery, diagonally sliced
- 1 tablespoon cornstarch
- ½ cup water
- 2 teaspoons chicken bouillon granules
- ¼ cup soy sauce
- ½ teaspoon powdered ginger
- 2 cups cubed cooked turkey
- 1 (8-ounce) can bamboo shoots, drained

Yields 3 to 4 servings.

Preparation time: 10 to 15 minutes.

utes. (If using frozen snow peas, add 5 minutes.)

Cooking time: 10 to 15 minutes (plus 3 minutes standing time).

Oven setting: HIGH (100 percent power).

In 2-quart microwave-safe casserole combine butter or margarine, snow peas, onion, mushrooms and celery. Cover and microwave 4 to 6 minutes, stirring after 3 minutes, until vegetables are crisp-tender. Set aside.

In 1-cup glass measure combine cornstarch with small amount of water, stirring to make smooth paste. Add cold water to make ½ cup; stir. Add bouillon granules, soy sauce and ginger. Microwave 1 to 2 minutes, stirring once, until sauce boils and thickens slightly. Pour over vegetable mixture. Add turkey and bamboo shoots, tossing to coat.

Cover and microwave 4 to 6 minutes, or until mixture thickens. Let stand, covered, 3 minutes before serving. Serve over rice or crispy chow mein noodles.

Our Children



By Willard Abraham, Ph.D.

Q. We have been quite strict with our three children related to the amount of sleep they receive. It is just too important, we feel, to leave it up to them to decide.

The older two followed the rules to the letter, for example, going to sleep at 8 when 8 years old and 9 when 9 years old. (As they became older we changed from that kind of exact relationship, of course.)

The youngest, our one daughter, is rebelling. She says she is just not tired at 8 (she's 8 years old), so she sneaks a book and flashlight in with her (which we confiscate when we discover what she does). And that leads to a row.

We think discipline is important, and hours devoted to sleep are part of it.

What do you think about this?

A. Because different people have different sleep needs, perhaps rules shouldn't be arbitrary but provide for differences of children even in the same family.

Your daughter's "solution" has a kind of practical charm to it. To enjoy reading is such a pleasure that I hate to see it eliminated, especially in what seems to have become a disagreeable situation.

A book I'd like to suggest you look at some time is Rachel Carson's "Help Your Child to Wonder." When you read parts of it I think you will understand why I'm recommending it to you.

Q. Push, push, push! That has been a habit with my husband for his whole life, I guess. Now it goes on with our baby who is only 6 weeks old.

The current issue is solid foods, and he ridicules my nursing the baby and is already making snide remarks about the baby foods in small jars.

I really need your help.

A. Even more, you need the help of your pediatrician.

Although babies' food needs vary, in general solid foods aren't

introduced until they are 4 to 6 months old.

The 1990 fall issue of *Healthy Kids, Birth - 3*, a magazine published for parents by the American Academy of Pediatrics, has more information on this subject.

Your pediatrician may have a copy in his or her office. But in case they can come in handy for you, here are the academy's address and telephone number: 141 Northwest Point Blvd., P.O. Box

Q. We have an excellent public television station whose programs are often so good for our kids. We come across them by chance, but sometimes too late or at times that conflict with priorly arranged family involvements.

I'd like some help from you on this issue. Any ideas?

A. Sure. Here are two of them: A telephone call to your local public television station for a schedule of children's programs planned for the future, with dates and times; a written request for the same kind of information to the Corporation for Public Broadcasting, 901 E St. N.W., Washington, DC 20004-2006.

Among the programs you might want to look for are "Race to Save the Planet" and "The Civil War."

Many instructional television (ITV) series are scheduled for classroom use at the kindergarten through 12th-grade levels. You might want to check with your school people about some of these:

- "Assignment: The World" and "What's in the News"; grades four to six; weekly.

- "Amigos"; basic Spanish vocabulary for grades kindergarten - two.

- "French in Action"; for high school and higher education view ing.

- "Futures"; mathematics related to business for high school students.

Cooking Corner



A Thanksgiving table for two

By Trish Barr

Thanksgiving traditionally has been a big family holiday, celebrated with three or more generations seated around a dining room table filled with the customary oven-roasted whole turkey, sage stuffing, candied yams, mashed potatoes and gravy, cranberry relish and pumpkin and pecan pies.

But in this day of extended families scattered from coast to coast, getting together to share that big holiday dinner may be nearly impossible. Instead, there may be just you — and one other special person. That's when it's T (as in Thanksgiving) for Two.

Now, forget the words Big Holiday Dinner. There's only going to be you and your best friend, or mother, or date, or spouse, or whomever you want to spend the day with. So you only need enough food for two, unless you want leftovers for the (in some circles) obligatory day-after turkey and cranberry with mayo sandwich. In which case you may want to roast a turkey breast, bake a sweet potato casserole and fix a nice cranberry relish.

But if your cooking skills are rusty or non-existent, or if you just want to serve a nice dinner with no aftermath to deal with, take a hint from home economist Peggy Lipscomb: "Keep it simple but tasty, something that you are comfortable fixing but that tastes good and looks pretty."

Essentially, let your level of cooking skills dictate your Thanksgiving dinner menu. For the host or hostess whose knowledge of the kitchen doesn't extend much beyond boiling coffee water, Lipscomb suggests an easy chicken (or turkey) and dressing casserole or a ham and sweet potato plate. Both are cooked with little fuss and less mess in the microwave oven. Served with a green salad, cranberry sauce and a simple apple dessert, either entrée becomes holiday fare.



Cooking Corner

For the cook with more experience but little time to spend preparing a special meal (some of us have to work the holidays), New York food writer Marian Burros,

in "Keep It Simple," offers a menu for a special dinner that she says can be ready in 30 minutes. In it, she pairs a Marsala chicken with a recipe for "creamed" spinach from the Golden Door spa and completes the meal with fruit and crystallized ginger.

Thanksgiving lovers could take a page from "Romantic Meals for Lovers," by Gabrielle Kirschbaum, whose menu for an intimate holiday dinner includes roast pheasant with truffles and champagne. The only catch here is the cook should have a fairly good working knowledge of the kitchen and be willing to spend a couple of hours there prior to serving the meal.

Whatever your level of expertise, a few ground rules apply to hosting a meal, even a T for Two dinner. First off, make lists of what you plan to serve, everything you need to buy and what advance preparations you need to make — like polishing the silver, getting out the candlesticks, washing the good china and ironing the table linens.

Be creative. Holiday decoration will lend a festive air, and that can be as simple as a few ears of Indian corn grouped together or as elaborate as a centerpiece of fall leaves, nuts and colorful gourds. But most of all, remember to keep the kitchen work easy enough so you'll have time to enjoy your companion's conversation and the holiday meal that you'll share.

The following recipes make use of either the microwave or a conventional oven.

CHICKEN OR TURKEY WITH DRESSING

- 2 tablespoons butter or margarine
- ¼ cup each celery and onion
- 1 (5- to 6-ounce) package croutons
- Turkey or chicken pieces
- Microshake (see note)
- 1 orange
- Cranberry relish

Put butter, celery and onion in 2-quart microwave-safe dish, cover with plastic wrap and sauté on HIGH (100 percent power) until vegetables are soft and transparent, about 3 to 5 minutes. Remove plastic wrap and toss croutons with vegetables. Spread mixture evenly on bottom of dish.

Check weight of poultry being used since cooking time is based on weight. Wet top side of turkey or chicken pieces and sprinkle with Microshake. Place meat directly on top of crouton mixture,

with thicker pieces toward outside of dish. Cover with casserole lid or waxed paper. Cook according to weight of chicken or turkey, 6 to 7 minutes per pound on HIGH power. To check for doneness, cut into a center piece of meat; juices should run clear and meat should be solid in color.

Halve orange and scoop out pulp. Fill with cranberry relish and garnish relish with curl of orange peel.

To serve: Divide dressing and chicken pieces between 2 plates. Place filled orange cups on plates and serve.

Note: Microshake is a shake-on microwave browning ingredient.

For dessert, Lipscomb suggests a grown-up kid's delight: Carmel apples that are spooned up instead of eaten whole from a stick. The dish goes together in minutes and is delicious.

SPOONABLE CARAMEL APPLES

Slice 2 Granny Smith apples into wedges. Melt a handful of caramels with a little milk or heat butterscotch caramel ice cream topping in a microwave dish (the amount depends on your sweet tooth). Pour melted sauce over apples or leave in a dish for dipping.

A Thanksgiving dinner for two can be a simple, yet favorite, menu of ham and sweet potatoes with a green vegetable, Lipscomb says. Following are her instructions for preparing a ham plate.

HAM PLATE

- 1 (2-pound) precooked canned ham
- 2 sweet potatoes
- Fresh or frozen green vegetable of choice

To cook ham, set microwave oven power at MEDIUM HIGH or ROAST (70 percent power) and cook for 10 to 13 minutes per pound. The ham's internal temperature should register 115 F.

While ham is cooking, prepare other foods to go into microwave. Wash sweet potatoes and pierce with fork. After ham comes out of oven, cook sweet potatoes on HIGH (100 percent power) 5 to 8 minutes, according to their size.

If using a fresh green vegetable, cover with plastic wrap and cook on HIGH 6 to 7 minutes per pound. If using frozen vegetable, follow package directions.

To serve: Slice ham and place on individual plates, along with sweet potato and vegetable.

For the more experienced cook who has little time for advanced preparation, Marian Burros offers a menu of Chicken with Marsala and Grapes, "Creamed" Spinach, Rice With Mushrooms and Onions and Fruit With Crystallized Ginger. It's ready in 30 minutes.

CHICKEN WITH MARSALA AND GRAPES

- 2 tablespoons oil
- 4 small chicken breast halves
- 1½ tablespoons finely chopped shallots
- Salt and freshly ground black pepper to taste
- ¼ cup Marsala
- 1 cup seedless grapes

Heat oil in large skillet. Add breasts, skin side down, and brown over medium high heat. Chop shallots finely. Turn chicken and add shallots. Brown chicken on second side. Season with salt and pepper. Add Marsala; reduce heat; cover and simmer 10 minutes. Add grapes; continue cooking until grapes are heated through and serve.

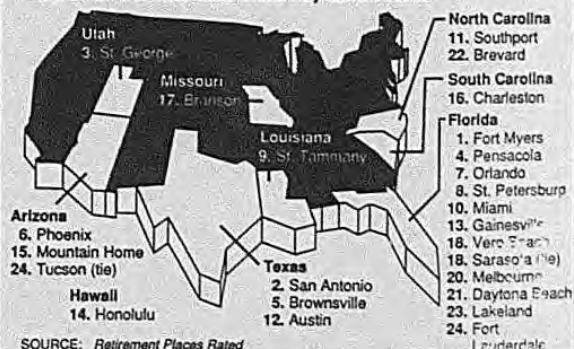


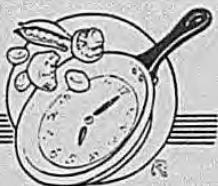
Cooking Corner

SMART MONEY

Rating the top retirement cities

Most of the top 25 retirement cities are located in the Sun Belt. Here is how the cities rated where they can be found.





Posh pears

By Melanie Barnard
and Brooke Dojny

Though some of the finest pears in the world are grown in the United States, somehow they always seem to play second fiddle to apples when we think of autumn fruits.

Not that we aren't apple fans, of course. Apple pie is the all-American favorite at our houses, and applesauce is practically a staple in our refrigerators.

But pears are a different story. While we can get good apples almost every day at the farm stand, or even at the supermarket, delicious pears are a little harder to come by (and thus more prized). They often are rock-hard at the market and sometimes, no matter how hard we try, never really ripen to peak perfection before they develop unsightly and distasteful brown spots.

So when we find perfect pears — ones that are firm but fragrant and yield a bit to pressure — we treat them with the respect that these juicy, perfumey fruits deserve.

Bartletts are the most common in markets and they are excellent in salads or eaten out of hand, though Comice are by far our favorite since their buttery texture and excellent aroma are incomparable.

Anjou and Bosc pears are our choice for cooking, but we rarely pass up the small, bronze-colored Seckel pears when we see them since they make a really attractive presentation when poached.

Pork and Pear Stir-Fry combines the natural affinity of pork and fall fruits with the Oriental flavors of ginger and soy in conjunction with peppers and garlic. The result is an easily prepared but colorful and subtly sophisticated dish that, when served over rice, is a whole meal in itself.

Spiced Wine Poached Pears is a light and lovely dessert. Serve with a plate of crisp chocolate cookies for a really special ending to any supper. If you poach with a little less sugar (about $\frac{1}{4}$ cup), these make a terrific breakfast or brunch compote.

TIPS

- Meat is easier to thinly slice for stir-fry if it has first been put in the freezer for about 30 minutes to firm up.

- Pears that yield slightly to pressure are just right for cooking. They should be just a bit softer for eating out of hand.

- Ripen pears at cool room temperature, then store in the refrigerator, but plan to eat within a day or two since they are rather fragile when at their peak.

PORK AND PEAR STIR-FRY

Sauce Mixture:
2 teaspoons cornstarch
 $\frac{1}{4}$ cup orange juice

$\frac{1}{2}$ cup water
2 tablespoons sherry
2 tablespoons soy sauce
 $\frac{1}{4}$ teaspoon red pepper flakes

Pork and Vegetables:

$\frac{3}{4}$ to 1 pound tender boneless pork, such as boned loin chops or tenderloin
1 bunch scallions
1 red bell pepper
1 large firm pear, such as Bosc or Anjou
3 tablespoons vegetable oil, divided
1 large clove garlic, minced
2 tablespoons minced fresh gingerroot

Yields 4 servings.

Preparation and cooking time: 30 minutes.

In small dish, stir cornstarch into orange juice until dissolved. Then stir in water, sherry, soy sauce and red pepper flakes.

Thinly slice pork across grain into $\frac{1}{4}$ -inch strips. Pat dry with paper towels. Thinly slice scallions and pepper. Core and slice pear about $\frac{1}{4}$ -inch thick.

In wok or large skillet, heat 2 tablespoons of oil and stir-fry meat over high heat for 3 minutes, stirring constantly until browned and cooked through. Remove with slotted spoon to plate.

Add remaining 1 tablespoon oil to skillet. Stir-fry scallions and bell pepper 2 minutes. Add pear, garlic and gingerroot and stir-fry 1 minute. Return meat to pan, add orange juice mixture and cook, stirring 1 to 2 minutes until hot and lightly thickened.

SPICED WINE POACHED PEARS

1 cup white wine
 $\frac{1}{2}$ cup sugar
1 teaspoon grated lemon zest
1 whole vanilla bean or $\frac{1}{2}$ teaspoon vanilla extract
1 stick cinnamon, broken in half
4 whole cloves
4 whole allspice
 $1\frac{1}{2}$ cups water
4 medium-size ripe, but firm, pears such as Bosc or Anjou or use 8 Seckel pears
1 teaspoon lemon juice

Yields 4 servings.

Preparation and cooking time: 30 minutes.

Thoroughly stir together wine, sugar, lemon zest, vanilla bean (if using), cinnamon, cloves and allspice in non-aluminum saucepan. Add water. Bring to boil, stirring to dissolve sugar. Lower heat and simmer 4 minutes.

Meanwhile, core, peel and halve Bosc or Anjou pears (peel Seckel pears, but leave whole). Place pears, cut side down, in poaching liquid.

KITCHEN HINTS

Tuna salad has too much mayonnaise

But there's no more tuna.

Here's how to balance the salad:

1. Cube fresh bread and add to the salad. Boiled potatoes or cooked pasta or rice also make good stretchers.
2. Mix well and put aside for at least 15 minutes.
3. The added starches will absorb the extra mayonnaise sauce.



HEALTH WATCH

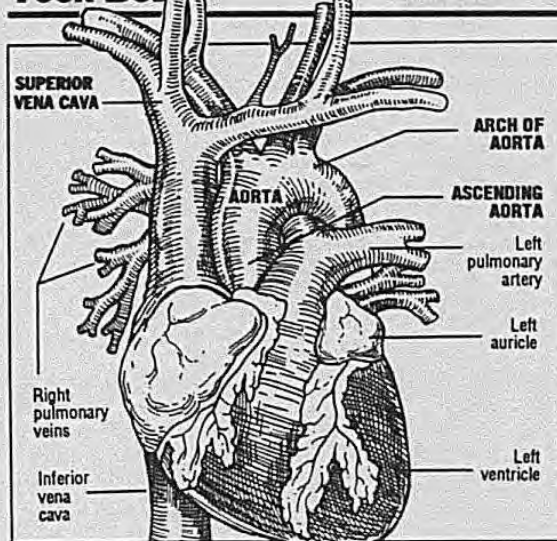
Rating the top cities for workouts

These cities were rated as the best for fitness workouts, based on availability of gyms and outdoor fitness facilities.



SOURCE: Self magazine

YOUR BODY



SUPERIOR VENA CAVA

WHAT: The superior vena cava sounds like a place for bats and giant stalactites, but it's one of the three great vessels of the heart. Superior vena cava (VEE-na KAY-va) is Latin for "big hollow vein." The trunk of this important vein is only about three inches long.

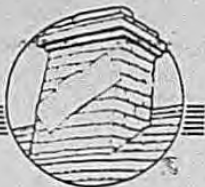
WHERE: This vein starts just below the cartilage of the first rib near the sternum, or breastbone, goes through the outer heart muscle called the pericardium, and ends in the

upper portion of the right auricle, which is part of the right atrium, one of the four chambers of the heart.

FUNCTIONS: The superior vena cava receives blood going from the entire upper half of the body to the heart. Then the blood is pumped from the right atrium to the right ventricle. From there it travels to the lungs.

In the lungs, carbon dioxide in the blood is released and oxygen takes its place. This process allows oxygenated blood to be sent back through the heart to the rest of the body except the lungs.

Here's How



By Gene Gary

A variety of ways to clean wallpaper

Q. We rented our condominium for a year, but are now preparing to return to it as our permanent home.

When we decorated it, I invested in rather expensive wallpaper. My problem is that the renters did not take good care of our condo and some of the wallpaper is now smudged with stains.

I would like to clean these walls, but I am unsure how to go about it. Do you have any suggestions?

A. If the wallpaper is washable, such as vinyl or vinyl-coated paper, most stains can be removed easily by applying thick soapsuds with a soft sponge, then rinsing well with clear water. Products such as 409 also work well and don't require as much rinsing.

If the wallpaper is not washable, or if a soap and water treatment is not effective, try removing the stain by rubbing gently with a soft gum eraser, or a

kneaded wallpaper cleaner (available through major wallpaper outlets).

Sometimes a dry piece of fine steel wool can do an effective cleaning job.

For greasy stains, make a thick paste by mixing an absorbent powder (talc, cornmeal, cornstarch, etc.) with a grease solvent such as carbon tetrachloride.

Cover the stain with the paste and leave it on until the paste is thoroughly dry. Then brush it off with a soft cloth. Repeat the treatment if necessary.

Stubborn non-greasy stains can be treated as follows: Use acetone for stains such as nail polish and ballpoint pen ink (hair spray also is good for ink staining). Other effective solvents include amyl acetate (also known as banana oil), rubbing alcohol, naphtha, and turpentine (primarily used to remove paint and varnish stains).

All of these solvents should be used cautiously because they can

damage the wallpaper finish or the printed dyes on the paper as well as the wallpaper paste. Pre-test in an inconspicuous area. Use a cotton ball dampened in the solvent and sponge the stain lightly. Repeated applications of a small amount of solvent are better than a few applications of larger amounts.

Change the cotton ball used for sponging when it becomes soiled. Work from the center of stains toward the outer edges. Avoid hard rubbing that might roughen the surface.

Sponge the stain with the cotton ball at the edges to lessen the chance that the solvent will leave a ring.

Use care in working with solvents that are flammable. Be sure that the room is well ventilated. Use only small amounts and cap the container while you are working.

Never use flammable solvents near any type of open flame or heater. If solvent gets on your skin, wash immediately.

Q. I was given a very nice table that has an inlaid leather top.

It is in fairly good condition, except that the leather is somewhat sticky and has several small marks (indentations) on the surface, which might have been caused by glasses.

What is the proper way to clean and care for this leather top?

A. The sticky condition is usually the result of using polishes (wax on leather, which should not be done).

Leather needs oiling to retain its natural beauty. You can wash the surface with a mild soap, such as saddle soap, following the label directions.

Another recommended cleaning method is to clean the surface with a clean cloth dampened with mineral spirits; wipe dry. Repeat this process until all wax buildup is removed.

After the leather has been cleaned apply lemon oil (natural lemon oil, not a lemon oil furniture polish). Reapply the lemon oil several times in the following weeks.

The leather will absorb the oil, and all indentation marks will slowly disappear. Afterward, a little lemon oil every two or three weeks is all the care your leather-top table will need.



FOR TEENS

By Willard Abraham, Ph.D.

Dr. Abraham: I really like two girls who are about as different from each other as it's possible to be. One is dark, tall, a social person, not especially pretty, happy and fun. The other is a knockout to look at, blond and blue-eyed, but moody, likes to be alone and small.

I honestly feel I'm nuts about both of them. That's strange to me and to my buddies, too. All of them have taken sides and think I should dump one or the other.

Both girls act like they are really fond of me, although the dark one shows it a little more. When I'm with her, I think she's "it," but then I spend an evening with the other one, and she turns me on.

I sure need some help! How about it? All three of us are 16 years old. — Dennis.

Dennis: First of all, leave your buddies out of it. Their opinions may not help you at all. It's your situation and your girls, not theirs.

If the two girls aren't complaining (or don't know about the other one), and since you enjoy being with both of them, there's no need for a showdown right now, no reason to lose one of them.

Time and feelings may eventually tell you which one means more to you, but that stage hasn't been reached yet.

So enjoy your good luck, Dennis. Please write to me again in a few months and share an update with me.

Dr. Abraham: It's happened to me three times, and that's three too many. The problem is that each time I felt the guy was tremendous, Numero Uno, just about perfect.

Within a week or two I found out that each one was a slob, Number Zilch, and totally imperfect.

I'm not a baby (I'm 16), but I fall like a ton of bricks, have all kinds of fantasies about being with each, and then there is less than nothing at all. I go from a dream to awful reality so fast.

What's wrong with me anyway? Please tell me. — Sue.

Sue: You sound fairly normal, but one concern I have is that you might do or say something during that week or two that you'll later be sorry for.

Because you've learned of the speed of your changing attitudes, you are a safe bet for being careful in the future so that you won't get involved too deeply too quickly. At least I hope so.

Dr. Abraham: During this last semester there was this blind guy in a class of mine. He is so good-looking, bright and friendly toward a lot of the kids. He doesn't seem to have any shortage of guy friends, and he seems to be completely self-sufficient. He gets around fine on his own without any help.

One thing I've noticed is that some of the girls have avoided him as if he has some disease. Because I don't try to avoid him, they started to tease me about him.

How should I act toward him when school starts in the fall? — Theresa

Theresa: Probably as you have in the past, with a continuation of your friendliness.

The other girls may be keeping their distance from him because they don't know how to react (or whether to react) to his visual condition. Apparently you do, so it's their loss.

Try your best to ignore any comments they make about your relationship with him. In time they will probably stop.

Dr. Abraham: I'm a 13-year-old girl who is shy and uncomfortable because my breasts have started to expand (just a little bit so far). That is just amazing to me, and it's hard for me to get used to

this development.

What can I do to help me take this change in my body in stride? Thank you for whatever you can suggest. — No name.

No name: All girls, as well as boys, go through bodily changes, especially during the teen years, so you are far from being alone. That thought may not give you much comfort, but a related suggestion I'll offer might.

Talk about your feelings with your mother, sisters (if you have one or more) and female cousins and friends, mainly those who have gone through the transition you're talking about. How did they feel and what physical care and garment recommendations can they offer you?

They may help you appreciate the factors of maturity, adulthood and beauty that are related to this bodily change.

If you have some questions that they are unable to answer, you might ask your family physician. He or she can no doubt be very helpful with anything related to your physical development.

Dr. Abraham: My parents are really ignorant on how to treat a kid, especially a teen like me (I'm 15). We can start a nice conversation, but it often ends up with bad feelings

on both sides.

It is probably my fault as much as theirs because I get hostile at some of their accusations regarding drinking, drugs, smoking and stuff like that. (I don't even touch any of the stuff.)

How about something they can read that might help them and maybe me, too? — Timothy.

Timothy: Perhaps some of your non-drinking, no-to-drugs and cigarette abstaining friends can help you out by dropping a hint or two on how "straight" you are in those areas. Or their parents may be willing to get into the act if they are fully aware of such abstinence on your part and can be diplomatic in mentioning it to your parents; they may be especially helpful if your folks know, like and respect them.

Here are two sources that might be useful to your parents and you: "Between Parent and Teenager" by Haim Ginott and "Parent Effectiveness Training" by Thomas Gordon. Most good libraries have copies of them, as well as other practical books on the shelves where those two are located.

FOR TEENS



LOCAL READER

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ONE AD APPEARS IN 8 LOCAL
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Syosset Advance • Jericho News Journal
• Call 931-0012
Williston Times • Mineola Edition
New Hyde Park Herald Courier
• Call 746-0240

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

Help Wanted

MEDICAL ASST: PHYSICIAN'S
office. Roslyn area, FT/PT. Resume & salary requests to be sent to P.O. Box 59, Glenwood Landing, N.Y. 11547. wn3

NO EXPERIENCE NECESSARY
Help wanted - super opportunity. Just opened! Full time/part time representative. \$500 to \$850 a week potential. Royal Int'l. 516-742-3355 wn3

HOUSEKEEPER LIVE IN OR
Out for Garden City home. English speaking, hard-worker & non-smoker. Experienced and references required. Call evenings. 747-7415. gcN3

LAYOUT ART ASSISTANT
Immediate opening. No experience necessary but willingness to learn. Permanent part time. Must be able to work Tuesday, Wednesday, Thursday evenings. Serious inquiries only. 931-0012.

BABY SITTER WANTED P/T
Weekends in my Garden City home. 3 small children. Call 739-1610. gcN3

THE NEW YORK DAILY NEWS, a major metropolitan communications company is seeking experienced Production Supervisors to work night shifts in our Brooklyn, NY; Garden City, L.I. and Kearney, N.J. facilities. Qualified candidates must have a minimum of 2 years first line supervisory experience in a manufacturing environment & possess the people skills necessary to train, motivate, and direct production employees of various levels of experience. Proven communication skills required. We offer competitive wages & an outstanding benefits package and relocation perhaps. Interested candidates please call 1-800-776-2004 or 212-496-4203 or 212-496-4211 24 hours a day or send resume or letter to SMN/PS, 5th Fl., 71 5th Ave., New York, NY 10003, Daily News. The Daily News is an Equal Opportunity Employer & encourages minority & female applicants. GCN3

Help Wanted

LOVING RESPONSIBLE
babysitter for 5 & 7 year olds in my home. Weekdays. Late afternoons and evenings, and Saturday night. Own transportation, call 621-4232. wn3

PART-TIME DRIVER: GARDEN
City area. Must have clean license. Retirees preferred. 486-3543. gcN3

LIVE-IN HOUSEKEEPER
babysitter needed to assist professional couple with housework and care of one child. Licensed driver preferred. Excellent salary & working conditions. Please call & leave message. 334-8089. wd1

DENTAL ASSISTANT NEEDED
for high quality Garden City practice. Four days/week. Experience preferred. Please call 742-2961. gcN3

TYPIST TO WORK 15-20 HOURS
per week Mon. through Wed. eve from 5 p.m. Should be good typist ready to begin at once. Call 931-0012 for apt.

TYPIST TO WORK 20 HOURS
per week Mon. through Wed. days. Should be good typist ready to begin at once. 931-0012.

MATURE RELIABLE &
friendly person to babysit 8 year old and 5 year old for Saturday evenings and occasional week nights. Syosset area. Please call 921-2627. gcN4

CHILD CARE WANTED
for two girls, ages 4 and 2½, in my Garden City home. Four days a week, Monday, Tuesday and Thursday, 8:30 to 5:30, Wednesday, 7:30 to 5:30. Older daughter attends nursery school Monday, Tuesday and Thursday, 9 to 11:30. Must be energetic, creative and love children. Drivers license and car a plus. Must speak English. Local references necessary, non-smoker. Call day (516) 433-6911. Evenings, (516) 747-4095. hD1

Help Wanted

GARDEN CITY TEACHER
needs someone from 7-8 a.m. to supervise two school age children. Please call 248-0171 after 4 p.m. gcN4

P/T CLERICAL POSITION
Mornings or after school hours. Will teach. 437-2636. gcN3

STOCK & SALE, HARDWARE
clerk, P/T. Will train retiree. Munder's Hardware, 316 Hillside Ave. 746-1075. wtn

BABYSITTER NEEDED
to watch my 3 girls, ages 4, 2 and 8 months in my Garden City home on Thursdays and Fridays, 10 a.m.-3 p.m. References, non-smoker & transportation required. Call after 5 p.m. 742-9386. gcN4

LARGE INSURANCE AGENCY
Clerical - F/T, filing, advancement, excellent benefits, Mitchell Field area. 745-0800, ext. 307. wn5

NANNY/HOUSEKEEPER FOR
eastern LI family. Kind, loving person to care for three children: ages 14, 12 & 7. Live-in, must speak English, driver's license. Weekends off. Send resumes & references to: P.O. Box 474, Laurel, NY 11948 or call 734-6473. gcN4

F/T REAL ESTATE SALES
person. Great opportunity to join the next #1 firm. Dougall Fraser 248-6655. gcN3

GAL FRIDAY PART TIME
phones, errands, etc. Garden City law office. \$8/hour. 746-3340. gcN3

CUSTOMER SERVICE REP
Our rapidly expanding clinical lab is looking for experienced Customer Service Reps. Excellent communication skills and medical background preferred. Full time and part time positions available. Port Washington/Roslyn location. For consideration, please call Janet Cataliotti at 484-9800. wn3

PT BOOKKEEPER EXPERIENCED
up to general ledger. Hours 10-3 flexible. Ideal for mother with children in school. 437-2636. gcN3

HOUSEKEEPER/CHILD CARE
needed, live in or out, five days a week. References required. Driver's license preferred. 485-4979. gcD1

P/T MEDICAL SECRETARY
asst., experienced preferred but not required. Call Monday through Friday, 9 a.m. to 6 p.m. 747-2230. wn3

LUNCH AIDE NEEDED FOR
Willie Rd. Middle School. Two & one half hours per day. Please call Mr. Gordon 334-8020. wn3

Situations Wanted

HOUSECLEANING JOB
wanted 5 days a week 334-4932. gcN4

HOUSECLEANING JOB
wanted. With references & own transportation. 876-9354. gcD1

HOUSECLEANING FROM MON-
day - Sat. Experience & references. Call 292-3074 after 6 p.m. gcD1

RESPONSIBLE CHILD CARE:
Early childhood/elementary ed. graduate student offering services in Garden City area. Infants & toddlers OK. Excellent references. Flexible days! Available immediately! \$10/hr. Call 742-6805. gcD1

LOOKING FOR HOUSECLEAN-
ing job: Own transportation. Available weekdays or weekends. Call Gracia at 997-9748 or Melancia at 338-2924. gcD1

NURSE'S AIDE SPECIALIZING
in home care. Checkable references. For information, call Dorothy, 546-8757. gcJa1

COMPANION: EXPERIENCED
geriatrics; certified; teaching background; mature woman has car; refined appearance. Excel. refs. 201-635-6870. gcD1

ENGLISH SPEAKING HOUSE-
cleaner available. Many years experience in Garden City homes. Excellent references, very reliable, honest & have own transportation. Please call 873-0913 & leave message. gcD1

ATTENTION VACATIONERS
would you like to go away and know that your dog or cat is well taken care of? Mature woman who loves animals will give your pet lots of TLC. Fenced in yard. 352-9113. GCD4

HOUSECLEANING AVAILABLE
Good references, experience, own transportation. Call after 3 p.m., Mon.-Fri. 564-8869. gcD1

EXPERIENCED CLEANING
lady available Mon., Tues., Wed., morning. Looking for housework, Mineola, Williston Park, Albertson, Searingtown, Roslyn. Walking distance to bus on Willis Ave. Contact after 6 p.m. 746-3967. wd1

RELIABLE EXPERIENCED
home health aide available. Full time, live-in/out. Own transportation, excellent references. Call 718-962-1231 F.P. wd1

Situations Wanted

HONEST, RELIABLE,
experienced person looking for a job with elderly person. Call Edna 546-5459 after 6 p.m. wd1

NO JOB TOO SMALL
for Gabriel. Handyman, painter, carpentry, wall paper hanging, etc. 742-1615. gcD1

IRISH LADY SEEKS
companionship & aide position to elderly. 11 yrs. experience. Own transportation. Recent reference. Live out only. Would prefer Garden City, New Hyde Park or surrounding areas. 488-7368. gcN3

HOUSECLEANER AVAILABLE
Reference, own transportation, honest. Leave message (516) 334-2041. gcN5

HOUSECLEANING EXCELLENT
experience, hard worker, references. 481-0702. wn3

HOUSECLEANER - EXCELLENT
experience. Hard worker, references. 486-5394. wn3

NURSE'S AIDE - COMPANION
experience & references. Own transportation. Available night or day. 486-6836. gcN3

HOUSECLEANING BY THE
day. References, own transportation. Call Mrs. Kelly between 6 and 8 p.m. 747-6428. gcN5

SEEKING HOUSECLEANING
position - any day. References and experience. 481-4896. gcN5

SEEKING A SPONSOR FOR 21
year old girl from the Bahamas who is very fond of children. References include a retired certified nurse's aide. Please call 486-1840 after 7:30 p.m. gcD1

YOUNG GRANDMOTHER WILL
care for your child in my Garden City home. Available Mon.-Fri., 8 a.m.-6 p.m., P/T or F/T 741-8566. gcD1

EF AU PAIR - CHILD CARE
affordable, European, live-in child care - 12 months legal program, weekly, average \$165. Call today for our next monthly arrival. 1-800-333-6056. hD1

FRIENDLY EXPERIENCED
Irish home health aide, companion available to care for elderly. Honest & reliable. Checkable references. Hours flexible. Drivers license. Call Mary 796-9416 between 10 a.m. and 7 p.m. gcN3

HOUSECLEANING POSITION
wanted. Experience & references 354-3226. gcN4

Situations Wanted

HOUSECLEANING
experience, references and own transportation. Available Monday to Saturday. 485-3511. gcN4

RELIABLE HONEST
woman seeks position as domestic experience and references. 546-4628. gcN4

NURSE'S AIDE WITH
qualified hospital experience will take care of your sick or loved ones. Nights preferably. 565-0558. gcN5

LICENSED PRACTICAL NURSE
available to care for your loved ones. Experienced with many Garden City references. 796-4034 gcN3

NURSES AIDE WITH REFERENCE
wishes P/T work. Four hours mornings. Have car will do light chores. Call after 6 p.m., also will work weekends. 484-4321. wn5

ACCOUNTANT/FULL CHARGE
bookkeeper. Experienced in all types of accounting and bookkeeping, payroll taxes, AR/AP, personal income taxes and Lotus 123. Need per diem work. Mon., Tues., Sat. Call Tom 352-3345. gcN5

HOUSECLEANING AVAILABLE
four days a week. Experienced and references. 481-7355. gcN5

HOUSEKEEPER TO CLEAN
your house. References, experienced and own transportation. Call 248-5125. wn4

LOVING GRANDMA WILL
babysit your preschool child in my Williston Park home, full or part time. References available. 747-6726. wn4

YOUNG LADY SEEKS LIVE-IN
job. Mon.-Fri. References available. Housekeeping and babysitting. 718-774-6469 or 718 282-8086. gcN4

MATURE FEMALE SEEKS
live-in job doing babysitting/companion. For more information call 718-919-2535 after 5 p.m. gcN4

CLEANING LADY LOOKING
to clean house in the morning or in the afternoon every day. Honest, experienced, have references. Please call 485-9530 any time. gcN4

HOUSECLEANING AVAILABLE
good references, own transportation. 352-8392. gcN4

NURSE'S ASSISTANT
with references. Light cooking and cleaning. Prefer 9-5. 292-3310 or 565-1817. gcN5

MOTHER'S HELPER
Responsible 12-year old seeks weekend position as mother's Responsible 12 year old seeks weekend position as mother's helper/babysitter. Experienced with toddlers. Call 741-6705 eves. gcN5

SEEKING COMPANIONSHIP
position with elderly - live out. Experience & reference. (718) 468-0141. gcN5

Situations Wanted

RELIABLE & LOVING
mother will provide child care in my home full time or part time. Nutritious meals, references. 775-7440. gcN4

BABYSITTER: YOUNG
Jewish grandma loves children. Responsible, experienced with references. Your home, Monday-Friday. Call evenings, 741-7673. gcN4

NURSE'S AIDE FULLY EXPERIENCED
in hospital, nursing home and private duty, willing to take a long term case. Work hours 11 p.m. - 7 a.m. \$10 an hour. References. 546-2521. gcJal

LOVING MOTHER, EXPERIENCED
teacher will care for your child in my Williston Park home. 747-2183. wd1

EXPERIENCED HOUSE
cleaner comes with references. For free estimates call Pat. 781-6017 after 3 p.m. hn3

HOUSECLEANING AVAILABLE
5 days a week. 2 years experience. Call Helen any time. 876-9725. gcN3

IRISH CERTIFIED NURSE'S
aide available to care for sick or elderly days or nights. Call 334-3007 or leave message. gcN3

16 YEAR OLD HIGH SCHOOL
Student with background of fine woodworking seeks work on Saturdays as a carpenter's helper. Have working papers & experience in roofing. I'm a really good worker. Just need someone to teach me while I work hard for you. Call Adam (516) 747-4861. gcN3

Real Estate For Sale

WEST HEMPSTEAD/GARDEN
City, owner selling 4 BR Cape, fin. basement, vinyl siding, replacement windows, oversized garage, low taxes, \$160's. Call for details and appointment. 775-1192 or 481-8942. gcN1

GARDEN CITY PRIME
location, 3 BR, 3 bath ranch, walk to village. Williamsburg decor, new EIK, deck with hot tub, 2 car attached, marble flpl, wall to wall, 3 room fin. bsmt. with kitchen, mid \$400's. 742-8337. gcN1

SOUTHOLD CONDO
Founders Village, center of village, 2 BR, 2 bath, LR/flpl, dining area, EIK, CAV, full cellar, low monthly maintenance, all amenities. Ask for Madelyn for information. Southold Exclusive 2 story farm house on 1/2 acre. 4 BRs, 1 1/2 baths, LR/dining room, kitchen, separate guest quarters or M/D. 18x36 IGP. Needs some TLC, asking \$189,500. New Suffolk 3 BR, 1 bath, 2 story bungalow, full cellar/pt. fin. Great starter or single. Easy maintenance, won't last at \$129,000. Mattituck A-1 condition 3 BR, 2 1/2 bath ranch. LR/flpl, large open kitchen/dining area, new family room (or 4th BR), full cellar, 1 car garage, well landscaped, suitable for M/D or professional. Value there at \$175,000. Madelyn Baker Real Estate 765-2310. gcN3

Real Estate For Sale

GARDEN CITY ESTATES
full ranch on exclusive Whitehall Blvd., 3 BRs, 2 baths, den, gas hot water heat, 5 min. walk RR, large plot, 746-1121 \$425,000. gcN3

GARDEN CITY SUPERB
Adelphi location. All brick and slate center hall 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. gcN1

GARDEN CITY IDEAL STARTER
house. 4 BRs, 2 new baths, Cape, all new windows and siding, oversized lot. Sacrifice at \$200's. 742-8337. gcN1

GARDEN CITY ESTATES
large center hall colonial, 100'x150' lot, 4 BRs, 3 baths, 2 flpl, spacious LR, FDR, den, patio, circular drive, private yard, walk to all, \$695,000. Principals only. 437-0079 leave message. gcN1

REDUCED \$100,000 - OXFORD
Blvd. Spacious Dutch Colonial, 5 BRs, 4 1/2 baths, entrance foyer, LR/flpl, fam. rm., office/nursery, FDR, huge mod. EIK, full basement, attached 2 car garage, large brick patio & more. Beautifully landscaped 1/3 acre in Garden City's prime location. Walk to both RR lines & all schools. \$895,000. Seller financing for qualified buyer. By appointment only. Owner/broker 248-2450. gcN5

PRIME REYDON CT.,
Southold, N.Y.: Two one acre lots, deeded and association approved, private beach plus boat slips and community marina, road and power completed, all approvals. Ready to build. Call 437-8520. gcN3

GARDEN CITY: SPECIAL
Contemporary - Formal LR and DR, large EIK, party size family room, 3 BR, 2 full baths, 2 car. Walk RR. \$325,000. Owner 488-4583. gcN3

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. gcN3

OCALA, FLORIDA - 17 ACRES
Horse Farm. 8 paddocks, with 9 stalls, barn with tack room. Custom Ranch over 3,000 sq. ft. living area. 3 BRs, den, office, porch. Fantastic views. Asking \$400's. Call Vera Atamian 354-1994. gcN3

GARDEN CITY ESTATES
Center Hall Colonial. 4 BRs, 2 1/2 baths, fam. rm., deep property. Low \$400's. Vera Atamian 354-1994. gcN3

MALVERNE SCHOOL DIST 13
5 BRs, 2 1/2 baths, Colonial, 25 years young. Mint condition, inground pool. \$290's. Owner 593-7021. gcN4

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 For Sale

GARDEN CITY SPLIT
low taxes, convenient location, 3 BRs, 2 Baths, LR, DR, den, EIK, CAC, patio & 2 car. Community pool, extras. \$300's. Serious buyers only. Principals. 741-1686. gcN4

GARDEN CITY VICINITY
Luxury townhouse located at the Atrium Plaza just 5 blocks from the Garden City Hotel. 3 BRs, 2 1/2 baths, EIK, DR, LR, fin. bsmt., laundry rm, outdoor patio, garage parking, CAC, security system, appliances. Owner has relocated and is pricing this townhouse for an immediate sale at \$219,000. Call us today at 717-296-2673 to discuss possibilities of financing, rental with purchase option, immediate possession, etc. Owner. gcN4

GARDEN CITY COLONIAL:
Charming 3 BR, 1 1/2 baths, FDR, LR, mod. EIK, fam. rm with skylights & flpl. Low taxes, walk to RR. Principals. \$289,000. 742-4430. gcN3

GARDEN CITY SOUTH
Spectacular Brick Ranch customized 3 BR 1 1/2 baths, flpl, night club fin. bsmt. \$259,000 by owner. 489-5640. gcN4

SHELTER ISLAND REDUCED
\$55,000. Must sell. Bright, lovely, 7 room ranch. Quality throughout many extra features include stone fireplace, central air conditioning, skylight, professional landscaping. Excellent area. Peace & privacy. Low \$200's. All serious offers considered. Attractive owner financing possible. 749-3376. gcN3

GARDEN CITY: 4 BR RANCH
Mother/daughter of professional offices. Country Kitchen, 2 flpls, all amenities. \$650,000. Principals only. 747-7328. gcN5

GARDEN CITY EASTERN
section, 4 BRs, 3 full baths, EIK, LR/flpl, DR, den, fin. bsmt. with flpl and wet bar, 2 skylights, new windows, new 3 zone heating, alarm system, sprinklers, fenced, near parks and school. Low taxes. Asking \$300's. 248-5244. gcN1

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. gcN1

GARDEN CITY WESTERN
Section Colonial in excellent condition. Three spacious BRs, 1 1/2 baths, LR/flpl, FDR, fin. bsmt. Asking \$289,000. Gracious Colonial on wide, tree lined street. LR/flpl, FDR, new EIK, den, 4 BRs, 3 baths, 2 car garage. Low \$400's. Abbott Manor Realty 352-7333; 800-427-8018. gcN3

GARDEN CITY FIRST SHOWING.
Charming Dutch Colonial. Mint condition. LR/flpl, FDR, EIK, sun porch, 3 + BR, 1 1/2 baths, low taxes, principals only. \$295,000. 294-8799. gcN5

Real Estate For Sale

SOUTHOLD CHARMING 2 BR
1 bath Cottage, LR/flpl, EIK, screened porch, full cellar, pleasant yard, near village and bay beach. Great starter, second home or retired couple. Asking \$135,000. Call for information. 765-3936. gcN3

MATTITUCK - YEAR ROUND 2
BR Cottage, with deck & 2 car garage. Separate building lot included. Walk to private deeded bay beach. \$115,000, also for rent. Jim Gray Realty - 1-800-287-GRAY. wn3

ALBERTSON HERRICKS
School District. 4 BR, den, 3 baths, EIK, finished basement, aluminum siding. Owner asking \$320,000. 621-3723. hn5

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. wn3

GARDEN CITY ESTATES
Brick Center Hall Colonial. 3 BR, 3 baths, LR/flpl, FDR, den bsmt rec. rm, screened porch, attached 2 car garage. \$400's. Owner 248-8425. gcN4

MUTTONTOWN: LAVISHLY
redone, everything new, outstanding 4 BR Colonial on 2 former estate acres. Den/flpl, 20'x45' great room/stone flpl, in ground pool, cabana. Must be seen. \$849,000. 921-7675. gcN3

KEUSEY'S EXCLUSIVES
Doll House-great starter, completely renovated, full of charm, new EIK & den, 3 BR, 1 bath, low tax. Owner relocating. Won't last. Make offer. Only \$229,000. Contemporary Colonial on 85'x130' lot. 3 BR, 1 1/2 baths, den, 2 car with electric eye. Asks \$279,000. English Colonial, 60'x145' property. Needs TLC, 4 BR, 1 1/2 baths, LR/flpl, FDR, kitchen, heated sun room and garage plus low, low taxes. Reduced to \$289,000. To settle estate-western ranch, CAC, LR/flpl, FDR, EIK, 3 BRs, 2 baths, rec. room, extras. \$264,900. Expansive living area in this 3 BR, 2 1/2 bath Contemporary. Large property, EIK, family room. Asking \$345,000. Move right in to this spacious and gracious lovingly cared for western colonial. 4 BRs, 2 1/2 baths, EIK, large garden room, FDR, LR/flpl, rec. room, convenient to all. Offered at \$379,000. Ramblling 5 BR, center hall expanded ranch, den and rec. room, 4 baths, CAC, half acre on prestigious street, walk village and all. Only \$575,000. Property, property, property - Central section, expanded ranch on 120'x200'. 4 BR, 3 baths, den, new EIK, CAC, yours for \$599,000. Estates colonial that has it all-center hall, ultra modern EIK, family room, 6 BRs, 3 1/2 baths, deck, large deep property, high \$600's. Why rent? Affordable 1 BR co-op, heart of village. Private entrance and garage too. Walk all, only \$69,000. Edwin M. Keusey 747-1300 gcN3

GARDEN CITY CENTRAL
1/2 acre ranch, 4 BRs, 2 1/2 baths, den, modern EIK, gas heat, CAC, alarms, electric eye garage, mint condition. Owner \$600's 248-2243 gcN1

Real Estate For Sale

LAUREL BAYFRONT - BEAUTIFUL fully updated 2 story 3 BRs, 2 baths, LR/fpl, large Florida room, skylights, deck, garage. Gorgeous views. Our exclusive \$395,000. **Mattituck Waterview** & boating rights. Handsome older Cape with spacious rooms. 3 BRs, 2 baths, FDR, LR/fpl, EIK, screened porch — attached 2 car. Oversized lot of flowering shrubs & trees. Just reduced to \$225,000. Southold. Well maintained 3 BR, 2 bath Ranch on lovely park like 1/2 acre features DR/LR/fpl & delightful screened porch, 2 zone OHW, fin. bsmt. & 2 car garage. Asking \$189,500. **Marlon King Realty 734-5657.** gcN3

GARDEN CITY ESTATES Tudor. Must be seen. First floor-LR/fpl, large FDR, 3 other rooms. Second floor-4 BRs, 2 baths. Third floor-2 BRs & bath. Double lot \$595,000. 248-7397. gcN5

GARDEN CITY & VICINITY: Estates - drastically reduced 3/4 BR C.H. Col., 3 baths, EIK, first floor den, fin. bsmt., 2 car attached. \$435,000. **Young 3 BR Split, 2 1/2 baths, updated kit., fin. bsmt., den, covered patio.** \$339,000. 60 x 126 4 BR Colonial, 2 baths, EIK, first floor BR suite \$299,000. 85 x 130 2 BR Colonial, EIK, attached 2 car. \$269,000. **Cathedral Gardens/Hempstead:** 115' x 115' landscaped lot, 4 BR Brick Cedar Split, 4 baths, 21' DR, skylite kit., den/fpl, fam. rm. office, central vac. \$325,000. 3 BR Brick Colonial, 3 baths, CAC, EIK, fpl, gas heat, fin bsmt. \$275,000. 75 x 160 beautiful plot, 3 BR Brick Center Hall Col., 1 1/2 baths, fpl, fin. bsmt., sprinklers \$219,000. **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. \$259,500. 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. **Handyman's Special** 3 BR Colonial, 2 baths, fpl, 2 car, walk all. \$139,000. **Elaine J. Nolan 485-7054 or 292-9749.** wn3

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. gcN4

GARDEN CITY SOUTH beautiful bargain contemporary, 7 rooms plus finished basement with bath, family room/fpl, modern EIK, 2 car. Maintenance free. Low \$300's. **Edwin M. Keusey 747-1300.** gcN3

GARDEN CITY ESTATES Section - Side hall Col., 4 BR, LR/fpl, 3 1/2 baths, EIK, FDR, den & sun room, fin. bsmt. Walk to train \$480,000. Principals only. 422-4575. gcN3

Real Estate For Sale

MUST BE SEEN all gas home, custom ranch, 100'x160' overlooking Garden City Golf Club. Pristine and private 4 BR, 2 1/2 new baths, modern EIK, LR, FDR, den, basement designed for entertaining. 15' wet bar, pool table, grand fireplace, oversized 2 car garage, many extras. By owner (in the \$600's). 248-9246. gcN4

WATERVIEW BEAUTY modern Cape Cod near beach boating. Six well planned rooms, 4 BRs (room for 1 more) 2 1/2 baths, utility room, FPL, basement, garage. Just reduced \$28,000 to \$187,000. See ASAP. **Bookmiller Real Estate 722-4423.** gcN3

SOUTHOLD BAYFRONT ACRE Beautiful property with fabulous views of Shelter Island. All permits. Owner financing. Asking \$369,000. **Nassau Point (3)** excellent building lots. All permits. Owner financing. Make offers. **Dempsey Associates 734-6058.** gcN3

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. gcN3

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. gcN5

GARDEN CITY/HEMPSTEAD/ Condo. Best buy. Atrium - Plaza - 200 Hilton private entrance, 2 BR, Galby kitchen, dining area, sunken LR, 1 bath, all appliances, includes washer/dryer, C/A/C, fully carpeted, indoor private parking. Owner 354-6502. gcN3

GARDEN CITY VICINITY The atrium - 1 BR Condo, CAC, Washer/Dryer, large yard, free indoor parking. Maintenance \$110. Steal at \$107,000. 538-8380. gcN1

GARDEN CITY WEST spacious Colonial, 3 BRs, 2 1/2 baths, LR/fpl, FDR, spectacular kitchen/family room, bus service all schools, offers welcomed by owner. 488-5875. gcN3

POCONOS TOWN OF Mountainhome. 30 minutes to Delaware Water Gap. Lovely 2 BR, maintenance free year round home. 10'x16' enclosed porch, prime residential area, near schools, stores and all recreation. \$380 taxes. Ideal starter or retirement home. \$65,000 negotiable. Have pictures. Call 354-5201. gcN4

GARDEN CITY PRIME Estates Section Split, 3 BRs, 2 baths, LR/fpl, FDR, EIK, paneled playroom & lower basement. Oversized 1 car garage, patio, 2 zone gas heat. Walk to schools & RR. Low \$400's. Owner 747-3882. gcN4

Real Estate For Sale

GARDEN CITY NORTHEAST Split - 3 BRs, 2 baths, new EIK, deck, LR/fpl, oversized property. Near shopping \$340,000. 741-7429. gcN5

MINEOLA - PARK SECTION: Legal two family, 4 over 5, fpl, carpeted, fin. bsmt., full attic, detached garage. 50' by 100'. Low taxes, good rental income. \$269,990. Principals. 746-3141. gcN1

OYSTER BAY - 1/2 ACRE 4 BR Colonial. Great location, privacy, patio & yard. Bright, spacious rms. Must sell. Low \$300's. Mr. Grasso. 775-6035. gcN4

GARDEN CITY ESTATES 4 BR Colonial (North of Stewart Ave.) Brick with new vinyl siding, new windows & roof, CAC, gas heat, updated kit — baths, fin. bsmt., 2 car garage. Taxes \$4,500. Asking \$435,000. Principals only. 747-2794. gcN4

OPEN HOUSE

GARDEN CITY 1-4 P.M. Sunday, Nov. 18, 111 Roxbury Rd. (north off Stewart Ave.) 12 rooms, 6 BRs, 3 1/2 baths, excellent condition, reduced \$439,000. Appointment any time. **Realty World Ralabow 825-6500.** gcN3

SUNDAY NOVEMBER 18 1-4 p.m. 233 Cathedral Ave. Hempstead. Understated elegance is waiting for you on this acre of land in Cathedral gardens. Perfect for professional. Executive and/or large family. Features 6 BRs, 4 1/2 baths, plus too many amenities to list. Hosted by Carol Salvatori. \$449,500. **Prudential LI Realty 354-6500.** gcN3

SUNDAY NOVEMBER 18 2-4 p.m. Luxury town house Garden City border at 200 Hilton Ave. Unit #16 for rent or sale. **Bambury Realty Services 742-0933.** gcN3



GARDEN CITY - NO MONEY Down 2 BR Co-Op, many extras. Central Loc/Sp. End unit 1st fl. - Modern kitchen w/appl. Lease/option to buy at \$1,200 month with rent applied to purchase price. Move in before winter and get 80% tax break! Call owner 742-0359. gcN3

GARDEN CITY AREA: Cathedral Gardens, second floor Studio Co-op. Living/Bedroom combo, kitchenette, full bath, garage & laundry available, extras. By owner. Asking \$45,000 481-5383. gcN1

MINEOLA GARDEN PLAZA studio \$80's. West Hempstead/Garden Apts., 2 BR, 2 full bath co-op. Sacrifice \$79,900. **Bambury Realty Services 742-0933.** gcN3

Real Estate For Sale

BEAUTIFUL 1 BR CHERRY Valley. New kitchen, newly renovated bath, best offer. Asking \$88,000. Owner, agent, first showing. 294-5121. gcN4

MINEOLA CO-OP GARDEN Plaza, 2 BR, 2 baths, fully renovated. 60% tax deductible, clean apt with extras. Walk to LIRR. \$139,000. Principals only. 746-5646. gcN4

MINEOLA: HORTON HOUSE 1 BR, large LR, secure building. Convenient to RR, hospital, stores. Must sell. \$89,000. By owner. 747-8711. gcN3

MINEOLA, HORTON HOUSE 1 BR, new bath, a/c, walk-in closet, low maintenance, live-in super. Walk to RR, courts, hospital. Owner \$99,000. 294-0924. gcN1

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. gcN3

GARDEN CITY CHERRY Valley Co-op: Mint condition, 1 BR, first floor, new kit & bath, ceiling fan, wall to wall, walk to stores, LIRR, \$98,000. 294-7889. gcN5

GARDEN CITY CHERRY Valley 2 BR, first floor, garage, quiet scenic corner. Mint condition. 3 exposures, new EIK, washer/dryer, a/c, ceiling fans, dishwasher. Asking \$119,500. 746-1758. gcN3

GARDEN CITY 7th STREET co-op, renovated 1 BR, LR, new kitchen & TV room, 1 car electric door garage, \$120,000. 248-6512. gcN3

GARDEN CITY: 3 BR CO-OP ON Seventh St. Oversized LR & DR, fpl, country EIK, 2 full baths, foyer, washer/dryer, a/c, new windows. Walk to RR, shops, schools. Mint condition. \$249,000. Call 742-1268. gcN3

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. gcN4

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

MORE REAL ESTATE FOR SALE ADS CAN BE FOUND ON PAGE 18A

See Our New DISPLAY CLASSIFIED Section for more Help Wanted

Real Estate For Rent

PALM BEACH GARDENS Williston Park resident offers furnished condo for rent. Mint, 1 BR, 1 bath, screened porch, heated pool. Yearly \$450 a month plus utilities or 3 months season, January-April, rent neg. 742-9707 wd1

NEW POCONOS SKI HOUSE central to all slopes. Sleeps 10. Available by the week or weekends. Save realtor commission. Contact owner directly 546-6587. gcN1

HEMPSTEAD CATHEDRAL Gardens, large 1 BR \$900. West Hempstead/Cathedral Gardens, 4 BR, 2 bath house \$1600. Garden Apt. co-ops, 1 BR, \$850, studio \$650. **Bambury Realty Services 742-0933.** gcN3

GARAGE MINEOLA walk RR, hospital and bus. \$75 a month. 248-6655. gcN1

ROOM FOR RENT: W. HEMP. lovely, cheerful room in excellent area for non-smoking, quiet student or working female. Share bath, kitchen privileges. \$59 per week. 292-0582. gcN3

GARDEN CITY/SUNNY 2 BR Apt. with fpl, hardwood floors overlooking Stewart Ave. Excellent condition, \$1,050 plus utilities. Days (212) 713-3490 Eyes. (203) 655-9587. gcN1

ROOMMATE - WANTED Garden City Apt. to share. Spacious & luxurious 2 BR. Prefer female, near RR, Rent \$600. Call Lisa 742-2991. gcN5

GARDEN CITY - HEMPSTEAD 2 BR Cathedral Gardens, renovated EIK, new windows. Walk to all. Available immediately. Rent \$900. Option to buy. Call 627-1019. gcN5

NO. LYNNBROOK COLONIAL - 4 BRs, 2 baths, breakfast rm., mirrored wall, DR, gas heat, 75 x 150 fenced yard, garage, walk RR. \$1250 mo. **Elaine J. Nolan 485-7054 or 292-9749.** wn3

MANHASSET BUSINESS OR professional office available for immediate occupancy. First floor 90 sq. ft. \$300 includes utilities & on premises reserved parking. 1 1/2 short blocks to Manhasset LIRR. Phone 627-6609. WN2

MINEOLA AREA - LARGE 5 RM Apt. 2 BRs, 1 bath, EIK, LR. Walk to RR & all. References. Immediate occupancy. 626-2762 or 928-7394. \$895 per month. WN5

FRANKLIN SQUARE - NORTH of Hempstead Tpke. 2 RM Studio Apt. with bath. Very clean. Separate entrance. Near transportation. \$550 per month. 354-9272. gcN5

GARDEN CITY STEWART Franklin building - Spacious 2 BR Co-op. LR/fpl, EIK, a/c. Walk to LIRR & stores. \$1,100 a month. Owner. 294-5696. gcN5

GARDEN CITY 4 BEDROOM 2 bath, den, Estate section, immediate occupancy, asking \$2000. 248-6655. **Dougall Fraser** gcN3

Real Estate For Rent

BELLEROSE VICINITY: 4 ROOM apt. second floor, in private 2 family house. Young business couple preferred. References. \$650. Principals only. 718-776-7475. gcN3

GARDEN CITY 222 SEVENTH St. 2 BR condo, completely renovated, new kit., new marble bath, wall to wall. \$1,550 per month. 742-8337. gcN3

TWO BRIGHT SUNNY furnished rooms. Complete LR, complete BR, private bath, no sharing. Walk to LIRR & bus. Non-smoker, business person preferred. Call 742-0520. wN5

VALLEY STREAM LEGAL 2 private, park-like setting, 6 rooms, 3 BRs, nice large rooms, lovely block, close to RR, airport, shopping, parkway. \$995 includes heat. Executative Realty 564-8100. gcN3

GARDEN CITY SOUTH HOUSE rent, diamond condition, 7 rooms, 4 BRs, new kit., burglar alarm, washer/dryer, gas heat, fin. bsmt., deck. Near all. \$1475. Executative Realty 564-8100. gcN3

GARDEN CITY & VICINITY spacious 1 BR, 4 closets, new windows. \$1100. Cathedral Gardens, Hempstead, spacious 2 BRs, LR/fpl, DR, \$849. 2 BR, \$777; 1 BR \$600. Studio W/W \$625. Lynbrook, 3 BRs, \$1150. Rockville, 2 BRs, \$900. W. Hempstead, 2 BRs, 2 baths, all new, walk RR, \$850. Elaine J. Nolan 485-7054 or 292-9749. wN3

GARDEN CITY VICINITY Luxury townhouse located at the Atrium Plaza just 5 blocks from the Garden City Hotel. 3 BRs, 2 1/2 baths, EIK, DR, LR, fin. bsmt., laundry rm., outdoor patio, garage parking, CAC, security system, appliances. Owner has relocated — is offering this townhouse for rental of \$1,600/month plus utilities. Owner will apply one half rental towards purchase price at time of closing. This townhouse is available for immediate possession. Call us today to discuss possibilities of our renting today & owning this luxury townhouse. Owner 717-296-2673. gcN4

GARDEN CITY: LARGE SUNNY room, furnished or unfurnished, private full bath, private entrance, walk to LIRR & Adelphi University. Non-smoker. Security references. 747-1130, leave message. gcDL1

GARDEN CITY ROOM TO share — Kitchen, laundry, LR & Dining areas. Near RR. Professional business person preferred. References. 747-6420. gcN4

FLORAL PARK FIRST FLOOR 4 rooms, newly painted, driveway walk to all. \$825 including heat & hot water. 741-4198. gcN3

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

Real Estate For Rent

GARDEN CITY 1 BEDROOM walk RR, \$850. 2 BR apt., new kit., bath, \$1200. 3 BR Colonial, 1 1/2 baths, \$1400. Large 2 BR duplex, \$1500, 3 BR Tudor, new kit. & bath, \$1650. Furnished 3 BR, \$2000. 4 BR on golf course, \$2500. Hubbell & Klapper 747-2900. hn3

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. gcD1

GARDEN CITY VILLAGE: 2 BR, first floor apartment. Immaculate. All appliances, washer/dryer, park like setting. Convenient to everything. Walk to LIRR. \$1200 with option to buy. 741-4088. gcD1

BELLEROSE NORTH 5 ROOM apt. LR, FDR, EIK, 2 BR, bath. Nice quiet neighborhood. Use of yard and garage. Child ok. Must see. \$950 plus utilities. 486-1868 days, 248-0753 eves. gcN4

FRANKLIN SQUARE new listing. LR, kitchen, 2 BR, second floor. Private entrance. Immediate occupancy. \$750 per month. By owner. 775-0087. gcN4

GARDEN CITY/HEMPSTEAD Cathedral Gardens. 1 BR & studio, fully renovated. 1 month security. Option to buy. \$775 per month & \$625 per month. 437-1581. gcN4

FLORAL PARK - 4 ROOMS, 2 BRS, modern box rooms, completely decorated. Exclusive residential area includes garage & parking for second car. Big storage area, use of yard, near LIRR, buses, shopping. No fees \$990 per month. (516) 354-2926. gcN3

CORNER STORE FOR RENT 1500 sq. ft. 310 Hillside Ave., Williston Park. Owner 746-1075. wfn

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. gcD1

GARDEN CITY FURNISHED studio available. Private entrance private bath, parking, convenient to all. Refrigerator but no kitchen. 741-3791. gcN4

WEST HEMPSTEAD: PRIVATE entrance through English garden to lovely studio. Full tiled bath, walk to all. Ideal for mature single. \$535. Days 212-483-0824 Mr. Albert. Eves 538-0225. gcN3

CATHEDRAL GARDENS: RENT with purchase option for qualified buyers. Established co-op complex. Studio, 1 BR & 2 BR appts from \$650. One third of rent applied to purchase. Located on picturesque Cathedral Ave. Call 486-1942. gcN3

YOU CAN BE A RESTAURANT CRITIC - If you visit any of the restaurants selected for inclusion in this section - call 931-0027

Real Estate Wanted

SINGLE MOTHER WITH 2 YR old needs small apartment. \$500. Call 741-3465. Leave message. gcN5

WANTED - TWO FAMILY house in Mineola or Williston Park area. Call 248-2221. wN5

GARDEN CITY RESIDENT employed lady seeks furnished rm in Garden City. Kitchen privileges. Walking distance #40 bus line & 7th St. stores. Call 222-7432. gcN5

MORTGAGE PURCHASE PLAN When you sold your home did you take back a mortgage? If you did, you may be interested in receiving a lump sum cash payment for that mortgage. Please call Edwin M. Keusey Real Estate, Garden City, for more information, without cost or obligation. 747-1300. hn3

GARDEN CITY RESIDENT looking for 3/4 BR house to rent with purchase option. Principals only. 212-559-6338 days. gcN3

GARDEN CITY FAMILY LOOK- ing to rent with option to purchase, 4 BR home in the Estates Section only. Will pay up to \$2800. No pets. 326-7864. gcN4

MUST BUY HOUSE sold home, looking in Garden City only to buy larger one. Would like 4 BR, 2 baths, EIK, principals only. Call 358-2749. gcD1

Vacation Rental

ATLANTIC CITY ALL YEAR round, fabulous ocean club condo. 3 rooms, 1 1/2 baths, 18th floor, south sunny exposure, ocean view, indoor/outdoor heated pool, Jacuzzi, exercise gym, concierge and valet service, full security on beach boardwalk. No bugs. Walk to casino, decorator furnished. Best offer, reduced to \$14K. Easy rental. Call Mr. Ossi 742-0415. wn3

CAMELBACK, PA. TOWN- house: tree state views from 750 feet. Fall foliage, ski on, ski off. 100% snow making & night skiing. Sleeps 8. With private bath, wood stove, loft, skylights, pool, tennis. Reasonable rent. Two hours from Garden City. 747-7019. gcD1

STRATTON MTN., VT: CONDO, ski in, ski out, 2 BR, 2 baths, LR with pull out bed, fully equipped, two years old. Available beginning Jan. 3, 1991. 248-0392. gcD1

MONTAUK FALL SPECIAL \$166 - 3 nights, 2 room suite, heat/AC, full kitchen, cable TV, walk to beach and town, daily maid service, sleeps four, (\$193), immaculate. 2 days midweek, \$125. Sullivan 724-5572. hn5

CONDO-STRATTON, VT. Trail side, gorgeous views, fully equipped with all conveniences. Sports center, village shops, worship, walk to all. Flexible rental. Will also consider purchase offers. Days 718-258-3434 or eves. 718-338-9691. hn5

Vacation Rental

SOUTHOLD WEEKENDS Waterfront. Fully equipped 3 BR, LR/fpl, fam rm/wood burning stove. Enjoy quiet, cozy get-away weekend. Better than Bed & Breakfast. Great for 3 couples. 741-2832. gcN5

CANCUN, MEXICO: LUXURY beachfront Caribbean Condo for families or up to 3 couples. Maid a/c, pools. Near snorkeling, fishing, tennis, golf and Mayan ruins. All seasons. 203-767-2266. gcN3

NAPLES FLORIDA GOLF on the golf course, no greens fees, tennis, swimming, brand new 3 BR, 2 bath, has everything. \$2800 per month. 324-5697. gcN4

POCONO: MINUTES FROM skiing Jack Frost, Big Boulder and Camel Back. Fully equipped 3 BR house with woodburner. Private community with chalet & own ski lift, ice skating, sledding & snow mobiling, weather permitting. Clean & comfortable. Rent reasonable. Monthly, weekly or weekends. 868-4467. gcN5

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

For Sale

NEW INT'L ROYAL DANISH sterling, 5 piece service for 12. 482-8641 or 482-5294. wd1

TOP OF THE LINE Frigidaire electric washer, large capacity, mint condition, brand new Whirlpool large capacity electric dryer. Barely used Univega racing bike. Prices neg. 248-7123. gcD1

THREE PIECE MAHOGANY wall unit, 74"x90"x17". Bennington pine dining room table with 4 chairs, modern mauve living room chair, end tables, fireplace glass door with accessories, oil paintings, all excellent condition. 932-5352, leave message. hn3

ODD PIECES OF FURNITURE: Reasonable. Pictures. 333-9137, call anytime. gcN3

COLONIAL DINETTE SET- hutch, table, 4 ladder back chairs in pine \$300. Room divider/book shelf in pine \$200. 355-0629. gcN3

WASHER DRYER \$150 lamps, dresser/mirror, sweaters, cube refrigerator, books and miscellaneous. 334-5999. gcD2

For Sale

WOODBURNING FIREPLACE stove, Twin Glow, 2 sided fireplace. Polished brass fronting, both sides. Variable speed blower. Outside intake. 30" chimney. Everything necessary for do it yourself installation. Never used, over \$2500 invested, asking \$2000. negotiable. 248-5619. wn5

KEROSENE HEATER BRAND new, never used. \$45. Man's 26 inch, 3 speed bicycle, excellent condition \$50. Hand mower \$10. Portable Singer sewing machine \$25. Sears portable electric typewriter \$25. Other miscellaneous items. 328-7895. hn5

BALDWIN ACROSONIC PIANO console, excellent condition, walnut finish, \$600. Call 935-6417 hn5

DINING ROOM TABLE 4 side, 2 arm chairs, Queen Anne mohogany, made in England. Two extra leaves. Excellent condition, \$2800. 599-7444. gcN5

18 CU FT UPRIGHT FREEZER adjustable shelves, \$150. Kitchen set, 4 bucket chairs on coasters, octagonal bevelled glass top on black mica pedestal base, \$195. 18 inch new, never used dishwasher, regularly \$325, now \$195. Gandy Big GG 14x8 contemporary pro pool table, 1 year old with accessories, black with chrome, \$1500. Ping style golf clubs, best offer, 742-6826. gcN5

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. gcN5

FREE FIREWOOD. Call 742-0670. gcN3

ORGAN - BALDWIN HOME Electronic with bench. Cherry wood, French Provincial. 25 pedals. 2 keyboards. Very good condition. \$750. 741-0098. gcD1

CLASSIC FULL KEEL SLOOP REDUCED \$4000! In water. Paceship 26/5 sails including spinaker. 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

GRANDMA SELLING BABY furniture outgrown by grandchildren. Like new. Cheap! Crib-new mattress, accessories, umbrella stroller, highchair, sassy seat, playpen - mattress, doorway gate, walker, swing. 742-0883. wN5

1973 LES PAUL DELUXE Guitar. Very clean, hard shell case. Brown sunburst. Asking \$700. 775-6163. gcN5

COOK TOP 4 BURNER, 30 inches, white, gas. Caloric. Perfect, used only a few months. \$85. 747-4155. gcN5

2 HICKORY COUNTRY FRENCH Armoires - grided and curtained dogs. Excellent condition \$375. for the pair. 739-0201. gcN5

Services

HELPING HANDS

We will help serve and clean up at your next party. Reliable 775-7440. gcN4

NAILS DONE BY PAT:

Manicures, tips, wraps, acrylics. Reasonable rates. 746-5827, by appointment. gcN4

GUTTERS CLEANED REPAIR-

ed, replaced. Painting, trim, windows. Other handyman jobs. Call & ask for Joe. 735-6349. hd3

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home remodeling. I do everything from ceiling to floor and lots more. All types of carpentry, ceramic tile, painting, etc. Free estimates. (516) 538-2273. Lic. #HO418010000. gcJal

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Licensed and insured. One piece to a house load. Free estimates. 333-5894. Owner supervised. Carle Place gcJ4

CARPENTRY: ALL PHASES OF

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LITE MOVING & STORAGE

Very reasonable. Call day or night. Long & short term storage. Local/long distance. Will beat any price. Free estimates. \$10 off with this ad. 599-0996. gcD1

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. wd3

HANDYMAN - PAINTER

Benjamin Moore Paints, aluminum & vinyl pressure washing, gutters cleaned, carpentry, kitchen cabinets refaced, driveways sealed & more. Free estimates. Small & odd jobs welcomed. Charlie - 887-6076. gcD1

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pruning, topping, stump grinding. Fall cleanup, snow removal. Licensed & insured. Free estimates. E.T. Lawn & Landscaping. 561-9399. gcD4

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Have you seen the Reader Ratings Section in Discovery Magazine? For one low price you can advertise your restaurant in eight weekly newspapers. Don't miss out, call for information today!

931-0012

Services

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Your next party! Catering and experienced professional services for assisting with preparation, serving and cleanup, oofore, during and after your party. Bartenders available. Call Kate at 248-1545 or 746-8264. wtfm

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Satisfaction Guaranteed
Call Fred Lee - 794-7405 gcN4

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English. 21 year high school English teacher. Extensive SAT experience. Personal instruction and in-home convenience bring out your best! Also - basic/advanced English skills, college applications and essays. 423-1967 day or eve. hn5

LEAKS & SQUEAKS HANDY-

man Service: No job too small. Old house specialist. General home repairs. Fifteen years experience. Day & evening hours available. Call Jim, 868-4984. gcN5

TELEPHONE INSTALLATION &

repair: TV cables & modular jacks installed. Electrical wiring & fixtures. Prompt, reliable & reasonable. Fully insured. Free estimates. Over 30 yrs. telephone experience. Residential/Business systems. Call Al Byrnes, 481-4665. gcD4

THE CUISINE SCENE

Fine catering, glorious food, complete party planning service, menu suggestions for all occasions. Weddings, my specialty including beautiful cakes. Professionally trained staff. Call Susan 742-1956. gcD2

CARMINE'S PAINTING

Interior/Exterior - paper hanging, plastering, also sheet rock taping. Free estimates. Commercial or residential. Reliable, references. Licensed & insured. Please call 481-5210. gcN2

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Stoops/Fireplaces/Patios
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Quality Workmanship at Reasonable Prices
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No Job Too Small•Waterproofing
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HAVE YOUR HOME CLEANED

the easy way. Insured bonded people available. Affordable rates Call Moppets Cleaning Service 488-6279 or 294-9120 (leave message). gcJ4

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

Car For Sale

1980 MUSTANG 4 CYL
53,000 miles. It runs. \$500. 328-8814. wn3

1983 BUICK ELECTRA
low mileage, all power, call 747-2447 after 6 p.m. wn3

CLASSIC 1972 CUTLASS
convertible. Auto, ps, pb, pw, a/c, good condition. 265-6264. gcN3

1982 CADILLAC FLEETWOOD
Brom, sky blue, 4 DR, excellent condition, 50,000 miles, all options including leather, original owner, never in an accident, \$5,900. 742-7279. gcN3

1982 OLDS CUTLASS SUPREME
Brougham, stereo, a/c, cruise control, tilt steering, good condition, \$2,000 negotiable. 742-4823. gcN3

1985 FORD ECONOLINE
custom van. Fully loaded, less than 20,000 miles. Original owner, asking \$7,995. 355-0629. gcN3

'79 MALIBU STATION WAGON
V-8 enging, P/S, P/B, A/C, 89,000 miles, good condition, \$650. 741-6987. wd1

PLYMOUTH VALIANT '73
4 door, 6 cyl, 225, radio, AC, PB, PS, 4 mounted spares incl. 2 snows. Vinyl top, original paint, no rust, or dents. Unusual condition and mechanically perfect. Many replaced parts plus complete record of repairs and service. Garaged. One owner. Average 6M miles per year. Handsome, reliable car. \$800. 747-0347. gcD1

'83 VOLVO STATION WAGON
stick shift, well kept, roof rack. 62,000 miles. \$5000. 483-7865. gcD1

1984 PONTIAC SUNBIRD
Good running condition. White - four doors, AM/FM, A/C, A/T. Mileage 86K, original owner. Asking \$1500. 352-9025. wn5

PONTIAC - 81, GRAND PRIX,
fully powered, tilt, cruise, A/C, AM-FM Cass., new tires, new transmission. Mint condition. Asking \$2,000. 997-2511. WN5

1984 MUSTANG LX AM/FM
cassette, a/c, 6 cyl. 79,000 miles. \$2700. 741-4048. wn4

1981 MERCURY COUGAR GS
4 door, silver, automatic, AC, AM/FM, vinyl roof, 48,000 miles, excellent condition, \$1,800. Call Howard after 7 p.m. 487-2606.

1964 CHEVY IMPALA SUPER
Sport. 2 DR bucket seats, 2 speed automatic on the floor console, 327-250 HP, mileage 108,000 (original miles). \$2500, neg. 248-7173. wd1

1981 NISSAN 310 GX - 2 DOOR
hatch, 5 speed. Very good condition. Only 42,000 miles. Must see. \$1450. 746-4680. gcN5

1988 RED BMW CONVERTIBLE
325 black roof & black interior. 9,000 miles. \$22,000. Automatic & all options. Garaged. Serious inquiries only. 741-0368. gcN5

Car For Sale

1970 MERCEDES BENZ
Classic - 5 passenger convertible. Tobacco brown. \$25,000. 248-5134. Leave message on recording. gcN4

1984 NISSAN MAXIMA
automatic, sun roof, all power, good condition, 97K, asking \$3100. Call 742-1660. gcN4

1989 BUICK REATA HOT RED
saddle leather. All power, loaded, low miles, mint, stereo cassette. \$15000 negotiable. 328-9546. gcN4

1989 TOYOTA 4 RUNNER
excellent condition, under warranty. 5 speed, 18,000 miles, 4 cyl., \$12,500. 354-5201 or 437-5516 leave message. gcN4

1985 SAAB 900T 4 DOOR
slate blue, tinted windows, many new parts. Excellent condition, 61k miles, must see. \$6500. Call Ron, days 745-0219 or eves 742-3297. gcN4

Motorcycle For Sale

HONDA - 1982 NIGHT HAWK,
low mileage. \$700. Call after 6:00 p.m. 741-6413. WN5

YAMAHA MOTORCYCLE 1982
Model Virago, black 920 CC. only 3500 miles, always garaged, extras \$1200. 248-5619. wn4

Boat 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. htfn



Pets For Adoption

CATS 2 WONDERFUL
domestic short hairs. Mother 4 1/2 year old tortoise shell and daughter, 3 1/2 year old black cat (6 white hairs). Must find good home for our sweet natured spayed felines. Very well mannered, playful, undemanding, gentle, loving companions. 718 776-7395 eves or weekends. hn3

Business Opportunity

BUSINESS/SALE/RENT SPACE
Garden City south. Just turn the key. Ready, clean office, heart of business district. Fixtures for sale. Near all. Reduced to \$25,000. Execustate Realty 437-3787. gcN3

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.

Instructions

LEARNING DIFFERENT (L.D.)
teacher will tutor math, reading, writing, study strategies - all levels. Call 352-3415. gcN3

MUSIC STUDIO - RITA & JANET
Lucy - Piano-Violin-Viola. Emphasis on theory & harmony. Every student excels. Four yrs. old & up. All levels. Thirty years in Garden City. 248-7379. gcD4

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study skills, composition. All elementary subjects. Highly experienced, teaches teacher workshops. Published articles on motivation & methods. Call 481-4619 or 481-3197. gcN4

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PROFESSIONAL ENTERTAIN-
ment & music for your holiday parties. Now booking "The First Nighters," private parties in your home, catering hall or restaurant. Organization dinner dances, corporate parties, anniversaries. Music designed especially for your party. Also Jazz duo and Jazz trio & keyboard players. Call 437-0529 or 487-6228. hn4

CONCORDE PRODUCTIONS
entertainment Company will provide you with a quality disc jockey at a competitive price. Personal service. Professional experience. Owner operator. Call Chris Patti today at 483-9212. gcN3

Wanted

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

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

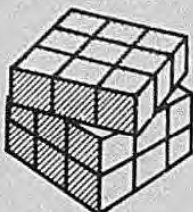
ANY TYPE ANTIQUE
Victorian or other furniture wanted. Also cut glass, silver, jewelry, paintings, bronzes, dolls, frames, clocks, rugs, linens, trunks, china, lamps. Will call for any time, any place. Call Kay & Tom, Westbury, 334-4117. gcD1

NOTICE
HAVE YOU A HIDDEN TALENT that has yet to be discovered in print?

We are looking for articles, not exceeding 3,000 words or less than 1,500 words, on local topics, opinions, ideas, nice places to visit on Long Island, and even fiction. In our magazine section, we will try to "Discover" one new feature length article and writer per week. Each writer will be reimbursed a stipend of \$25.00.

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

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We've got the answers to your advertising needs. Call and let us put the pieces together for you today!

Call 931-0012
746-0240
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NOTICE

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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.

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The
DINING GUIDE

In the Discovery Section of this Newspaper

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It pays to advertise in the Classifieds, so clean out your attic and turn your old "collectibles" into instant cash today!

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GARAGE SALES

TAG
SALE

FLORIDA BOUND MUST SELL partial contents of well cared for home including pair Baker end tables, pair Whiddicombe teak sofas, handsome cherry mirror, chest & triangular desk, hi-riser, unusual lamps and candleabra, antique lighting fixture, Towle tray and stand, fine china, crystal, silver, linens, books, clothing in like new condition and much more. Sat., Nov. 17 9-5, 1530 Cleveland Ave., East Meadow (off Merrick Ave. midway between Southern State Exit 24N and Hempstead Tpke, turn at Citibank). gen3

SATURDAY, NOVEMBER 24 9-2 p.m. Everything must go. 177 Foster Ave., Valley Stream. Cash only. 9 pc. walnut DR set, brass serving cart, mirrors, lamps, 8 pc. French Provincial BR set, oil paintings, sofa, chairs, end tables, rattan dinette, Thomas transistor organ with all instruments, luggage, Whitley Trim Ride exercycle, AC Superthruster, 4 electric baseboard heaters, golf clubs & carts, men's clothing 42-44L, much, much more. Call for directions. 825-5852. gen4

MOVING SALE FRI. & SAT. Nov. 16 and 17, 10 a.m.-3 p.m., 128 Locust St., Garden City. Antiques, flatware, china, linens, old books, records, car ski rack, typewriter and stand, tools, Toro mower, edger, old camera, golf clubs and bags, many interesting items, bargains a plenty. gen3

GIANT GARAGE SALE Fri. & Sat., Nov. 23 & 24, 10 to 4, 107 Collins Ave., off Hillside Ave., Williston Park. Something for everyone. hn4

TAG SALE: GARDEN CITY settling estate. Must sell entire contents of charming home. Three floors filled with a thousand and one interesting items. Old mahogany twin BR, pine BR, entire room of attractive rattan, including dining tables and chairs, lovely old Victorian mirrors, like new off white sofa, antique china, crystal, Victorian dresser, lamps, accordian, pictures, oil paintings, mirrors, linens, ladies size 14 clothing, furs, uniforms, sewing machines, fabrics, tools, Buddy L Aerial Tower Tramway, books, flower arranging items, crafts, draftsman tools and table, baskets, too much to mention. 48 Dartmouth St. (off New Hyde Park Rd.) Saturday, Nov. 17, 9 a.m.-2 p.m. gen3

GARDEN CITY SETTLING estate, must sell entire contents of gracious old home. Classic DR, 1930's BR sets, mahogany, walnut and maple furniture throughout. Old pictures, paintings, mahogany secretary, unique old French fashion lithograph, legal bookcases, much old bric-a-brac, lamps, old books, records, fur coat, file cabinets, tools, extension ladder, garden tools, and much miscellaneous. 160 Jackson St. (Corner Clinch, 2 blocks east of New Hyde Park Rd.) Saturday, Nov. 17, 9 a.m.-2 p.m. gen3

MOVING INDOOR SALE 4.2 cu. ft. refrigerator, rocking chair, copier table, PC cartridges, new VCR head, cleaners, fan, lamp, glass table, and much more. Now thru Nov. 30. Call 681-2283. hn5



ELMONT: MODEL TRAIN, TOY & Doll Show: Miniatures and craft extravaganza, baseball memorabilia, Sunday, Dec. 2. Free parking. St. Vincent DePaul Auditorium. Two floors fun & 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. gen5

BAZAAR - WILLISTON PARK St. Andrew's Church, Campbell & Center St., Fri., Nov. 16, 5-9 p.m. Sat. Nov. 17, 10 a.m. - 2 p.m. Toys, cakes, handmades, plants, boutique, raffles galore & Christmas items. Spaghetti Supper Friday. WN2



ANNUAL CHRISTMAS FAIR (Free Admission) Hillside United Methodist Church, 2801 Hillside Ave., New Hyde Park (between Marcus & Herricks Rd.), Fri., Nov. 16, 4-9 p.m.; Sat., Nov. 17 - 10 a.m. - 4 p.m. Handcrafted gifts, White Elephant, Exp. jewelry. New items. Books & magazines, tools, food & snack bar. WN2

ST. THOMAS THE APOSTLE Church, 12 Westminster Rd., West Hempstead, invites you to our Holiday Craft Fair, Sat., Nov. 17, 10 a.m. - 4 p.m. Free Admission! Shop for hand crafted & home baked items, enjoy a delightful lunch in our Cafe, children will delight in a photo with Saint Nicholas. gen3

Who Says Nobody Takes Pride In Their Work Anymore?

For a listing of guaranteed advertisers pledged to deliver on their promises please turn to Consumer Confidence page 22A in the Discovery section of this newspaper.

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. ARC gc3

NOVENA TO ST. JUDE

Oh Holy St. Jude, Apostle and Martyr, great in virtue and rich in miracles, near kinsman of Jesus Christ, faithful and intercessor of all who invoke your special patronage in time of need, to you I have recourse from the depths of my heart and humbly beg to whom God has given such great power to come to my assistance. Help me in my present and urgent petition. In return I promise to make your name known and cause you to be invoked. **St. Jude, pray for us all who invoke your aid. Amen.** Say 3 Our Fathers, 3 Hail Mary's, 3 Gloria's. Say for 9 consecutive days. Publication must be promised. This novena has never been known to fail. Thank you for answering my prayers. M.D. wn3

NOVENA TO ST. JUDE

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Mainly for Seniors

By Leonard J. Hansen

Older workers preferred in recession economy

In a time of national recession, which workers will be laid off first?

Traditional opinion assumes that older workers, having generally higher income levels, will be released by companies seeking to trim costs to meet reduced sales income.

A new study disputes the traditional assumptions, stating that "a turnaround in corporate hiring patterns toward acceptance of the older worker — which surfaced in 1984 — has continued and gained momentum ever since.

"Increasing numbers of employers are apparently recognizing that experience and skills cannot be replaced, so they are retaining older workers rather than their less experienced younger counterparts," said James E. Challenger, president of Challenger, Gray & Christmas Inc., the national employment outplacement firm which reported the results of its research. "As a result, workers age 50 and over may become the workers of choice in the 1990s because of their job know-how."

The latest unemployment figures from the Bureau of Labor Statistics show that increasing numbers of younger workers are being laid off in comparison to older workers. An October 1990 government report shows that 54 percent of the newly unemployed in the past year were between the ages of 25 and 44; and 75 percent of the newly unemployed are in the white-collar managerial/professional categories.

"The older managers have consistently been winning new jobs in merely a matter of days longer than the under-50 group," a significant change from earlier years, according to Challenger.

There is a trend to hire older, rather than younger, managers, "because jobs require not only ability to perceive workplace problems but also create solutions to the problems. That means finding workers who are both skilled and experienced," said the outplacement specialist.

"The older worker requires less start-up time on the basis of previous job experience. The employer can expect more loyalty and little likelihood of job-hopping by someone over the age of 50. The older worker may stay with the employer for 10 or more years, in some cases finishing out his or her career there," stated Challenger.

If the Challenger, Gray & Christmas Inc. projections are correct, the present and increasing national recession may hold more job opportunity for mature Americans than for their children and grandchildren.

The company studies and projects employment trends from its experience as the nation's oldest outplacement company and based on continuing research in the marketplace. The company has counseled more than 20,000 employment-displaced people since its founding in the 1960s.

MEDICARE DRG SYSTEM STUDIED

Prospective payment systems (PPS), adopted by Medicare 10 years ago do not appear to have affected older adult patient health or the outcome of medical procedures, according to a new study reported in the *Journal of the American Medical Association*.

The PPS concept identifies types and levels of illnesses or procedures requiring hospitalization, separating them into diagnosis-related groups (DRGs). Payment to hospitals and physicians is now based on an average price or level for the specific DRG. This means that the hospital could face losses if the patient remains in a room longer than necessary.

Earlier in the Medicare program, hospitals were paid for each of the days a patient was under treatment in its facility. Critics of that system claimed that hospitals were retaining patients longer than necessary because of the income incentive. Critics of the PPS/DRG system more recently claimed that hospitals were discharging patients earlier, in order to operate within the allowed budget and/or to maximize profits.

The new study, conducted by the Rand Corp. of Santa Monica, Calif., with researchers from the University of California at Los Angeles, and Value Health Sciences Inc., Santa Monica, compared patient outcomes and found that for the five diseases examined, the length of hospital stay dropped 24 percent (from 14.4 to 11.0 days), and in-hospital mortality declined from 16.1 percent to 12.6 percent after the PPS was introduced.

For each of the diseases studied, the length of stay fell: 21 percent for congestive heart failure, 18 percent for acute myocardial infarction, 14 percent for pneumonia, 32 percent for cerebrovascular accidents and 28 percent for hip fracture.

Clinicians, patients and families have feared disasters in outcomes of care before and since the implementation of the PPS, sensing potential problems related to the new financial incentives. However, the researchers studied pre- and post-PPS outcomes on a nationally representative sample of more than 14,000 patients who were hospitalized with one of five diseases that make up 19 percent of Medicare admissions and 32 percent of deaths within 30 days. The survey base included the 1985 and 1986, and the researchers have recommended that clinical monitoring — ongoing research — be conducted.

"In contrast to the many fears (expressed by critics), we find no significant changes for the worse in either mortality at 30 and 180 days post-hospital admission on the one hand or readmission and prolonged nursing home stay on the other," the study authors wrote in the medical journal.

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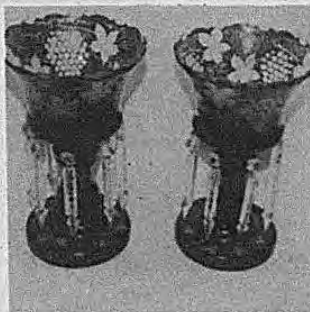
By James G. McCollam

JUNQUE

Candle holders were made in early 1900s

Q. Please tell me when this pair of cranberry glass candle holders was made and what it might sell for.

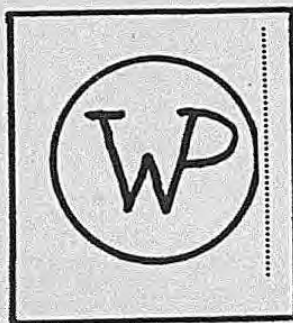
The candle holders are in excellent condition and there are no prisms missing.



A. These engraved cranberry glass lustres were made in the early 1900s and would probably sell for about \$300 to \$400 for the pair in an antique shop.

Q. The attached mark is on a paper label on the bottom of a pottery vase that is decorated with lilies on a dark blue background. It measures 12 inches tall.

Can you tell me anything about the origin, vintage and value of this vase?



A. Your vase was made by the Wheatley Pottery Co. in Cincinnati, Ohio, during the early 1900s. It is collectible but does not have exceptional value; it would probably sell for \$35 to \$45 in an antique shop.

Q. What can you tell me about an old cast-iron bank in the shape of a goose? It is marked "Red Goose Shoes."

A. Your bank was made in the early 1900s and was given with the purchase of children's shoes. It is

currently selling in the \$265 to \$285 range in good condition.

Q. I have a lamp with a reverse painted shade that consists of six panels with woodland scenes. The base is marked "B & H."

Can you tell me anything about the origin of this lamp? I would also like to know its value.

A. Your lamp was made by Bradley & Hubbard in Meriden, Conn., between 1910 and 1920. It is a very desirable collectible and would probably sell for \$1,000 to \$1,200.

Q. I have a chance to buy an antique cash register. It is Model No. 444 made by National Cash Register. The seller wants \$500 for it. The condition appears to be excellent.

What do you think?

A. I find that Model No. 444 cash registers have sold for as little as \$700 and as much as \$1,200. It appears that you have found a good deal. Make sure that it is really in working order and get a bill of sale if you buy it.

BOOK REVIEW

"Greenberg's American Toy Trains" published by Wallace-Homestead, an imprint of the Chilton Book Co., Radnor, PA 19089, \$17.95 plus \$2 postage or at your local bookstore.

Dallas Mallerich has provided us with a superlative price guide of American toy trains produced since 1900. It lists in great detail individual locomotives and cars.

When a rare Lionel train set sells for over \$20,000, this field ceases to be child's play.

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



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Points on Pets

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

Q. Our cocker spaniel has a red, fleshy lump in the corner of her eye most of the time. It is present for a day or two and then disappears for a day or two.

What is the most likely cause of this problem? Can it be treated?

A. Your cocker spaniel most likely has the condition commonly called "cherry eye."

Unlike humans, dogs have third eyelids, which protrude from the inner corners of their eyes. If you observe the dog closely while she is opening or closing her eyes you may be able to see the third eyelid sliding across the eye.

The third eyelid contains glands. Whenever cherry eye occurs, the glandular tissue protrudes beyond the third eyelid as a round, red mass. Occasionally the red mass will disappear for a few days and then reappear. Excessive tearing may be noticed. Cherry eye is very common in the spaniel breeds.

Treatment of cherry eye usually involves the use of eye ointments containing steroids or the surgical removal of the swelling.

If surgery is required, the lump can be anesthetized with an injection of local anesthetic. The dog usually does not have to be put under general anesthesia. Removal of the lump usually causes the dog very little discomfort.

You should have your dog examined and treated by a veterinarian. Although cherry eye usually does not cause a lot of discomfort,

large ones can rub the cornea of the eye.

Q. What are the signs of brucellosis in dogs?

A. I own a dog kennel and am quite concerned about diseases such as brucellosis. Our dogs have always been healthy and I do not think that we have any health problems.

The most commonly seen clinical sign due to brucellosis is abortion after 30 days of pregnancy. Most abortions due to canine brucellosis occur between days 45 and 55 of pregnancy. Occasional litters are born with a mixture of live and dead puppies. Occasionally death of the embryos will be soon enough after breeding that nothing is seen externally and it is presumed that the bitch just failed to conceive.

Male dogs with canine brucellosis are often infertile. The testicles may be swollen or smaller than normal, depending on the time since first infected. Usually by the fifth week of infection 80 percent of the sperm are abnormal. By 20 weeks more than 90 percent of the sperm are abnormal in shape and move slower than normal.

Diagnosis of brucellosis in dogs is often difficult. Many dogs with brucellosis, both male and female, appear to be entirely normal.

If it is suspected that an abortion was due to canine brucellosis, the dead puppies, uterine fluids and fetal membranes or afterbirth should be taken to a veterinarian for examination.

JUNIOR EDITION



Aunt Tilly's Corner

This week there will be a big holiday, Thanksgiving. Many families have special celebrations and lots of relatives come over to visit. Most people serve turkey dinners with all the trimmings and enjoy many different dishes.

Thanksgiving was first started by the Pilgrims, who were some of the first white people to come to America. Even though they faced many problems in their new lands, they sat down to a feast with the native Indians of the area. To them Thanksgiving was more than just a big dinner - they also were giving thanks to their God for helping them in making their settlement work.

Happy Thanksgiving!

Your friend,
Aunt Tilly

P.S. This week's coloring contest winners are Diana Jean Zabrowski and Jacky Silva.

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YOUR SOCIAL SECURITY

Earnings limitations after retirement

By William M. Acosta

Q. Why is there a limit on the amount you can earn once you become entitled to your Social Security retirement benefit? — B.H.

A. Social Security has always been viewed as an earnings replacement program. Earnings limitations were included in the original Social Security Act to promote its objective of providing social insurance against the loss of income following withdrawal from the labor force. Private pension plans almost always require the person to stop working in employment covered by the plan as a condition for eligibility for their benefit payments.

Q. My husband and I are separated. Would his resources count if I applied for Supplemental Security Income? — V.K.

A. The resource limit for a couple applies even if only one member of a couple is eligible. As of Oct. 1, 1990, a couple is treated as separated starting with the first month after they separate. Previously the couple had to be separated six months before each was treated as an individual. The resource limit for an individual is \$2,000, and for a couple the resource limit is \$3,000.

Q. Recently I have been hearing about Social Security work incentives. What are they? — P.J.

A. Work incentives are special

Social Security rules that make it possible for disabled beneficiaries to try working without losing their eligibility for monthly cash benefits and Medicare or Medicaid. Work incentives are different for Social Security and Supplemental Security Income beneficiaries; however, both provide support until the beneficiary can work on a regular basis.

Q. I am 40 years old and have had two major surgeries and am unable to work in my field as a carpenter. Am I eligible for Social Security disability benefits? — M.O.T.

A. Under Social Security the definition of disability is related to work. A person is considered disabled when he or she has a severe physical or mental impairment or combination of impairments that prevents him or her from working for a year or more or that is expected to result in death. The work does not necessarily have to be the kind of work done before disability - it can be any gainful work found in the national economy. Call Social Security for complete information.

YOUR SOCIAL SECURITY

The World's Most Beautiful Grandchildren



This is our newest grandson Christopher Bernerd Crerand who came into this world on July 23, weighing 8 pounds, 6 ounces, and a real bundle of joy. Christopher is blessed with an older sister, Nicole, who will be three in December. Christopher's parents are artin and Bernadette Crerand, formerly from Ireland, now living in New Hyde Park. The proud grandparents are Eamonn and Eillah Rodgers of Ireland also Bernard Crerand of Ireland.

Mrs. Bernadette Crerand
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