

The Only

Hicksville

Mid-Island Times

& Levittown Times 35¢

Vol. 49 No. 5

USPS 346-760

Friday, February 1, 1991

Local Resident Honored



Oyster Bay Town Councilman Thomas L. Clark, third from left, presents a citation to Hicksville's Pete Guadagno, who, after 35 years with the Nassau County Medical Center, is retiring. Guadagno, who is active in many clubs, organizations and civic groups in Hicksville, culminated his career as the Director of Grounds at NCMC. On hand to share in the celebration, left to right, were Guadagno's wife Nancy, daughters Cheryl and Diane, son-in-law Rich Leary and his wife Donna.

Infant & Child CPR Course

Michael Condon, Chairman of the CPR Committee of the L.I. Heart Council announced that an Infant & Child CPR Course will be offered for up to ten registrants on a first-come basis.

This training course is specifically designed for parents of

small children and will be held at the L.I. Heart Council Office in Hicksville, on two consecutive Friday evenings, February 15 and 22, from 6 p.m. to 10 p.m.

Advance registration is required. For registration forms or additional information call the Heart Council Office at 932-9360.

McDonalds & Sears, Restrictive Covenants On Spec. Use Permits

Twenty restrictive covenants have been placed on a special use permit granted by the Oyster Bay Town Board for a fast food operation in Hicksville, according to Town Councilman Thomas L. Clark.

"The applicants, McDonald's Corporation and Sears, Roebuck & Co., were seeking the special use permit to allow the operation of a fast food restaurant within the "Sears" store located on the southeast corner of Broadway/Route 107 and Nevada Street in Hicksville," Clark stated. "Pursuant to a public hearing held on June 19, 1990, the permit has been granted subject to 20 restrictive covenants."

The covenants stipulate that the Special Use Permit shall not be applicable or enforceable in the event the subject property is utilized for use other than a McDonald's style restaurant.

With regard to the maintenance of the property, the Board stipulated that there shall be no outdoor storage of foods or equipment and all waste be

stored in closed, fenced in containers. In addition, the premises shall be continually kept clean and properly landscaped, with a 5-foot wide landscaped buffer provided along the eastern 300-foot portion of the southerly boundary line up to Bay Avenue.

The Board further requires that any and all signs be erected and maintained in compliance with all applicable provisions of the Town, with exterior lighting being installed and directed downward as to not penetrate abutting properties.

Clark noted that no certificate of occupancy will be issued until a site plan has been approved by the Town Board. The plan must be to scale and show all access and egress; location, layout and striping of all parking areas; location of all fencing, lighting, signs, landscaping, dumpsters and refuse containers; the interior layout of the premises and any other information deemed pertinent by the Department of Planning and Development.

Open Meeting

Long Island School Media Association will hold an open meeting on How to Plan a Holocaust Program in your library, on February 26, at Plainview-Old Bethpage High School at 4 p.m.

Lee Potasinski, a Holocaust survivor, will be the guest speaker.

African Cloth Stamping At Library

Saturday, Feb. 2, at 11 a.m. the Young Adult Department of the Hicksville Public Library will present a workshop for Hicksville students in grades 7 to 12, "African Textile Art." Rods Graham will speak about African Adinkra stamped cloth from Ghana. Participants will use authentic supplies and patterns to stamp cloth. Class size is very limited, so register early at the circulation desk of the library.

Adults and non-residents are welcome to attend this program to observe and enjoy the lecture.

Hobby Show

Are Lionel Trains your hobby? What about baseball cards? Or any other trains, dolls or toys? If so, come to the Mid-Island Y Jewish Community Center, 45 Manetto Hill Road, Plainview, on Sunday, February 17 from 11 a.m. - 4 p.m. for the Hobby Show. All hobbies will be represented at the show including trains, dolls, trading cards, miniatures, R.C. cars, toys and much more. You can buy, sell or trade! A test track for trains will be available. Door prizes will be awarded to lucky winners!

Admission is \$3 per person (children under 12, \$1). For more information, call Rachel Ginsburg, M.S.W., C.S.W., Coordinator, Senior Adults, at 822-3535 or Ray Judson, 796-9044.

Jewelry Workshop At Library

Hicksville residents may register now for a "Jewelry Workshop" at the Hicksville Public Library. The workshop date is Tuesday, Feb. 5, at 8 p.m.

Ester Tollen will have wood bracelets and earrings to decorate. The materials fee is \$5.50 for a set. You bring a #4 round artist brush and plan to have fun.

Board Appoints Willet Lease Review Committee

By Maureen Traxler

In the first-public session of the Board of Education since their joint announcement of her retirement, Supt. Catherine Fenton thanked Hicksville "for the opportunity of working here as long as I have." She termed her professional involvement in Hicksville "an adventure" and expressed a satisfaction that she was "able to bring quality education to the Hicksville schools."

"I thank you very much, as a community," Dr. Fenton concluded. Trustee William Bennett, the only Board member to comment, said that Dr. Fenton was "a wonderful Superintendent for our children, for the community."

In a 4-to-1 decision, the Board voted to approve the creation of a committee to review leasing options for Willet Avenue School and property. The Board requested the following organizations to appoint a representative to the committee by February 15: the Jericho Gardens Civic Association, the Northwest Civic, the North East Civic, the Duffy Park Civic, the Glese Park Civic, the Midland Civic (three members), the Hicksville Community Council; the PTA units from Burns Avenue, Dutch Lane, East Street, Fork Lane, Lee Avenue, Old Country Road, Willet Avenue (three members), Woodland Avenue, the Middle School and the High School. The committee would consist of 21 members.

Board President Carole Wolf determined that the goal of the committee is "to recommend types of organizations the district would be interested in when we are thinking of leasing."

Vice President Arlene Rudin accentuated the committee's purpose as to be informed of the correspondence from prospective lessees, to be a sounding board for committee suggestions and concerns, and to disseminate accurate information to the community.

Mr. Bennett expressed concern that the final determination of the property would be decided at a time when the district is operating with a five-man board. Mrs. Wolf commented that on the evening of the district-wide election, May 22, the Board may legally swear in Mrs. Miltenberg's successor to complete the two remaining years of that term, therefore bringing the Board to six members.

Mr. Bennett also added that he would like to see consideration given to a community or senior citizen-facility.

CSEA Contract Settlement

The Board approved the memorandum of agreement with the CSEA Local 865/AFSCME AFL-CIO, the custodial unit, retroactive to July 1, 1990. The four-year contract, recently ratified by the union, includes a salary increase in the first year of 7% plus increment; in the second year, 6.75% plus increment, plus a new step 9 providing for the same increment as exists at step 8; in the third year, 7% plus increment, plus a new step 11, providing for same increment as exists at step 9; and 6% plus increment in the final year.

The contract also continues the agency fee, which requires payroll deductions to cover union dues for those CSEA workers who do not choose to join the union.

Citizen Petition to Commissioner Sobol

A resident from the Willet Avenue School area requested Board comment on the recent disclosure of a citizen's petition to State Education Commissioner Thomas Sobol. The petition seeks the commissioner to review the Board's decision to close Willet Avenue School and to remove all five incumbents from the School Board.

Board counsel Gregory Guercio affirmed that the Board had responded to such a petition. The district's response contains a memorandum of law which addresses the legal issues, a majority affidavit, an affidavit by Trustee William Bennett and an affidavit by Supt. Fenton. The Board's response is now open to public review.

Counsel said that as of this evening, January 23, the commissioner had not issued a "stay" order which would halt any final disposition of the building and/or property. The commissioner was expected to answer the petition with a stay within three days.

Citizens Budget Advisory Committee

The district's newly formed Budget Advisory Committee submitted a list of draft recommendations. The Board expects to consider these recommendations at its next budget review meeting on February 12.

The recommendations include the following:

• In the 1000 code: a qualified full time internal auditor; reducing the areas being used in existing buildings to reduce energy costs, maintenance costs and related expenses; elimination of the

New Rail Branch Manager

SENGER SERVICES DEPARTMENT

TICKET SELLING

ATION CLEANING



LIRR President Charles W. Hoppe, left, congratulates David Morrison of Plainview, newly appointed Branch Manager of the Port Jefferson branch at ceremonies at the Hicksville Railroad Station, last week. Morrison is very active with the Hicksville Historical Society. (Photo by Dick Evers)

Letters

To The Editor:

I was shocked and dismayed by the news that Dr. Catherine Fenton is retiring. It is a sad day for the children of Hicksville. This could not have happened at a worse time with the current school board in complete disarray. Dr. Fenton has been an asset to this district and has performed a great service to the children of our community as Supt. of Schools for the past nine years.

I haven't always agreed with Dr. Fenton, but I have never, ever, questioned her dedication to our children and to raising the standards of education in Hicksville, which she has done very successfully.

Dr. Fenton will be hard to replace because of the chaos created in our school district by the Martillo, Collins, Rudin, Hicksville Congress of Teachers faction. Dr. Fenton has been badly used by this group and I can't help but feel that their actions may have contributed to

her decision to retire.

The parents and taxpayers of Hicksville should be extremely wary of anyone that the Martillo, Collins, Rudin, HCT group might attempt to foist upon us as the new Supt. of Schools. By keeping Dr. Fenton as a consultant for five years, I hope the Board is not planning to use this as a reason to lower it's standards in searching for a new superintendent. We must search diligently for a suitable candidate, an experienced senior administrator, not a school principal, and preferably someone who has had some experience with school closings. There should be no final vote on a new superintendent until we have a full school board.

I am personally very, very, sorry to see Dr. Fenton leave and I wish to say thank you Dr. Fenton, most sincerely, for all your efforts, your time and all you have done educationally for the children of Hicksville.

Helen M. Lafferty

THE GENTLEMEN OF APPLIANCE REPAIR BOND APPLIANCE SERVICE STOVES, DISHWASHERS, REFRIGERATORS, WASHERS, DRYERS



ALL BRANDS INCLUDING - G.E., WHIRLPOOL,
SEARS, KENMORE, WESTINGHOUSE, CA LORIC,
TAPPEN, MAGIC CHIEF
NO SERVICE CHARGE WITH REPAIR

230-39 66th Avenue, Douglaston, N.Y. 11362

Call (718) 631-0912

Mid Island Times & Levittown Times

Published every Friday at Litmor Publishing Corp.

Second Class Postage Paid at

Hicksville, NY 11801

Telephone 931-0012 - USPS 346-760

81 E. Barclay St., Hicksville, NY 11801

Postmaster: Send Address Change to

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

Hicksville, NY 11801

Robert Morgan Publisher • Yearly Subscription \$7.50

Town Sponsors Art Exhibit

The 1991 Rotational Art Exhibit, sponsored by the Cultural & Performing Arts (CAPA) Division of the Town of Oyster Bay Department of Community and Youth Services, will continue their tour of Town banks, libraries, businesses and hospitals during the month of February, it was announced this week by Town Councilwoman Ann R. Ocker.

Now in its 17th year, this year's Rotational Art Program features 67 local artists proficient in a variety of art forms including photography, water colors, oil painting, computer graphics and wood. For February, eight banks, four libraries, one business, eight Town facilities and two hospitals will display the exhibits. Among these are:

Bethpage: Watercolors and pastels by M. Brett Johnson - Key Bank, 205 Stewart Ave. For information call 422-6116. ***
Photography by George M. Tusinski - Mid-Island Hospital, 4295 Hempstead Tpke. For more information call 563-9084.

Jericho: Photography by JoAnn

Wendelken - Marine Midland Bank, 366 North Broadway. For more information call 935-5665.

Plainview: Handmade Paper/Acrylic by Amy-Jane Reiss - Lincoln Savings Bank, 404 Woodbury Road. For information call 931-4300.

Oils by Shain Bard - National Westminster Bank, 565 South Oyster Bay Road, Plainview. For more information call 938-7200.

Syosset: Oils by Marcella M. Maselli - National Westminster Bank, 20 South Oyster Bay Road. For information call 921-5350.

Painting/Collage by Ronald A. Pryce - Syosset Community Hospital, 221 Jericho Tpke. For more information call 496-6527.

Oils by John P. Russell - Marine Midland Bank, 575 Underhill Road. For more information call 921-9190.

Oils by Leila Atkinson - Franklyn Furs, 6400 Jericho Tpke. For more information call 822-1850.

LEGAL NOTICE

Notice is hereby given that Sealed Proposals for the purchase of Water Bills by the HICKSVILLE WATER DISTRICT will be received and considered by the Board of Commissioners of the HICKSVILLE WATER DISTRICT, at the Office of the Board at 4 Dean Street, Hicksville, New York, until 4:00 P.M., February 14, 1991, bids will be publicly opened and read at 7:00 p.m.

Each proposal submitted must be accompanied by a Certified Check or Bid Bond, payable to the HICKSVILLE WATER DISTRICT, in the sum equivalent to five percent (5%) of the total amount of the bid.

Specifications, Information to Bidders and Proposal Forms may be obtained at the Office of the District.

The Board reserves the right to reject any or all bids, waive any informalities, and to accept such bid as, in its opinion, is in the best interest of the HICKSVILLE WATER DISTRICT.

**BOARD OF COMMISSIONERS
HICKSVILLE WATER DISTRICT
Towns of Oyster Bay and Hempstead
Nicholas J. Brigandi
Chairman**

**Gilbert E. Cusick, Treasurer
Richard A. Humann, Secretary
Dated: Hicksville, New York
January 31, 1991
MIT 2429**

162 Jericho Tpke., West Mineola
(516)294-HEMS

**ANN WILSON
SEAMSTRESS**

Complete Sewing Service - We Sew It All!
Including Curtains, Pillows, etc.



TO BUILD A STRONGER COMMUNITY, SIGN UP

It's a sign of the times. People are coming together to rebuild their neighborhoods, and restore pride in their communities.

They're joining NeighborWorks. A special non-profit partnership of local residents, business and government leaders working to reverse housing decline.

By lending their skills, NeighborWorks volunteers

have rebuilt over 100,000 homes... giving millions of neighbors a new lease on life. But many more need your help.

So, join NeighborWorks today and learn how you can help your neighbors and your nation.

Call 1-800-825-6957 or write NeighborWorks P.O. Box 41406, Baltimore, MD 21203-4406.

NeighborWorks
Reversing decline, rebuilding pride.

AC
COUNCIL

Historical Society Meets At Museum

The Hicksville Historical Society's mid-winter social meeting at the Hicksville Gregory Museum warmed many hearts on a cold Sunday, recently. This was the first of many hoped-for collaborative ventures between the two organizations of local historical interests.

Congeniality was the order of the day in as much as many members of the new historical society have long been members and supporters of Gregory Museum programs, and appreciate the museum's preservation, for over 22 years, of the historical Old Hicksville Courthouse, the museum's home.



Dorothy Rettberg Brown introduces her delightful reminiscence, "Good Old Hicksville" to Leora and Helen Clinch, longtime Hicksville residents and retired school and public librarians.



Enjoying the Hicksville Historical Society social at the Gregory Museum are William Kelly, Society Trustee and Ruth Aaron, teacher and Trustee of the Hicksville Public Library.



Historical Society members Mr. and Mrs. Robert Nankeville pause while viewing the marvels of geology at the Gregory Museum.



Many library visitors have enjoyed the exhibit highlighting some of the many Hicksville High School graduates' accomplishments in diverse careers, at the Hicksville Public Library. Anna Berbowsky, retired Junior High teacher, recalls her many students during a stop at the display.

Central General Hosp. Offers Comm. Speakers

Central General Hospital in Plainview has announced the availability of speakers to community groups. Robert Bornstein, Administrator of Central General said members of the hospital staff are available to speak on a variety of health care and related matters.

Central General Hospital has

been an integral part of the community since 1961. At that time a group of public spirited physicians recognized the needs for a community general hospital to serve the growing medical needs of a rapidly expanding population. Today health care professionals continue to dedicate themselves to providing quality care to the community.

Bornstein said, "Our services include the finest in Medicine, Surgery, Pediatrics, Obstetrics and Gynecology, Psychiatry and Substance Abuse Detoxification. An Ambulatory Surgery Unit serves the needs of the short stay surgical patient and a modern Emergency Department serves thousands of emergency patients each year.

Bornstein said employees from the medical, professional and administrative staff would enjoy the opportunity to meet with the public and discuss the many services offered by Central General. Interested groups should contact Susan Stevenson, Coordinator of Patient/Community Relations for Central General at 681-8900, Ext. 2518 or write: Central General Hospital, 888 Old Country Road, Plainview, NY 11803, Att: Susan Stevenson.

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

Local Realtor Acquires Assoc. Broker

Effie C. Krogmann, Owner/Broker and Realtor at Krogmann Realty, 420 South Broadway, Hicksville announces the acquisition of Dr. Sidney Berkowitz as an Associate Broker.

In the early 80's, Dr. Berkowitz, a local resident and reputable dentist for over 40 years, started a second career in real estate when he joined the Long Island Commercial Division of another local broker in Hicksville.

Dr. Berkowitz, who has become an astute real estate agent,

specializes in commercial and industrial properties, and is a welcome addition to the staff of Krogmann Realty. Effie Krogmann fees that Sid Berkowitz, as he is known to his friends, will help to round out the realty services, including sales, leases, appraisals and consultations offered by Krogmann Realty. Effie Krogmann has been a well-known realtor and appraiser in this community for over thirty-two years, and is most active in local community organizations.



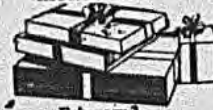
Birthday And Anniversary Club

HAPPY BIRTHDAY

- February 1
Lisa Anderson
- February 2
Melissa Breitfeller
Jane Woods
Carole Sadowski
Nancy Ann Obermeyer
- February 3
Jennifer Olafsen
- February 4
Joseph P. Behan
Robert Harnett
Rosemarie Jabour
John Tuechler
Charles Tallman

- Kurt Breitfeller
Paul Weber
- February 5
Stan Macner
Glenn F. Cisek
Joe Johnson
James Healy
Tim Richards
- February 6
Scott Marshall
Ruth F. Donolli
- February 7
Dina Winter
Jeanne Maguire
Carrie L. Clark
Mary DeMonaco
Robin Blicher
- February 9
Edward Lopez
Heidi O'Connell
Chris Hogan
Jane Murray
Keith Jones

- February 10
Dan Scapperotti
Cathy J. Johnson
Amy Przybyziewski
Kenneth Lewis
Clo Squillante
- February 11
Margaret A. Kern
Christopher Carsten
Robbie Walker



- February 3
Paul and Sharon Korman
- February 6
Ellen and Frank Riccard

- Bill Robeson
Len DeStefano
- February 12
Theresa Moehringer
Elizabeth Karl
Gregory Latini
- February 13
Stephanie Kern
Valerie Lopez
Joanne Crown
Sharon Korman
- February 14
Jacquelyn Yonick
John Latini
Joan Weber
Col. Bill Knudsen

- February 15
Anne Marie Seeger
Faustino Maisonet
Danny Sheedy
Joy Kathleen Tuechler
Violet Dettloff
Philip Anglin
- February 17
Patrick Gully Jr.
Paul Hauf
Nancy E. Giacopelli
Michael Ednie
Brian Kurkowski

- February 18
Mrs. Luba Seibert
Barbara Uhlich
Syen Schebe
Tara Lynn Strazzeri
- February 19
Thomas Healy
George Seif
Jeremy Grand
Robert Goerke
- February 20
Michael Uhlich
Peggy Colie

HAPPY ANNIVERSARY

- February 8
Carmen and Janet Palmese
Paul and Camille Hauf
- February 11
Peter and Clara Mazzocchi
- February 12
MaryLou and Tom Sullivan
Leroy and Marilyn Edwards
- February 16
Roslyn and David Schnipper



- Virginia Chepak
February 21
Robert Lichtman, Sr.
Charles (Pat) Cunningham
- February 22
Virginia Bradley
Alan Roth
Christopher F. Doyle
Frank Bubenik
Maura-Leigh Heller
Loretta Clark
- February 23
Kathy ThurmBuchler
E. Dolores Crawford
Audrey Tallman
Mary Gully
- February 24
Peter Willi
Paul Willi
Bob Abrahamson
- February 25
Kately O'Connell
Ed Conte
Kristen Riccardi
Fred Freyisen
- February 27

- Peter Willard
Betsey N. Chayka
Jaclyn Ford
Leslie Daub
- February 28

- Phil Girnis
Molly Walker
- February 29
Ida Antognetti



- Joe and Erika Pedone
February 17
Mr. and Mrs. Michel Greggo
February 18
Jennifer and Rob Abrahamson

Santa Claus Visits Fork Lane

Santa once again toured Fork Lane School during the holidays. He visited each class and had a holiday gift for every child.



Santa with the boys - Chris Holden, Danny Pelletiere, Michael Walsh, Matt O'Brien, Robert Spanster, Kevin Fitzpatrick, George Liberatus and Douglas Pinelli. Not pictured Craig Vella.



Santa with the girls - Jeanne Ottgen, Paula Barreto, Krystina Mastropolo, Gerlyn Urbanowski, Michelle DeMarco, Krystina Leo, Kelly Carbi, Trisha Przywara, Jennifer Davidson, Rosemarie Fulfaro.

Special Liaison For Military Families

County Executive Thomas S. Gulotta and Social Services Commissioner Joseph A. D'Elia today announced the appointment of a special liaison to help ease access to social services for families of Nassau County military serving in the Persian Gulf.

"This is certainly an extremely emotional time for all residents, but it is even more difficult for the families of our brave men and women serving the United States in the Mid East," Gulotta said. "By establishing a special Social Services liaison, families of military service personnel will be able to obtain information on certain services they may now qualify to receive, due to decreased family income."

"Many of the families of activated National Guard and Armed Forces Reserve personnel are experiencing significant losses of income while their loved ones are taking part in Operation Desert Storm," Commissioner D'Elia said. "The liaison will serve as direct contact for these families to receive information and guidance about public assistance and social services."

To contact the liaison, residents should call 535-5164 from 9 a.m. to 4:45 p.m., Monday through Friday.

"Our support and prayers are with our military service personnel and their families. We hope for a successful completion of their mission and their safe return to our shores and their homes," Gulotta and D'Elia concluded.

GET RESULTS! Place an ad in our Classifieds for reasonable rates and prompt results.
Call 931-0012 • 294-8900 or 746-0240 for more information....

LILCO Awarded Plaque



"Weight" no more - Leslie Bellissimo, an account representative from Weight Watchers, presents a plaque to LILCO vice president Bob Kelleher at a ceremony recently held at LILCO's executive offices in Hicksville. The event was to honor the company for their continuous support and commitment to the overall wellness of employees. LILCO's Weight Watchers program is almost two years old and boasts a total weight loss of over 1,200 pounds.

Stress Management

"Stress Management ... A Positive Lifestyle" Program of the L.I. Heart Council will be held at Central General Hospital, 888 Old Country Road, Plainview, on four consecutive Thursday evenings, March 7, 14, 21 and 28, from 8 p.m. to 10 p.m.

This four session Stress Management Program teaches about stress and how it affects one's health, happiness and well-being. The program promotes improving health and enhancing the quality of life through personal effort.

The program content will include: Stress Management, Coping Strategies & Techniques, Anger Management & Communication, and Relaxation Techniques.

Because class size is small, advanced registration is required. Call the L.I. Heart Council Office at 932-9360 for further information and registration applications.

Hicksville Youth Council Fun

The Hicksville Youth Council is sponsoring the following trips and activities. Bowling at Woodbury Lanes, Monday, February 4, 3 p.m. - 6 p.m. Cost is \$3 for two games and transportation is included. Watch the fabulous Harlem Globetrotters perform, Sunday, Feb. 17, at Nassau Coliseum. Cost is \$15 which includes transportation. One day Ski Trip to Catamount Mountain, Tuesday, Feb. 19, 5 a.m. - 8:30 p.m. Cost is \$58.50 with rentals, \$48.50 without rentals. Roller Skating at United States, Friday, Feb. 22, 7 - 10:30 p.m. Cost is \$6 with rentals and \$4.50 without rentals. Transportation is included. Witness the exciting rivalry between the N.Y. Islanders and the N.Y. Rangers at the Nassau Coliseum on Saturday, March 9, 4 p.m. - 8:30 p.m. Cost is \$15 and includes transportation. Come to the HYC and sign up soon.

For more information or questions call John at 822-KIDS.

PROFESSIONAL SERVICES

We're a Phone Call Away 931-0012

INSURANCE SERVICES

Armand Ferrillo

"Lowest Auto Insurance Premiums on Long Island"

Specialist in Auto Contractors, Homeowners, Business, Apartment renters and Commercial Insurance

Home Consultation Provided in Evenings & Saturdays

6 Jackson Street, Garden City Call For Quotes (516) 775-7213

INSURANCE SERVICES

AUTO INSURANCE MADE EASY

LOWEST INSURANCE RATES ON LONG ISLAND

\$394.00 Yearly Complete For \$50,000 Liability

visit

Borg Intergroup Ltd.

230 Hilton Avenue or Call: Hempstead, New York 516-538-6200

COSMETOLOGIST SERVICES

ONORPHY SALON

WOMEN • MEN • CHILDREN

Anthippi Sicontry

Eugenia Sicontry

Family Owned and Operated

8 Years in Business

15 Nassau Blvd.,

Garden City, N.Y.

Tel. 516-486-1868

Your CARD here!

\$11.50 per week

(26 week minimum)





PROFESSIONAL GUIDE

Advertising on this page is only open
to NYS licensed professionals 931-0012

**Your
CARD
here!**

\$11.50 per week
(26 week minimum)

Friday, February 1, 1991

ATTORNEY

John J. Sullivan

Attorney at Law
Wills • Estates • Closings • Corporations
Business Transactions & Criminal

1600 Hillside Ave.
New Hyde Park, N.Y. 11040 (516) 775-7109

ATTORNEY

William Morris

Attorney at Law
Negligence • Estate & Wills • Real Estate

265 Post Avenue
Westbury, N.Y. 11590 (516) 897-9400

ATTORNEY

Do You Have An Immigration Or
VISA Problem?
We Can Help You

Harry A. Demell

Attorney at Law

IMMIGRATION VISA & NATIONALITY LAW

1205 Franklin Avenue By Appt.
Garden City, N.Y. 11530 (516) 739-2288

ACCOUNTANT

Neil Scafuro

Certified Public Accountant
Assisting in All Tax Matters

Over 25 Years Experience

91 Fifth Street
Garden City, NY 11530 (516) 248-2385

CHIROPRACTOR

Dr. Karyn M. Phillips

Chiropractor

472 Old Country Rd.
Garden City, N.Y. 11530 (516)294-3605

WITH ONE AD IN THE LARGEST
GROUP OF QUALITY NEWSPAPERS
YOU CAN REACH A RECEPTIVE
AUDIENCE
WHEN THEY ARE IN A BUYING MOOD!



ACCOUNTANT

Thomas D. Musnicki

Certified Public Accountant

54 Maxwell Road (516) 593-7676
Garden City, N.Y. 11530 (516) 747-4723

ACCOUNTANT

Frank W. DePietro

Certified Public Account

• Financial Planning • Money Management
• Estate Planning • Litigation Support
• Accounting & Tax Services

1205 Franklin Avenue
Garden City, N.Y. 11530 (516) 248-5531

ACCOUNTANT

Louise E. Gregg Paula A. Iacovissi
(516) 294-9383 (516) 681-7870

Gregg & Iacovissi

Certified Public Accountants

88 Pine St. • Garden City, N.Y. 11530

DENTIST

**Jeffrey S. Rein, D.D.S.
Neal Seltzer, D.M.D.**

GENERAL DENTISTRY

Free Consultations

89 Hillside Ave., Suite C By Appt.
Williston Park, N.Y. 11596 (516) 741-8202

HYPNOSIS

Counseling Assertiveness
Individual & Family Improved Performance

Clinical Hypnosis

Stress, Pain, Weight, Smoking

STEPHEN A. CHINNICI 516-741-4452
Certified Hypnotherapist

OPTOMETRIST

Dr. Sanford M. Miller

OVER 30 YEARS EXPERIENCE



Optometrist
Eyes Examined • Contact Lenses
Prescriptions Filled

18 Hillside Avenue By Appt.
Williston Park, N.Y. 11596 (516)748-1272

PODIATRIST

FOOT CARE SERVICES

Dr. Robert J. Cohen

PODIATRIC MEDICINE & FOOT SURGERY

Major Medicals • GHI-CBP • Blue Shield
Wrap Plus • Premier •
Medicare

72 Covert Avenue
Stewart Manor, N.Y. (516) 354-7222

PODIATRIST

Maryanne Alongi, D.P.M.

Member of the
American Podiatric Medical Association

Podiatric Medicine • Foot Surgery
Diabetic Foot Care • Sports-Medicine
Hours by Appointment
Evening Hours Available

226 Seventh Street, Suite 105
Garden City, N.Y. 11530 (516) 248-8680

PODIATRIST

Associate, American College of Foot Surgeons

**Bruce A. Rudin, D.P.M.
A.A.C.F.S.**

Podiatric Medicine and Surgery
Medicare & Most Insurance Plans
Accepted as Full or Partial Payment.

House Calls Evening Hours
101 Hillside Avenue, Suite C By Appt.
Williston Park, N.Y. 11596 (516)746-7245

PODIATRIST

FOOT SPECIALIST

Thomas Barbaro, D.P.M.

Podiatric Medicine • Corns • Calluses
Diabetic Foot Problems • Bunions
Hammer Toes • Biomechanical Deformities
• Sports Medicine

Most Insurance Plans Accepted
as full or partial payment!
House Calls & Evening Hours Available

706 Jericho Tpke. By Appt.
New Hyde Park, N.Y. 11040 (516)326-7979

PHARMACIST



**Medical Center Pharmacy
and Surgical Supply**

Diabetic Care Center • Ostomy • Colostomy
First Aid Supplies-Registered Nurses On Staff
JAMES MARCHETTA, R.Ph.

530 Franklin Avenue
Garden City, N.Y. 11530 (516) 742-0222

PSYCHOTHERAPY

Option Center for Psychotherapy

Rita Corwin, M.S.W., A.C.S.W.
Emanuel Plesent, Ed. D., A.C.S.W.
Sylvia Rapp, M.S.W., A.C.S.W.

• Individual • Couple • Family Counseling for
Stress • Crisis • Divorce Mediation
Psychonutrition
Fees based on a sliding scale
Insurance where applicable

340-A Willis Ave.
Mineola, 11501 (516) 747-1344

FINANCIAL SERVICES

Merrill Lynch

Merrill Lynch Consumer Markets

Leo A. Monahan

Financial Consultant

• Financial Planning • Asset Management
• Retirement/College Planning

1001 Franklin Ave.
Garden City, N.Y. 11530 (516) 228-3803



Soccer Club Awards



Oyster Bay Town Councilman Leonard B. Symons, back row center, recently participated in the Plainview-Old Bethpage Soccer Club award presentations. Also on hand for the ceremony, back row, left to right, were Larry Farberman, Club President Wayne Harris, Lea Steinberger and Steve Salz. Among the youngsters receiving awards, front row, left to right, were David Symons, Jaclyn Steinberger, Sari Bank, Lisa Bank, Scott Mosher and Almee Cooper.

Registration 1991 Baseball/Softball

Registration will be held for all children ages 6 thru 15 years of age for the 1991 season.

Parents/Guardians may register children on February 2, 9 and 16 at Levittown Hall from 10:00 a.m. - 1:00 p.m. The cost is \$53 for 1st child, \$65 for two or more per family. New players must show birth certificate as proof of age. HBA will accept mail registration for children who played during 1990 Baseball/Softball Season. Mail to: Rosemary Rodriguez, Treasurer, Hicksville Baseball Assoc., 4 Elmira Street, Hicksville, NY

11801 (822-6419).

Our organization is run strictly by volunteers and we need your help. Your children will enjoy having you there helping HBA run successfully. Please consider volunteering as team managers, coaches, team mothers, shed duty, etc.

We also have urgent need for umpires. Teens (14 years and older) and adults can sign up and train as umpires for our teams.

Help make our 1991 season a success by volunteering your valuable time to assist our children to play baseball/softball this year.

Cent. Nassau

Guid. To Form Comm. Adv. Bd.

A Community Advisory Board of interested Hicksville residents is being formed by Central Nassau Guidance and Counseling Services Community Residence Program, for the residences owned and operated in Hicksville.

The residents of the homes are mentally disabled adults between the ages of 18 and 40. The residents attend day training programs or are employed in the neighborhood. Special needs of the residents are in recreation and socialization opportunities.

The Advisory Board is to be composed of people from the Hicksville community.

The purpose of the Advisory Board is to focus on the needs of the Program with particular emphasis on resident and staff interaction in the community and utilization of resources. In addition, the Advisory Board can work toward increasing the understanding and acceptance of the goals of the Community Residences. This will afford some positive interaction between the residents, staff and members of the local community.

People from all backgrounds and of varied interests can serve the Community Advisory Board.

Anyone interested in participating may call Russel J. Pilgrim, CSW, Project Director at 681-2320.

Purim Party

Israeli Purim Party for Couples, Singles and Teens 18+ will be held on Saturday Night, February 16, at Mid Island Y/Jewish Community Center, 45 Manetto Hill Rd., Plainview. Time: 8:30 p.m.; fee: \$10 for Y Member, \$12.50 for Non-Member. After February 8: \$15 for Y Member and \$17.50 for Non-Member.

Program will include entertainment by Jody & Motti Band and light refreshment. For further information call Rachel Ginsburg, MSW, CSW, Israeli Coordinator at the Y 822-3535.

Support Group

The Mid-Island Y Jewish Community Center and Jewish Community Services of Long Island offer a support group for people with families in Israel, on Wednesdays, from 7:30 - 9 p.m., beginning on February 13, at the Mid-Island Y, 45 Manetto Hill Road. This group, led by Dr. Dov Rappaport, psychologist on the staff of Jewish Community Services of Long Island, is for adults and will be conducted in Hebrew. It will deal with the emotions and issues that concern the war situation.

The group will offer a support system and an environment to air concerns and offer ways to cope with these difficult times.

The group is free to the community.

Jump Rope For Heart

Students from Hicksville Middle School and Willet Ave. School will participate in Jump Rope For Heart on Thursday, Feb. 14 (HMS) and Tuesday, Feb. 26 (Willet Ave.). In 1989 Hicksville Middle School raised over \$2,000 and Willet Ave. over \$2,400 to fight heart disease.

The 3-hour events are sponsored by the American Alliance for Health, Physical Education, Recreation and Dance, and organized by local Jump Rope For Heart coordinators Margaret Steinbach (HMS) and Janet Bergholtz (Willet Ave.) to benefit the American Heart Association.

Students will ask family, friends and neighbors to sponsor them for every minute their team jumps in the event. The money will fund AHA's heart and blood vessel research, public education and community programs. Most of all, the students will actively be involved in learning about their hearts and heart-healthy lifestyles.

Heart attack and stroke are America's leading cause of death. Jump Rope for Heart not only supports the American Heart Association, it also teaches students the benefits of regular exercise to help keep their hearts healthy. You can never learn too soon about the kinds of things you can do to reduce your risk of heart disease. Since it began in 1979, Jump Rope for Heart has involved almost 10 million teachers and students nationwide.

For further information, call the American Heart Assoc. at 741-5522.

Study Skills In Style

"Study Skills are boring." Too often this is the response of students and teachers towards lessons aimed at helping students improve their studying abilities. The John F. Kennedy Middle School in Bethpage has a different attitude. Mr. Fryluck, the Reading and Study Skills specialist at J.F.K., has been integrating lessons in study skills with the students' content area materials and with some real fun. On Thursday, December 20, he orchestrated a scavenger hunt by Ms. Hughes' seventh grade English students. The students had to follow directions as they searched through the building for specific signs posted on the walls and doors. Within the directions were vocabulary words which the students had studied in their English class. The groups read poetic directions, written by Mr. Fryluck, as they traveled left and right up and down the corridors of J.F.K.

Comm. Council Meeting

The Hicksville Community Council will hold a meeting on Thursday, February 7, at 7:30 p.m., in the Hicksville Public Library Community Room. The program will feature a slide presentation by Jim Mulligan, Nassau Co. Dept. of Public Works. The topic of the meeting will be Nassau County Water Supply: Quantity, Quality and Source, and a Town of Oyster Bay Report by Councilman Tom Clark.

Blood Drive At Mid-Island

Mid-Island Hospital in Bethpage is sponsoring a blood drive on Wednesday, Feb. 6, from 12:30 p.m. to 5:45 p.m. in the hospital's Staff Meeting Room. Over 800 pints of blood are needed every day to meet the needs of patients in Long Island. With the war in the gulf pushing forward and the possibility of large numbers of casualties, the blood needs will increase.

You are free to give this gift of life as long as you are in good health, weigh a minimum of 110 pounds, and are between the ages of 17 and 76. Donating blood is a safe, sterile, and simple procedure that can be accomplished quickly. The entire process, including registration, medical history, and refreshments, takes about one hour. Your blood donation, however, lasts a lifetime.

Nancy Anderson, Account Representative for L.I. Blood Services, stated that "the Island needs to maintain a blood supply should it be needed by our troops in the gulf. We have to be prepared for this at a moments notice." On Feb. 6, Mid-Island Hospital will open its doors to anybody in the community who wishes to donate blood.

For further information and to set up an appointment, please call Mid-Island's Dept. of Public Relations at 520-2487. You are encouraged to bring family and friends with you. Blood donors are quiet heroes.

Road Runners

The featured speaker at the Tuesday, Feb. 19, meeting of the Plainview-Old Bethpage Road Runners Club will be Michael Asheroff, Deputy Director of the L.I. State Parks Commission. The meeting will be held at the Plainview-Old Bethpage Public Library, 999 Old Country Road in Plainview, starting promptly at 8 p.m.

Mr. Asheroff will explore the Parks Commission's plans for this year's State Parks Summer Series of Monday evening runs, and will solicit comments and suggestions from the audience as to how this year's series can be better than ever for Long Island runners.

Also on the agenda will be the election of Club officers for the coming year.

The general public is cordially invited to attend the meeting. For more information contact Club President Mike Polansky at 433-0919.

In Service

Pvt. Matthew F. Delaney has completed basic training at Fort Jackson, S. C.

During the training, students received instruction in drill and ceremonies, weapons, map reading, tactics, military courtesy, military justice, first aid, and Army history and traditions.

He is the son of Lucille A. Delaney of 3386 Silverton Ave., Wantagh, and Francis J. Delaney of 87 East Ave., Hicksville.

The private is a 1988 graduate of Wantagh High School.

Free Income Tax Help

Income Tax help will be available at the Hicksville Public Library beginning on February 1. This service is provided by AARP volunteers, who will assist older, low and moderate income taxpayers, and by VITA volunteers (students enrolled in business courses in local colleges), who are trained by the IRS. Bring a copy of your last income tax return and current tax materials.

VITA volunteers will be at the Library on Sundays from 1-4 p.m. and Thursdays and Fridays from 5-8 p.m. AARP volunteers will be there to assist senior citizen taxpayers on Mondays and Wednesdays from 10 a.m. to 2 p.m.

There is no charge for this service which will continue through April 15.

Patterson Concert

At Holy Trinity

On Saturday, February 23, at 8 p.m., the Holy Trinity Parents' Club is proud to present in the Trinity Theatre, Newbridge Road, Hicksville, The Frank Patterson and Friends Concert.

Advance tickets for this concert are now available at \$15 each. Tickets at the door will be \$17.50.

If interested in attending, please call the school at 433-2900.

For those who are not acquainted with Frank Patterson, he is the most acclaimed Irish tenor in recent times. He has performed at Carnegie Hall, the White House, St. Patrick's Cathedral, Radio City Music Hall, and in many other world performing centers.

College Notes

Anthony D. DellaCroce of Bethpage, has been accepted for admission to St. Vincent College.

A student at St. Anthony's High School, he is active in soccer, stage crew, lighting crew, leadership team, and Tau Society. He is a member of the Public Relations office team, National Honor Society and Spanish National Honor Society.

He is the son of Anthony and Angela DellaCroce of Bethpage.

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

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.

Plainview-Old Beth. Library News

February Exhibit

Interior design at work by Diane Dobry will show range of the interior design services including: Space planning, Color Coordination, Kitchen and bathroom planning and decks and trends.

Tax Return Assistance for All Ages

Every Tuesday from Feb. 5 through April 9 (not on April 2), 6:30-8:30 p.m. at Director's Office.

Every Sunday from Feb. 10 through April 14 (not on March 31 or April 7) at 1:30-3:30 p.m., Director's office; Sponsored by: Hofstra University, Senior Accounting Students, VITA Program.

Tax Return Assistance for Ages 60+, every Monday from Feb. 4 - April 15, 10 a.m.-2 p.m. at the Meeting Room, Sponsored by: American Association for Retired Persons and National Retired Teachers Association.

Plainview-Old Bethpage Writers Group

On Saturday, February 2 from 2-4 p.m., The Plainview-Old Bethpage Public Library will be holding a Writers Club Meeting. Al Manachino and Dorothy Freda, published writers, will lead the workshop.

Lawrence Schubert, Pianist

On Sunday, February 3 at 8 p.m., the Library will be presenting Lawrence Schubert, Pianist who will play works by Mozart, Hindemith, Chopin and Liszt.

The concert is co-sponsored by the Town of Oyster Bay Dept. of Community & Youth Services, Cultural & Performing Arts Division as part of their Distinguished Artists Concert Series. Seating will be on a first-come basis.

Cholesterol Screening At Mid-Island

Mid-Island Hospital will be participating in a cholesterol screening on Friday, Feb. 22, from 11 a.m. to 3 p.m., by appointment only. This community project is a program of the American Heart Association and is sponsored by News 12, the Long Island News Channel. For the low cost of \$7, anyone at least 21 years old can learn their cholesterol number.

Appointments can be arranged by calling 520-2440 during the work weeks of Feb. 11 and 18. Calls will only be accepted from 10 a.m. to 2 p.m., Monday through Friday. Hospital volunteers will be glad to take your calls and make an appointment for you. On the day of the screening, please be sure to bring a check with you made payable to the American Heart Association.

Participants are asked to refrain from being active before their appointment. Your blood cholesterol level may be an indicator for risk of cardiovascular disease. Data derived from the screening should be considered preliminary only.

Mid-Island Hospital is located on Hempstead Turnpike, just west of the Seaford Oyster Bay Expressway.

Alzheimer's Support Group

On Tuesday, Feb. 5 & 19 at 10:30 a.m., the Library is sponsoring an Alzheimer's Support Group. This support group is in cooperation with The L. I. Alzheimer's Association. The leader, Catherine Dennis, CSW, has extensive experience working with Alzheimer's patients and their families. For information, call Maria Baluta, Information & Referral, at 938-0084. No registration is required.

Book Discussion-Review

On Monday, Feb. 11 at 1 p.m., the Library will be presenting Barbara Krupit leading a book discussion/review. The book to be discussed is entitled, "When Heaven & Earth Changed Places" by Le Ly Hayslip.

On Tuesday, Feb. 12 at 8 p.m., the Library will be presenting Barbara Krupit leading a book discussion/review. The book to be discussed is entitled "The Joy Luck Club" by Amy Tan.

Board of Trustees Meeting

On Thursday, Feb. 21 at 7:30 p.m., the Library will be holding a Board of Trustees Departmental Budget Meeting. Public is invited.

Joy of Jazz

On Wednesday, Feb. 27 at 8 p.m., the Library will celebrate Black History month with the sounds of jazz and the beauty of tap dancing. Entertaining and educational anecdotes about the presentation will be provided by Napoleon Revels-Bey who will perform on drums, along with Boss Tomwison, piano and David Gilmore, tap dancer. Seating for this event will be on a first-come basis.

Mercy Theatre Trip

Wednesday, March 13, the Glen Cove-Hicksville-Syosset League of Mercy Hospital is sponsoring a trip to see "Les Miserables" at the Imperial Theater in New York. A donation of \$50 includes first rate seats and bus transportation. The bus leaves from behind Sears Automotive in Hicksville at 10 a.m. sharp.

Come and lend your support to a worthy cause and see this award winning musical.

For reservations call Dorothy at 938-8174.

Teddy Bear Fun

On Thursday, March 7, The Children's Room at the Hicksville Public Library is sponsoring a program, "Teddy Bear Fun" with Ellen and Donna. There are two sessions:

1 - 2 p.m. - 2 1/2 - 3 1/2 year olds
2 - 3 p.m. - 4, 5, K.

Registration starts Monday, Feb. 25, and is free. Proof of age and parents library card required. Participants are encouraged to bring their own special Teddies (or other cuddly friends) from home. Parents may watch or participate. No younger siblings please.

Vietnam Vets Of America, Talking About War

With the war raging in the Persian Gulf, and the endless questions coming from children of all ages about the war, the Nassau County Chapter of the Vietnam Veterans of America is ready to educate our children about armed conflict. Linda Pettelli has organized a committee of Vietnam veterans who give their time to visit students in the classroom to share their war experiences and to answer questions.

"We recently completed a seminar at the Locust Valley High School," said Pettelli. "The kids were very receptive and full of questions. It was sometimes painful but more often rewarding for the Vietnam Veterans to recount their war experiences." The students of the Vietnam Class of Locust Valley High said the seminar helped them get a better understanding of the Vietnam War from the men who fought in it.

"The film taken during the Vietnam War was shown on nightly newscasts, affectively bringing the war home to us," said Matt Rufrano, Chapter

Public Affairs Officer. "But with today's technology, we are seeing and listening to events live from the Persian Gulf." Television is aware of its impact as demonstrated when two of our local TV stations pre-empted the usual Saturday morning cartoons with News shows directed at youngsters who were encouraged to call in questions. And call in they did. "It was obvious from the

callers, that the children had many such questions and were in need of many answers. Linda Pettelli and the members of her committee are there to help," Rufrano went on.

The Education Committee is available to any school or organization in Nassau County. You can contact Linda and other members of the Committee by calling the Chapter at 483-3113.



Connie Steers, right, of Hicksville, joins Linda Pettelli, Chairperson of the Education Committee of the Vietnam Veterans of America, Nassau County Chapter #82, and Paul Masl, at last month's chapter meeting where they discussed the successful classroom seminars they presented on the Vietnam war to high school students.

CALL 433-1845

WEDNESDAY SPECIAL
\$6.00 LARGE PIE
Delivered or Picked Up
• ITALIAN DISHES
• GREEK SPECIALTIES
• HOT/COLD DISHES • MERCS

7th YEAR ANNIVERSARY SPECIALS
MIKES PIZZA
We Cater For All Occasions
5 EAST MARIE ST. HICKSVILLE, N.Y.
(Not Valid on Wednesdays)

BUY 10 PIZZAS
GET ONE FREE
12346
67890

"FREE" DELIVERY 7 DAYS A WEEK w/min \$6.00 PURCHASE

\$3.00 OFF
Any order of
\$15 or more
(Not Valid Wednesdays)

\$2.00 OFF
Any order of
\$10 or more
(Not Valid Wednesdays)

12 FREE
ZEPOLIS OR
GARLIC KNOTS
with any purchase of
\$7.75 or more.
(Not Valid Wednesdays)

\$1.75 OFF
ANY
PIE
(Not Valid Wednesdays)

*With this coupon - cannot be combined. Expires 2/22/91

PIZZA				CHEESE PIE ONLY - \$8.00			
	Neapolitan	Extra Each	Each	Each	Each	Each	
Cheese	7.75	1.50	1.00	8.75			
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			

HOT HERO SANDWICHES

Sausage & Peppers	4.00	Veal & Peppers	5.75
Sausage	3.50	Ham or Bacon & Eggs	3.50
Meat Ball	3.50	Philadelphia Steak w/onions	3.50
Poppers & 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

CALZONE - (Regular) - \$3.50; (Family Size) - \$6.00; Extra Item - \$5.00
FRENCH FRIES - (Regular) - \$1.50; (Large) - \$2.00

ITALIAN DISHES • PASTA

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/peppers	7.25	Veal Cutlet Parmigiana	6.25
Eggplant Parmigiana w/peppers	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/peppers	7.75
Chicken Cutlet Parmigiana w/peppers	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

Cold Heroes

Special ... \$4.50

Ham, Swiss, American, Salsami, Provolone, Tuna & Onion, Turkey

Your Choice of Toppings \$3.75

(All heroes served with lettuce & tomato)

Appetizers

Greek Salad Small - 4.00 Large - 6.00

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 6 for 4.50

Zappoloni 6 for 4.00

Greek Specialties

Gyro w/Pita 3.75

Gyro Plate 6.50

Souvlaki w/Pita 3.75

Souvlaki Plate 6.50

Spinach Pie 1.50

Greek Pizza 2.50

Greek Pizza w/Gyro 3.75

Gyro Roll

Chicken Roll

- All Prices include Tax -
OPEN - Mon. - Thurs. 11 am - 11 pm Fri. 11 am - 12 Mid Sat. 12 Noon - 11 Sun. 12 Noon - 11

Service Directory

Asbestos Removal

Asbestos Removal
LOWEST PRICES ON L.I.
 Rid Your Home Of
 Dangerous Asbestos
 You Get
 • Clean Air Certificate
 • Disposal Receipt from
 U.S. Government
 Approved Site
**SAVE TIME, MONEY
 AND HEALTH**
 (718) 349-2086

Driveways

**BLACKTOP & CONCRETE
 DRIVEWAYS
 ALL WORK
 GUARANTEED**
 CALL **D&D ASPHALT**
679-8547
 or **783-4320**
 BELGIUM BLOCKS-BRICK STOOPS
 & ALL MASONRYWORK
 SIDEWALKS-RAILROAD TIE
 WORK-PATIO'S-BLACKTOP
 SEALERS-PARKING FIELDS
 Paving the way to a more
 beautiful home.
 Free Estimates Lic. #184970000

Home Improvement

ABSOLUT MICA MIRROR
 AND GLASS
 Replace that old
 Stock Vanity
 with our custom
 made pieces &
 make your old
 bathroom look new
 WE PLAN, DESIGN
 BUILD & INSTALL
Low Prices, FREE Estimates
 - Call
 353 Hempstead Ave., West Hempstead
486-3611

Masonry

FLANNERY MASONRY Inc.
 Brick • Concrete
 Slate • Stone
FREE ESTIMATES
 (516) 678-0256
 Ins./Lic. #H2207210000

Painting

STEPHEN J. SWEENEY
 of Garden City
 • Interior • Exterior Painting
 • Staining • Carpentry
 • Sheet Rock Installed
 • Wash - Paint Alum. Vinyl Siding
 • Chemical Stripping
 • Clean - Neat Work
 Many Local References
 Licensed - Insured
FREE ESTIMATES
 292-6573

Babysitting

"A parent's Best Friend"
*Tender Loving
 Care*

**BABY
 SITTING
 SERVICE**
 Garden City, New York
741-8566

Electrician

An Electrician
 When You Need One
**K.J. Kenny
 Inc.**
 LICENSED
 ELECTRICAL
 CONTRACTORS

746-7611
 166 Herricks Road, Mineola
 (Cor. Garfield)

**Electrical Specialists
 Since 1945**

Add Value & Beauty
 To Your Home
REPLACE YOUR WINDOWS
 With High Efficiency
 Low Maintenance Vinyl
 Thermopane Windows
 *ROOFING, SIDING
 & GUTTERS*
**CENTRAL HOME
 REMODELERS**
 746-3241 775-1000
 Over 20 Yrs. Lic. #183837000
FREE Estimates Fully Insured

Painting

SAL TRIGONA,
 SINCE 1955

**INTERIOR &
 EXTERIOR**
 • popcorn ceilings
 • pressure clean • Int. Stain
 • paper hanging
 Water Seal Bricks
 Aluminum Siding Painted any
 color 10 yr. guarantee
379-3551
 Ask For Our List of Satisfied Customers

Repairs

**ONE STOP
 REPAIR SHOP**
 We Repair
 • VCRs • TVs • Stereos
 • Computers & Cameras
 (All Makes-Fully Guaranteed)
 Free Estimates
 Pickup & Delivery
 • SPECIAL •
 (with mention of this ad)
 Professional VCR Cleaning
\$19.95 Reg. \$29.95
 (718) 631-9852

ALERT
 BUILDING AND
 REMODELING CO.
 RESIDENTIAL/COMMERCIAL
 • Bathrooms • Kitchens
 • Extensions • Repairs
 IF IT IMPROVES YOUR
 HOME, WE DO IT.
489-6030
 Lic. #181460000

Roofing

Brian Conroy
**Roofing
 Inc.**

**ALL TYPES OF ROOFING
 AND ROOF REPAIRS**
 Slate • Tile • Copper Work
 Cold Flat • Rubberized
 Shingle • Vinyl Siding
 • Gutter & Leaders/Cleanouts
 Chimney Caps & Flashings
 • Roof Rips • Re-Roofing
 • Re-Sheathing
 LIC. # H1859520000
 FULLY INSURED
 COMMERCIAL & RESIDENTIAL
 FREE ESTIMATES
 (516) 742-3540

Contracting

JOHN ROONEY
**GENERAL
 CONTRACTING**
 RECOMMENDED & USED BY ARCHITECTS
 AND INTERIOR DESIGNERS
 STORM WINDOWS-DOORS SPRINKLERS
 REPLACEMENT WINDOWS EXISTING
 BASEMENTS ROOFING
 KITCHENS PAINTING
 BATHROOMS SECS INSULATION
 OLD HOME RESTORATION
 FIRE/FLOOD RESTORATION
 GENERAL CARPENTRY
 ALL WORK OWNER SUPERVISED
 INSURED
 Lic. #H17760000
**Need an Estimate?
 Call: (718) 343-7977**

Home Improvement

**REPAIRS &
 MAINTENANCE
 ARE US**
 WE REPAIR IT ALL
 BIG & SMALL
 Specializing In:
 • Mirror Closets
 • Painting • Plaster
 • Floors • Tile Work
 • Windows • Plumbing &
 Electrical
 Call (516) 466-1259

Landscaping

**A & L
 Landscaping**
 Spring Cleanups
 Weekly Maintenance
 Creative Landscaping
 Seed or Sod Lawns
 Power Raking • Pruning
 Tree Work Tree Spraying
 Licensed
 27 Years Experience
334-5543 586-0174

**SCOLLO PAINTING &
 RESTORATION**
 Interior/Exterior Painting
 Chemical Stripping
 Power Washing
 Clean & Paint Alum. siding
 Paperhanging
 Plastering/Spackling
 Fully Insured/References/
 20 yrs. experience
 Free Estimates
957-2943

John Migliaccio
PAINTING
 INTERIOR • EXTERIOR
 FULLY INSURED

 Paper Hanging
 Plastering
 Wallpaper Removal
 Taping & Sheetrock
 Reasonable Prices
516-483-3669

**VISUAL CHANGES
 CONSTRUCTION CORP.**
 Dormers, Extensions,
 Kitchens, Baths, Windows,
 Decks, Office Remodelling,
 Mother-Daughter
 Apartments
 • Licensed/Insured
 • References Available
 • Clean, Quality Work
 • 10 Years Experience
 Nick Gargano, Jr.
 President **378-0971**
 Lic. #10413010000

**WOOD FLOORS
 INSTALLED SANDED
 AND REFINISHED**
 1st quality materials and
 craftsmanship
 prompt courteous service
 neat, clean and professional
 Lic. #H1894210000
 Andrew J. Harman
 owner/operator
516-225-2851

Medical Equipment

**TROUBLE
 WALKING?**

 Active mobility of N.Y. Inc.
 Specializes in Three Wheel
 Electric Scooters
 AUTHORIZED DEALER FOR
 AMIGO, ORTHO KINetics
 PACE SAVER Etc.
 For FREE Home
 Demo or Brochure
 Call (718) 631-4599

**Interior Painting
 & Paperhanging**
 Since 1955
 I TAKE PRIDE
 In my work.
 You will too
 Call me - No. m.
931-4763
 Call Anytime
433-4538
Donald J. Castor

Siding

3-K HOME IMP. INC.
 of Garden City
 • Siding • Kitchen
 • Windows • Bathrooms
 • Roofing • Basements
 • Doors • Extensions
 • Decks • Alterations
 Remodeling L.I. For
 Over 20 Years
 WE CARE
 NO SALESMAN TO CALL
747-6662 - 486-6620

Notice is hereby given that a resolution was duly adopted by the Board of Commissioners of the Hicksville Fire District, Town of Oyster Bay, County of Nassau, State of New York, on the Twenty seventh of January 1991 subject to a permissive referendum, as provided for by Sec. 6-G of the General Municipal Law.

An abstract of the resolution is as follows:

The Hicksville Fire District maintains a Capital Reserve Fund under Sec. 6-G of the General Municipal Law in which account there is sufficient funds to accomplish the purpose herein set forth, namely.

The renovation and re-construction of Station Two to continue to insure the superior quality of fire and rescue protection that the Hicksville Fire Department has provided to the residents of the community of Hicksville. The renovation will include all of the following: the raising of the roof for the purpose of increased height of Fire District vehicles according to the new OSHA standards, a full sprinkler system, renovation of the kitchen including appliances and fire suppression system for the stove, all the necessary changes and additions to the meeting facilities, apparatus floor, basement and present H.V.A.C. systems, plumbing systems, electric systems, lighting systems, new roof, paving of the parking lot, new curbs and sidewalks surrounding the building, general construction to include changes to existing walls, doors, floors, ceiling and wall coverings, kitchen equipment, new door locks and an access control key system, and furniture and furnishings to the fire station. The resolution further provides that it will include all the design fees, architectural fees, engineering fees, legal fees, consulting fees as well as on site daily inspections by the District representatives as well as any necessary security needed for the construction site during the said renovation.

The Board of Fire Commissioners is increasing the amount stated in the resolution dated 6/6/90 in order to avoid any confusion as to the total dollar amount being set aside for the project. The resolution further provides that there be transferred from the present Capital Reserve 6-G Fund of the Hicksville Fire District not to exceed Six hundred thousand dollars (\$600,000) and the District Treasurer is authorized to effect such transfer.

The resolution shall not take effect until February 28, 1991 unless in the meanwhile, a permissive referendum as provided for in Sec. 6-G of the General Municipal Law is required to be held.

**Ed. of Fire Commissioners
Hicksville Fire District
Dated: January 27, 1991
Attest: John Knight
District Secretary**

MIT 2428
IX 2/1

Right Around Home

By Maureen Traxler

War is hell. These, the bitterly truthful words of General William Tecumseh Sherman, bear witness to the extent of war - sea, which is fought not only on the battlefields, in the air and by war, but in the minds and hearts of those left behind.

Paul Jurgensen and Sean Brennan, two army men today fighting somewhere in the Persian Gulf, have more in common than the fact that they both "graduated Hicksville." The moms of these two 20-year-old soldiers joined forces to begin a support group for the families and friends of military personnel serving in Operation Desert Storm.

Joyce Jurgensen, the group's spokesperson, said the group will call itself the Mid-Island Support Group for Operation Desert Shield. Shield, she says, because "I don't like war." The group, with a nucleus of about 30 attending, held its first meeting this week. It is open to anyone, not only Hicksville residents, and it will meet on Tuesday evenings at 7:30 p.m. in the VFW Hall, 320 South Broadway, Hicksville.

The purpose of the group is "support," to know that you are not alone and that there are people and organizations that family members may go to for emergency help, for information, for counseling, for comfort.

Speaking at this week's meeting was Denis Dunn, the Nassau County Director of the Veterans Advisory Agency. Mr. Dunn mentioned that County Executive Gulotta and Comptroller Peter King have formulated an arrangement by which county employees serving in the gulf can apply for sick and/or vacation pay (terminal pay) either in a lump sum or increments, if funds are low. He noted that the Board of Supervisors is expected to vote on an extension of job absence from 30 to 60 days.

The Veterans Agency representative reminded residents that in cases where an employer fills a veteran's job, the veteran has 90 days upon returning to apply for that job back. "In most cases, the veteran will get the job back, or something very similar to it, in addition to accumulated seniority and any promotions to which he or she is entitled." Since the United States is engaged in "an active war," Mr. Dunn said that American flags do not have to be taken down or illuminated at night.

The Nassau County Veterans Agency is located at 320 Old Country Road, Garden City. Mr. Dunn says that he has also counselors available to assist families of military personnel.

Navy recruiter, Mike Stogran, was on hand to tell relatives about the Family Services Center, located on Front Street in East Meadow (683-2500). Stogran, who served in several war zones including Vietnam and Beirut, said that the most important thing for family and friends of servicemen and women is "to stick together, show support and share your grief." He added that it is very comforting for the military to know that there is someone at home to help their wives and children.

Stogran noted two sites that offer help - the Bayley Seton Hospital facility at Mitchell Field/Nassau Community College campus and the Mitchell Field commissary with retired officers at the ready. The Federal government has extended the income tax filing deadline 90 to 120 days after war is declared, he added, and he offered the use of his office phone for anyone who must contact relatives long distance within the United States.

"Whether you believe in what's going on or not, it is very important that we support our military men and women," said Stogran.

Susan Hochbreuckner, a Hicksville High graduate and registered nurse, spoke for herself and Dr. Ray Shelton of Hicksville, and offered help in dealing with stress. She described the gamut of emotions - worry, fear, helplessness and anger. "Everything you're feeling is normal," she said, and urged people to share these feelings.

Ms. Hochbreuckner asked people to state their name and the name and affiliation of their loved one. It was a very difficult task for some. Two members in the audience found out that they both had a relative stationed in the command center in Riyadh. Ms. Hochbreuckner counseled those who have trouble sleeping to sit down and write. It's not important that anyone see what you write, she said, but that you channel your energies. She added, "And let's see those yellow ribbons around town and those flags flying every day along Broadway."

Mrs. Jurgensen compiled some contacts and tips for family and friends west of the Atlantic: the New York USO (Scott Leibowitz, 718-784-4328) through its Operation Helping Hand is offering 150 gallons of free home heating oil to families whose income has dropped 20%; Channel 5 will be honoring servicemen and women on their daily programming and request pictures and a brief biography to be sent to Box 5, 205 East 67th Street, New York 10021; when mailing to the Gulf, place scotch tape over the service person's address - this keeps it dry to combat weather conditions; Hicksville High School (contact Marge McCarthy) requests the names, pictures and addresses of Hicksville graduates for display in the lobby; AT&T will FAX a message to military personnel free of charge; Scent-Sations Florist in Bethpage is giving away free yellow ribbon. Other local florists, including Aladdins, Stacy's and Abbotts have yellow ribbon available for "support bows" (incidentally, the yellow ribbon campaign began as a sign that one had military personnel in service, but it is now a universal symbol for anyone who wishes to show support for the troops).

On February 2, a rally will begin at Island Trees School and march to the Veterans Park in Levittown. On February 3, Dr. Ray Shelton will

conduct a workshop, "Dealing with the Stress of War," at Holy Family Church, Fordham Avenue, at 3 p.m. in the school; and Operation Support, begun by a lady in Huntington, urges nationwide placing of an electric candle in the window. And finally, Mrs. Jurgensen cautions families to be alert to scams; thoroughly check anyone contacting you in regard to loved ones.

Hicksville Veterans organizations are fully in support of this new group. At the VFW, Tony Preville is in charge of the Post's mail campaign to the military. The post began sending packages to GIs, men and women, prior to the holiday season. Tony says that they are continuing with repeat mailings and requests additional names of family members and relatives, not only from the Hicksville area. Contact Tony at 735-2464, or the VFW Hall at 931-7843.

The American Legion Post Commander concurs with the support project and offers the post's help locally and also through the National American Legion (1-800-786-0901).

Joyce Jurgensen, who may be contacted at 932-3380, thanks Arlene Artale and Dennis Ladislav for their help in organizing the support group, and special thanks to Vincent Ferrara of the VFW.

Maureen Falco, Sean Brennan's mom, notes the importance of group members making early contact with others. Then, if the war escalates, she adds, they will be comfortable confiding in each other. Maureen noted that Sean went over to the Gulf around the holidays and for 28 days she was not able to make contact, until he finally was able to place a call. There's always the fear of not knowing. The last she heard, unofficially, her son's division was involved in a mission heading to the Kuwaiti border.

In our hearts, we pray for the safe and speedy return of all Americans and all allied forces in the Persian Gulf. God speed.

Benev Funeral Home, Inc.

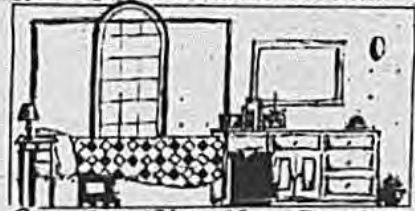
921-2888

• Air Conditioned •

Berry Hill Road

Syosset

THE COUNTRY STORE - CLOSE TO HOME



Country Gifts & Home Furnishings

7209 Hillside Ave. (east of Marcus), New Hyde Park 746-0607

Attention

AUDI OWNERS

Can't Get a Convenient Appointment To Service Your AUDI?

CALL US - Our Parts and Service Experts Are Trained And Equipped To Expedite Your Repairs, Whether Paid By You Or Covered By An Extended Warranty Policy - Simply Call To let Us Know When You Want To Come In and Just Follow The Map

DISCOUNT COUPON

\$10.00 OFF Any Service over \$75.00

Good 'til Feb. 15, 1991

Serving L.I. for 18 years



Service & Parts Open 6 Days Monday to Saturday

G/C VOLKSWAGEN/PEUGEOT

1 Jericho Turnpike, New Hyde Park, N.Y.

(718)343-2244 (516)488-2420



**LEGAL NOTICE
AMENDMENTS TO THE
CODE OF ORDINANCES
MOTOR VEHICLES AND
TRAFFIC "CHAPTER 17"**

BE IT ORDAINED, by the Town Board of the Town of Oyster Bay, County of Nassau, State of New York, that the Code of Ordinances of the Town of Oyster Bay, New York, adopted October 5, 1971, as amended, be and the same is amended, as follows:

That the following locations be added to SECTION 17-25 of the said Code establishing thereunder the following intersections as STOP intersections and stop signs shall be erected at appropriate places facing traffic on the stop street. All traffic on a stop street approaching a through street from either direction, unless otherwise designated, shall come to a full stop before entering the through street.

HICKSVILLE
Through Street, East End Ave., Stop Street, Bruce Ave., eastbound; Through Street, Genesee Street, Stop Street, Clarissa Dr., southbound
SYOSSET
Through Street, Odell Court, Stop Street, Berkeley Lane, eastbound; Through Street, Dover Lane, Stop Street, Berkeley Lane, east/west; Through Street, Berkeley Lane, Stop Street, Dover Lane, southbound.

That the following location be DELETED from SECTION 17-25 of the said Code:
HICKSVILLE, Through Street, Bernard Lane, Stop Street, Clarissa Dr., southbound.

That the following locations be ADDED to SECTION 17-44 of the said Code establishing LEFT OR RIGHT TURNS SHALL OR SHALL NOT BE MADE AND ALSO MUST TURN ZONES, which shall be appropriately designated by posted signs: **HICKSVILLE - EAST END AVENUE - NO RIGHT TURNS BETWEEN THE HOURS OF 4 p.m. and 6 p.m., EXCEPT SATURDAYS, SUNDAYS & HOLIDAYS** - all traffic northbound on East End Avenue shall be prohibited from making right turns onto Garden Street.

That the following location be ADDED to SECTION 17-45 of the said Code establishing NO U TURNS, which shall be appropriately designated by posted signs: **HICKSVILLE - EAST END AVENUE** - all traffic shall be prohibited from making U-turns at the intersection of Garden Street.

That the following locations be ADDED to SECTION 17-152 of the said Code establishing NO STOPPING ZONES, which shall be appropriately designated by posted signs: **HICKSVILLE-WEST JOHN STREET** - south side - starting at the west curb line of Engel Street, west for a distance of 50 feet. **MASSAPEQUA-PITTSBURGH AVENUE** - north side - starting at the east curb line of Broadway, east for a distance of 80 feet; south side - starting at the east curb line of Broadway, east for a distance of 110 feet. **OYSTER BAY-WEST MAIN STREET** - north side - starting at a point 288 feet west of the west curb line of Maxwell Avenue, west for a distance of 135 feet; north side - starting at a point opposite

LEGAL NOTICE

the east curb line of Underhill Avenue, east for a distance of 100 feet; north side - starting at the east curb line of Larrabee Avenue, east for a distance of 55 feet.

That the following locations be DELETED from SECTION 17-152 of the said Code: **NO STOPPING ZONES: OYSTER BAY - WEST MAIN STREET** north side - starting at the east curb line of Larrabee Avenue, east for a distance of 25 feet; north side - starting at the east curb line of Larrabee Avenue, east for a distance of 34 feet; north side - starting at the west curb line of Larrabee Avenue, west for 25 feet; north side - starting at a point 248 feet west of the west curb line of Maxwell Avenue, west for a distance of 220 feet.

That the following locations be ADDED to SECTION 17-165 of the said Code establishing NO PARKING ZONES, which shall be appropriately designated by posted signs: **HICKSVILLE-STEWART AVENUE** - north side - starting at a point 246 feet west of the northwest curb line of Abode Lane, west for a distance of 60 feet. **GARDEN STREET** - north side - beginning at a point 132 feet east of the east curb line of East End Avenue, east for a distance of 25 feet; south side - beginning at a point 88 feet east of the east curb line of East End Avenue, east for a distance of 25 feet. **MASSAPEQUA-MERRICK ROAD** - north side - starting at a point 285 feet west of the west curb line of Dover Road, west for a distance of 40 feet.

That the following locations be ADDED to SECTION 17-166 of the said Code establishing NO PARKING DURING CERTAIN DAYS OR HOURS, which shall be appropriately designated by posted signs: **LOCUST VALLEY - FOREST AVENUE - NO PARKING MIDNIGHT TO 8 a.m.** - south side - starting at a point 30 feet west of the west curb line of South 6th Street, west to a point opposite the east curb line of 12th Street. **FOREST AVENUE-NO PARKING 4 a.m. to 8 a.m.** - south side - starting at a point opposite the east curb line of 12th Street, west to a point 25 feet east of the east curb line of Nassau Road.

That the following locations be DELETED from SECTION 17-166 of the said Code: **LOCUST VALLEY - FOREST AVENUE - NO PARKING 12 MIDNIGHT TO 8 a.m.** - south side - starting at a point 30 feet west of the west curb line of South 6th Street, west to a point located 25 feet east of the east curb line of Nassau Road. **OYSTER BAY-WEST MAIN STREET - NO PARKING 8 a.m. to 4 p.m. SCHOOLDAYS** - north side - starting at a point opposite the east curb line of Underhill Avenue, west for a distance of 116 feet; north side - starting at a point opposite the east curb line of Lexington Avenue, east for a distance of 148 feet; north side - starting at a point opposite the east curb line of Underhill Avenue, west for a distance of 116 feet.

That the following locations be ADDED to SECTION 17-168 of the said Code establishing

LEGAL NOTICE

LIMITED PARKING ON CERTAIN DAYS OR HOURS which shall be appropriately designated by posted signs: **LOCUST VALLEY - FOREST AVENUE - ONE HOUR PARKING 9 a.m. to 7 p.m.** - south side - starting at a point opposite the east curb line of Ash Street, east to the west curb line of Birch Hill Road. **OYSTER BAY - WEST MAIN STREET-ONE HOUR PARKING 9 a.m. to 5 p.m. EXCEPT SUNDAYS & HOLIDAYS** - north side - starting at a point 30 feet west of the west curb line of Maxwell Avenue, west for a distance of 288 feet.

That the following locations be DELETED from SECTION 17-168 of the said Code: **LOCUST VALLEY - FOREST AVENUE - ONE HOUR PARKING 9 a.m. to 7 p.m.** - south side - from a point 10 feet east of the east curb line of driveway to Town of Oyster Bay Parking Field No. 40, east to the west curb line of Birch Hill Road. **OYSTER BAY - WEST MAIN STREET - ONE HOUR PARKING 9 a.m. to 5 p.m. EXCEPT SUNDAYS & HOLIDAYS** - north side - starting at a point 30 feet west of the west curb line of Maxwell Avenue, west for a distance of 218 feet.

BY ORDER OF THE TOWN BOARD OF THE TOWN OF OYSTER BAY
CARL L. MARCELLINO
TOWN CLERK
ANGELO A. DELLIGATTI
SUPERVISOR

Dated: Oyster Bay, N.Y.
January 22, 1991
STATE OF NEW YORK
COUNTY OF NASSAU ss.:
TOWN OF OYSTER BAY
I, Carl L. Marcellino, Town Clerk of the Town of Oyster Bay, and custodian of the Records of said Town, DO HEREBY CERTIFY that I have compared the annexed with the original Notice of Amendments to the Code of Ordinances (Motor Vehicles and Traffic) adopted by the Town Board of January 22, 1991, filed in the Town Clerk's Office and that the same is a true transcript thereof, and of the whole of such original. In Testimony Whereof, I have hereunto signed my name and affixed the seal of said Town this 23 day of January, 1991
Carl L. Marcellino
Town Clerk

MIT 2426
1X 2/1

**Gregory Museum
Busy Weekend**

The Board of Trustees of the Hicksville Gregory Museum is pleased to invite the Hicksville Community to its Open House on February 3.

Daniel Russell, noted Historian, will speak at the February 3 Open House at 2:30 p.m. Long island involvement in the American Revolution will be his topic. Mr. Russell has some interesting tales to tell.

On Saturday, February 2, we will have a workshop titled "Lace Valentine." Diane Ruderfer will present this workshop. Bring the ribbon and lace. Bring a picture or verse if you wish and make your special Valentine. 1:30 to 3 p.m. is the time and anyone over 6 is welcome.

Delligatti Visits Rotary Club



Oyster Bay Town Supervisor Angelo A. Delligatti, left, greets Hicksville Rotary Club President Tom McCommon after discussing Town issues with members of the Rotary Club.

Runner's Club Presents Proceeds



Oyster Bay Town Councilman Leonard B. Symons, center, was on hand as members of the Plainview-Old Bethpage Runner's Club presented the proceeds from their annual Ho Ho Ho Holiday Run to Bethpage's Police Athletic League and the Syosset Senior Day Care Center. Joining in the event, left to right, were Al Lundquist of the Syosset Senior Day Care Center, Ho Ho Ho Run Chairman Judy Shapiro, Gary Bretton of the Bethpage PAL and Plainview-Old Bethpage Road Runner's Club President Mike Polansky.

Salute To Benny Goodman

Loren Schoenberg and his Jazz Quintet will present a musical salute to the "King of Swing" - Benny Goodman, on Saturday, Feb. 23, 8:30 p.m., at the Mid-Island "Y" Jewish Community Center, 45 Manetto Hill Road in Plainview.

A young giant in the music world, Loren Schoenberg will perform on the piano with Dan Black on clarinet, James Chirillo on guitar, John Goldsby on bass, Tom Melito on drums and vocalist Barbara Lea. "Let's Dance,"

"Lady Be Good," "More Than You Know," "Soft Winds," and "I Got Rhythm" are just a few of the jazz greats to be performed.

Tickets can be purchased in advance: \$11 for members; \$13 for non-members. At the door tickets will be: \$12.50 for members; \$14.50 for non-members. There is a \$1 discount per ticket for seniors or students over 12.

For more information call the Cultural Arts Department at 822-3535.

**YOU CAN MAKE A
DIFFERENCE IN
THE WAR
AGAINST DRUGS**

**You May Have Information
That Can Help Us In This Fight.
WE HAVE A DRUG HOTLINE
739-6666**

**Your Information Will Be Kept
Confidential - It Can Be
Anonymous**



**DENIS DILLON
Nassau County
District Attorney**



What Your Local NEWSpaper Has For You!

**No Inflation Here -
And Here's What You Get
That No Other Newspaper Has...**

The LOCAL NEWS about you and your friends

LOCAL GOVERNMENT NEWS - and how local taxes can affect you

SCHOOL NEWS - Not just the "Me Too" good news, but the entire spectrum including local pictures.

A full MAGAZINE SECTION locally edited and featuring local writers, Input opinion (You can talk back), Your local grandchildren, grandparents and pets.

A complete RESTAURANT READER RATING Section in which you can present your own views.

The OFFICE CAT. The only column in the world written by a smart cat that doesn't pussy foot around.

Ten SPECIAL SUPPLEMENTS a year on Brides, Car Care, Home Improvement, Health and many other subjects. All locally edited.

LOCAL CLASSIFIED pages. The largest section in the area to help you buy, sell and locate things where you live.

It's all here every week and many more important items for you.

We're the Biggest and We're the Best

The Best Buy Ever

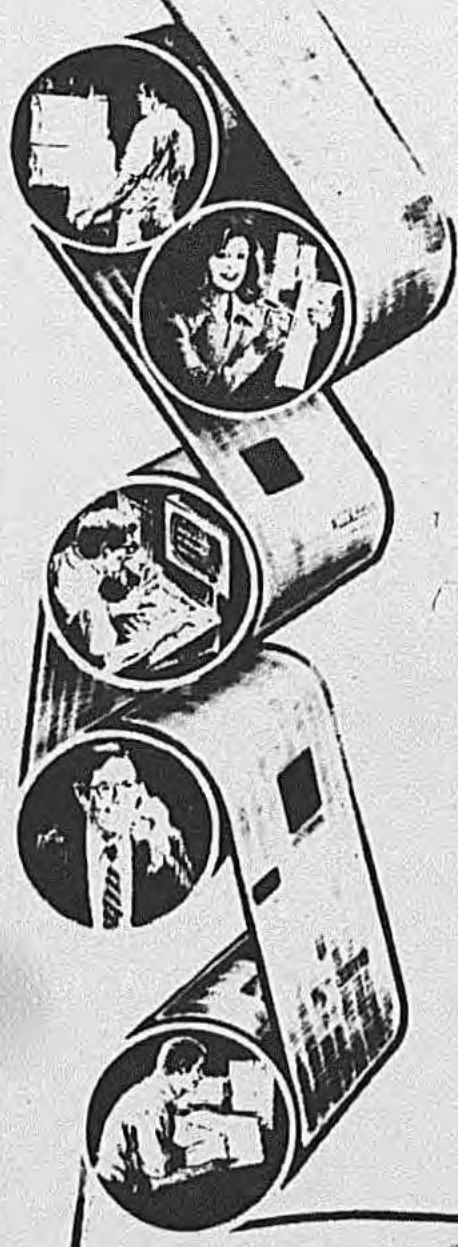
52 Issues For \$7.50

Receive This Paper For \$7.50

Two Years,

For Only \$13.00

Three Years... \$19.00



If you are not already a subscriber to this newspaper you are missing all of the local news of the area. You can get the paper delivered to you each week, by mail, for one year for only \$7.50.

Just send in your name and address, with a check or cash to: Litmor Publications, 81 East Barclay Street, Hicksville, N.Y. 11801. Subscribe for two years for only \$13.00! 3 yrs...\$19!

**Use the Handy Coupon
SEND ME THE PAPER**

Name.....

Address.....

Town.....Zip.....

Phone No.

New.....Renewal.....



Feb. Fun At Bethpage Library

Fun with Chocolate - a Valentine Celebration with Carol Tully - Sat., Feb. 9 at 2 p.m.

Sweet Valentine fun galore. Learn all about chocolate molding and using a variety of other delicious ingredients to craft your own special holiday treats. \$2.00 materials fee per child. Grades K-5. Register from Jan. 17.

Grow a Crystal Garden with Don Curran, Curator of the Gregory Museum, Hicksville - Sat., Feb. 16 at 2 p.m.

Discover the magic secrets of crystals and find out why they form. See spectacular multi-colored crystal clusters grow and change right before your eyes in this exciting hands-on workshop.

Please bring along one one-quart plastic or glass jar (preferably plastic). Ages 8-12. Register from January 22.

LIVE - Hans Christian Andersen's "The Little Mermaid" - live children's theater by Happy Times Theater for Children - Tues., Feb. 9 at 2 p.m.

Live actors will perform this famous, heart-catching story of a beautiful young mermaid who falls in love with a handsome prince, and the Sea Witch who grants her dangerous wish to be changed into human form. A thrilling adventure beneath the sea-- with colorful costumes, music and all the magic of the theater. Grades K-5. Register from Jan. 22.

The Fabulous Young Amadeus with pianist Joyce Ann Liebman - Wed., Feb. 20 at 2 p.m.

A unique colorful and highly entertaining portrait of the life and music of the young Wolfgang Amadeus Mozart. With demonstrations on piano and harpsichord, an introduction to opera intriguing film-- and much more! Ages 4 and up. Register from Jan. 22. Co-sponsored by the Town of Oyster Bay, Department of Community Services.

All programs are open to youngsters who reside in District No. 21. Please bring your library card as your ticket of admission. For further information, please call 931-3907.

Board Appoints Willet Lease Review Committee

Continued From Page 1

"monitors" and the use of alternative electronic surveillance to insure the safety of the people and property within school; review of workmen's compensation claims which seem high; hiring an insurance consultant who would not be allowed to place the insurance for the district; and the development of a policy that will centralize and coordinate purchasing in order to obtain economies.

* In the 2000 code: re-examination of the current capacity numbers of all schools; more buildings be closed in order to increase class size, reduce staff and obtain efficiencies and economies; standardize textbooks across the district; and reduce or replace School Nurse Teachers.

* In the 5000 code: exploration of bid process for transportation that allows the provider to establish routes to obtain economies.

* In the 9000 code: review of reserves to justify need, since they appear larger than prudent, in the following areas: Workers' Compensation, Unemployment Insurance, Planned Balance and Disability Insurance.

Board Subcommittees

A disagreement arose as to the prudence of purchasing a copy machine for the high school with a list price of \$19,560. Mr. Bennett contended that during austerity such a purchase was questionable and that the teachers' contract called for the district to supply a "ditto" machine for the purpose of copying information for student use. The copier, manufactured by Xerox, would come at a final cost to the district of \$12,260, after a \$3100 bonus given by Xerox and a \$4200 trade in on the existing equipment.

Mrs. Wolf tabled the item for further review and discussion.

The curriculum committee reported that new elementary report cards are being issued. The changes reflect new emphasis in curriculum, the addition of an effort grade in each major area, and the inclusion of a section on work habits and behaviors related to learning.

Trustee Ariene Rudin suggested two new issues for policy committee review: (1) limiting the Board meetings especially with regard to the lateness of hour and (2) requiring anyone who goes to a conference to submit a written report, so that information may be made available to the Board and the community.

Policy Committee Chairman Bennett said, "Instead of adding policies, we should start weeding them out." He suggested that the conference reports could be handled by administrative regulation. On the matter of limitation of meetings, Mr. Bennett said, "It is a tradition of Hicksville that we don't end the meetings...it is an obligation we have to hear the public."

Mrs. Wolf finalized that written summary reports of conferences and workshops would be required and kept on file in the library.

Other Board Matters

The Board approved the appointment of Michael Dunn, principal of Willet Avenue School, as Principal of Burns Avenue School, effective July 1, 1991.

The Board approved the establishment of SAT review courses and Regents workshop programs. The SAT review courses will begin in the second semester and run until May 4. There will be two sessions of verbal and two sessions of math each week. The Regents workshop program in mathematics and science in preparation for the June Regents examinations will begin during the week of April 22.

General Public

Resident Janet Von Barga cautioned the Board to "explore all avenues" in seeking a replacement for Supt. Fenton. She urged the Board to "hire a consultant...since the Board has no expertise in the field of education." "Central Office experience is a must" in a successor, noted Mrs. Von Barga.

Pointing out to the Board that they "will need time to secure a good administrator," Mrs. Von Barga offered that the situation "might require an interim appointment." "Only a seven member Board should select a Superintendent." Mrs. Von Barga concluded, "Wait until after the May elections."

Mrs. Helen Lafferty requested that the Board consider placement of the general public session earlier on the meeting agenda, so that the public would be able to comment on upcoming Board actions before the hour gets too late. Mrs. Wolf said she would "take (the suggestion) under advisement."

Mrs. Monty left the Board with a three-fold solution to the problem of late Board meetings: "(1) set a regular meeting place which could accommodate everyone, (2) stop bickering, and (3) come prepared to discuss the assigned agenda."

The Board will hold its next budget review meeting on Tuesday, February 12, at 8 p.m. The next regular meeting of the Board is scheduled for Tuesday, Feb. 26, at 8:15 p.m.

There's Been A Lot Of Bad News In The Banking World...

Savings And Loan Crisis Continues This Month.

Another Bank Fails.

NEW JERSEY - People who tried to withdraw their money on Sav...

169 Banks Fail In 1990.

WASHINGTON - The Federal Deposit Insurance Corporation reported that 169 commercial and savings banks failed in 1990, including one bank which remained open only after an infusion of funds from the Government. In addition to these 169 failures, 211...

But There's Good News At The Roslyn Savings Bank.

The fact is that **The Roslyn Savings Bank is the strongest mutual thrift institution in the nation** with assets over \$1,000,000,000. Roslyn's surplus and reserves to assets ratio is over 13%. That's more than four times the government's basic capital requirement.

What's more, for the fifth consecutive year, this great strength has enabled Roslyn to reward passbook depositors with an **extra interest payment**. This 1990 payment is equal to 15% of interest earned during the entire year.

Bank where the news is good. Bank at The Roslyn Savings Bank.

ROSLYN:
1400 Old Northern Blvd. (516) 621-6000

FARMINGDALE:
14 Conklin St. (516) 694-9100

WOODBURY:
8081 Jericho Tpke. (516) 367-9100

WEST HEMPSTEAD:
50 Hempstead Tpke. (516) 485-2300

BELLMORE:
2641 Merrick Road (516) 826-9100

Superior Strength, Quality Service

ROSLYN

The Roslyn Savings Bank

A mutual savings institution, serving the heart of Long Island since 1876.

Member FDIC

DE LATRON Construction Corp. Quality Home Improvements

•ALTERATIONS •ROOFING •SIDING & TRIM
•EXTENSIONS •GUTTERS •INSULATION
•SLATE REPAIRS •REPLACEMENT WINDOWS

Owned & Managed by the
DeLatron Family Since 1899

Garden City, N.Y.

Rockville Centre, N.Y.

741-7722

License #117020000 766-4930

Part Two of the Mid Island Times
 Syosset Advance, Williston Times,
 New Hyde Park Herald Courier,
 Bethpage Newsgram, Jericho News Journal,
 The Garden City News
 and Great Neck News



Discovery! Magazine

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



Friday, February 1, 1991

Dateline 1936

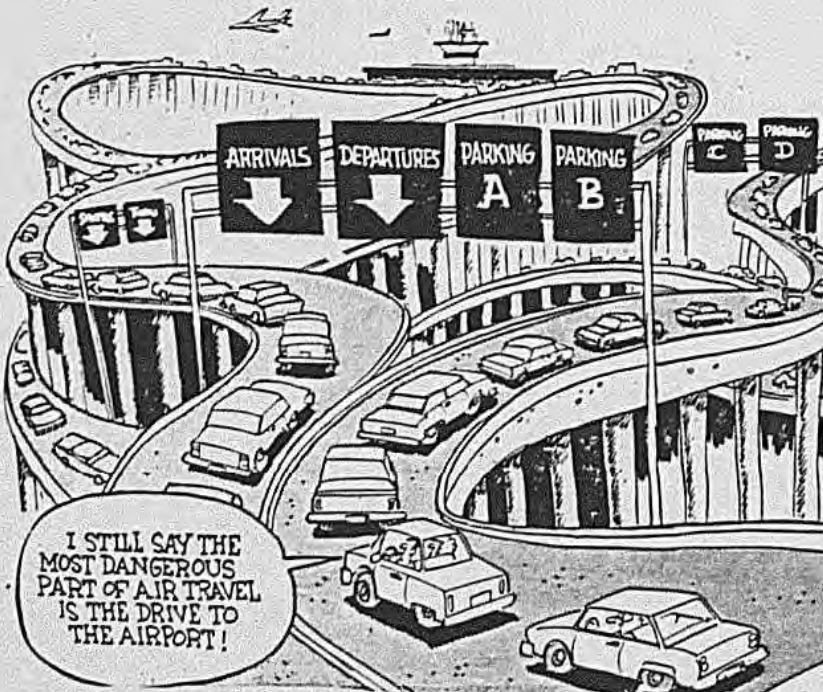


SEE PAGE 3



THE QUESTION OF THE WEEK

Do you think that a fourth lane on the L.I. Expressway reserved for buses and car pooling should be added?



Callers Believe Summit Should Be Delayed

Most callers to Input believe that Pres. Bush should be wary in attending a summit conference with Gorbachev in answer to this question: "Do you think President Bush should refuse to hold summit meetings with Gorbachev until he guarantees an end to violence against countries asking for independence?" Here are some of the answers:

JUST WAIT

Pres. Bush should not completely suspend summit meetings with Gorbachev but he should postpone them until it becomes clear exactly how Gorbachev stands. It appears from news stories that Gorbachev believes in using violence to put down countries such as Lithuania and in this he has not changed very much from the old days of Communist rule. We have to see that he is a man of his word before going to a summit and making agreements with him. Just wait as long as necessary. N.T.

NOT TRUSTED

I think that a summit meeting with Gorbachev would be a total waste of time and if anything were agreed that Gorbachev could not be trusted. For a long while we have seen a new side of Gorbachev and the world was heralding him as a man of peace. Then the old Gorbachev returned with the violence in Estonia and Lithuania. Why should Bush meet with him? M.G.

BETTER UNDERSTANDING

A summit meeting would not be wrong even though Gorbachev has permitted violence in Lithuania and other countries. What the problem appears to be is that there are so many factions still in Russia that Gorbachev does not really know where he can go and how much freedom he can give. I think that he believes that the USSR would be better off with democracy because Communism has failed but he does not know how to get democracy going in the country which is so impoverished. A summit might help us to better understand the problems if both sides tell the truth. G.D.

SAME OLD CROWD

No. Pres. Bush should not at this time go to a summit meeting with Gorbachev. The actions of the USSR in the Baltic countries shows that it is the same old crowd that is running the show. They are the same people who crushed the Hungarians and it is all a pretense that things have changed. They used the cover of our preoccupation with the Persian Gulf war to put down dissenters. A summit would be a waste of time. B.F.

NOT BINDING

For Pres. Bush to go to a summit meeting would not necessarily bind the U.S. to anything. He could go to learn all that he can about how Gorbachev is holding up in the new politics. It is possible that he will not retain power anyway so a summit might not be binding. But I still do not think we should shut the door. Pres. Bush should go to a summit meeting. F.D.

HANDS FULL NOW

Presently Pres. Bush has his hands full with the Persian Gulf war. He cannot do justice to a summit meeting and on top of that Gorbachev has his hands full with the Baltic countries. There is real reason for believing that the USSR is not yet thinking seriously of democracy when it is seen what they did to Lithuania. A delay will be in the best interests of everyone. K.F.

NEED GOOD FAITH

The problem with a summit meeting or any type of meeting is that it will not work if both sides are not talking in good faith. We have seen enough of the way Russia is acting now to conclude that all that talk about democracy was just hot air. A summit would not produce anything worthwhile. V.B.

POSTPONEMENT CALLED FOR

Gorbachev is still the nominal head of the Soviet Union and prior to the recent eruptions bringing about armed repression by Russian troops to stifle satellite uprisings favoring a democratic form of government, a great deal of progress had been made in talks between Gorbachev and Bush greatly improving the relative military strengths of the NATO nations vs. the U.S.S.R. enclave. There seemed to be no question about the sincerity of the tentative agreements and also a great feeling of relief on both sides at the progress which had been made leading up to more formal talks dotting the I's and crossing the T's in the February meeting. And then, along came Saddam Hussein and it's hard to say to what extent this distraction influenced the dissent of the Baltic republics and the resulting Russian reactions. In view of our very serious concentration with affairs in the Persian Gulf, it seems to me that the unanimous vote of the Senate condemning Soviet action in the Baltics, while not binding upon President Bush, is nevertheless strong enough to warrant a postponement of the scheduled summit if for no other reason than to highlight the inability to achieve formal agreements on balance of military power and other matters in the European theatre while the conflict with Iraq was at such a critical stage with multinational involvement including the U.S.S.R. Also deserving serious consideration is the weakening of Gorbachev's power as a result of the Baltic engagements. Obviously, it would also weaken the bargaining power of both Bush and Gorbachev, leaving any agreements reached lacking in full credibility. I believe that postponement is called for with the understanding that the rescheduled meeting will pick up at the same point and substance originally agreed upon. P.G.S.

Call 931-0027

**24
HOURS**

a Day

Ground Rules
You are not limited
to the above
but may talk on
any subject of
interest to readers.

•One subject to a caller per week•

Simply dial 931-0027 - 24 Hours a Day and follow these simple rules:

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

Dateline 1936



By Joseph J. Loscalzo

As a 10 year old boy growing up in a slum section of Manhattan, I could tell many stories that would be interesting, didactic and sometimes amusing. The area itself was noteworthy in that it was a short distance north and west (adjacent to the Hudson River) of the famous "Hell's Kitchen." In fact, tradition gave the area the colorful and apt name of the "Devil's Pantry." Accordingly, there were many "colorful" youngsters with whom I played and fought. Not one of my peers, but one of the "older guys" happens to be the principal character of this story.

I propose to narrate a story with a 1936 Dateline here in 1991 because of its relevance to the Persian Gulf crisis. We had a "bully" in our neighborhood. His name was Stanley. He was big and strong. He pushed, physically abused, and intimidated many of us kids and was, therefore, characterized a "bully." Now a bully usually took advantage - meaning the kid was smaller and often alone or in a circumstance where no assistance was readily available. The guys older than the bully could have "taken advantage" and trapped the bully in a similar circumstance or with sufficient numbers to overwhelm him. But there was a street ethic and that ethic would not promote "2 wrongs making a right." So the bully was assured his "freedom" until a situation might arise where the fight would be even.

Such a situation finally occurred and it was my brother who was the other protagonist in the "even fight." The events happened in this sequence. Stanley had a pretty good week tormenting little or weaker kids, harassing, threatening, intimidating. Sunday morning came and it was, as usual, a quiet circumstance on our street. Somehow my brother, who was recognized as the best athlete in our neighborhood (for the record, his name was on the same plaque as the great Lou Gehrig in the lobby of Commerce H.S.), was available when Stanley was "taking advantage" of the quiet setting and adding to his week of havoc. My brother seized the opportunity to challenge, except that

Stanley reneged indicating an unfair balance of power because of the presence of my oldest brother. Wisely my oldest brother stated firmly that he would not interfere but rather would serve as the referee and guarantee a fair fight. Stanley was cornered and the fist fight began. I have never forgotten it. It scared me, it upset me, but it probably contributed heavily to my character development. I was very impressed with the emphasis on fairness.

I admired my brothers as I watched, with worry, because the fight, with fists flying, continued for more than an hour. I saw their faces get bloody, their cheeks and ears get red and swollen but on they fought under the fair and watchful eye of my other brother. Then it ended, somewhat abruptly with Stanley surrendering. My victorious brother did not exhibit any kind of histrionics (there was no TV camera, thankfully) but rather he seemed relieved and quiet and, to this day, I have another vivid picture, that of my brother shaking hands with Stanley. It may sound corny and fctitious (the story can be verified with my brothers) but Stanley too was at peace as he accepted the offer of friendship and never again was the neighborhood bully. We kids flourished with our only concern being confined to the simple peer, non-lethal, skirmishes.

How I wish we could convince Saddam Hussein the way my brother convinced Stanley! How I wish we could monitor the tensions and disputes in an atmosphere of justice and restraint with no death producing weapons or actions! How I wish we could defend Kuwait, Israel Et Azia so that they could live free and easy, unafraid of bullies, and assured of their existence! Oh how I wish my brother and Stanley, by their experience and example, could inspire peace in the Persian Gulf and the entire world!

ABOUT THE AUTHOR

Joseph T. Loscalzo, of Woodbury, is a consultant in Social Work at Mercy Hospital. He has had several articles published in *Discovery*.

DINING GUIDE

"On The Miracle Mile"  Ample Parking

Lauraine Murphy

Luncheon • Cocktails • Dinner
 • WEDDINGS • BANQUETS • ANNIVERSARIES
 • SHOWERS • LUNCHEONS • PARTIES
 FROM 25-200

Eastbound LIE Exit 35 1445 Northern Blvd., Manhasset
 Westbound LIE Exit 36
 Northern State Pkwy. Exit 27 North 3 minutes from Pkwy or Expressway **627-3020**

La Cisterna
 celebrates its
20th
ANNIVERSARY

• Special Nature Veal • Fresh Fish • Lobster
 • Chicken Specialty • Homemade Pasta
 • Fettucini Matricana

PRIVATE ROOM AVAILABLE FOR PRIVATE PARTIES OR BUSINESS MEETINGS
 Accommodations 25 or more persons

Your Host
 Angelo

109 Mineola Blvd., Mineola
 (516) 746-9474 • (516) 248-2112

MAJOR CREDIT CARDS ACCEPTED

READER RATINGS



Q. It seems every time I go to a certain restaurant with my wife, we're given very poor seats. Either we're put in a draft near the door or else we're seated next to the noisy kitchen. It is too bad because we like the restaurant otherwise. It has a nice cozy atmosphere and the food and service are good. What should we do?

A. One simple solution to your problem would be to request a better situated table when you are making reservations. You might also speak to the owner or headwaiter. If he sees you are frequent customers he will wish to please you.

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.

RESTAURANT OWNERS!
 Have you seen our successful Restaurant Guide in the Discovery Magazine Section? Call 931-0012 • 294-8900 or 746-0240 for rates and information.



DINING GUIDE

New York City's
Only Taiwan Style
VEGETARIAN Restaurant
 NO MSG • NO CHOLESTEROL • NO MEAT • NO FISH
 MENU INCLUDES MORE THAN
116 EXOTIC DISHES!


BAMBOO GARDEN

In The Garden Mall-
 Side Entrance (41st Road)
 41-28 Main Street,
 Flushing, N.Y. 11354

718 463-9240
 or 463-9243

HOURS:
 11 a.m. to 10:30 p.m. daily
OPEN 7 DAYS



To Owners of Good Restaurants:
 This Is Your Chance To Join
 "Reader Ratings"
 The Last Word In Restaurant Guides

 
 Where Our Readers Have The Last Word

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

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)



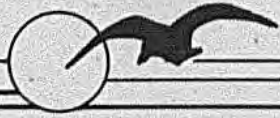
An Indian Restaurant
 ... With A Difference

Long Island's most beautiful restaurant
 in an atmosphere of serenity & warmth.

Daily Dinner Specials
 Lavish Buffet Lunch (Daily 12:00 - 3:00 p.m.)
 Private Rooms Available for Banquets & Parties
 Ample Parking
 Reservations Suggested

Call (516) 328-0808

2056 Hillside Avenue
 New Hyde Park, NY 11040



DINING GUIDE

READER RATINGS



Q. What do you do with the wrapper on a lump of sugar when you are dining out in a restaurant? Do you put it on the tablecloth, in the saucer of your cup, or in the ash tray. A.M.
 A. This is one of those things for which there is no real rule. You just use common sense. I would say put it on the tablecloth, for if you put it in the ash tray it may start a fire, and if you put it in your saucer, it may cause the cup to tip over when you put it back in the saucer.



YOU CAN BE A RESTAURANT CRITIC - If you visit any of the restaurants selected for inclusion in this section - call WE 1-8627 at any hour and tell your ideas. We want you, the reader, to be our critic. Your message then can be printed in this space.

Q. In some very large restaurants there are some people to be tipped and I do not know which ones should be tipped. How can I tell?

A. If you are just slightly observant when leaving an expensive restaurant you will notice the entire staff from the captain to the wine steward lining up to say good night to you. These are generally the ones who expect to be tipped and they do not generally share in the splitting of the regular tip. These people are usually given a single amount and it is not contingent on the regular 15-20 percent tip. However, most restaurants no longer have large staffs and you usually only pay the regular tip.

Q. I thought it was standard fare to get at least two vegetables with an entree but last week at the (name omitted) restaurant we were charged extra for vegetables. Is this right?

A. A number of restaurants have changed to charging extra for vegetables, particularly fresh ones, but the safest way is to look at the menu and ask the waiter. Sometimes there are extra vegetables and they are the ones that are given an added charge. But there are some restaurants that charge for every item individually.

SUPERB SEAFOOD

Mahoney's Hillside Restaurant has been serving quality food for over thirty years. Their specialty is fresh seafood and I have always come away knowing that their seafood is superb. Last week we went there again for dinner as their soup and salad bar is always a delight. I had broiled lobster and my partner had the broiled scrod. Both dinners were beautifully prepared and delicious. I would heartily recommend this restaurant. Once you dine there I feel you will become a loyal patron. E.H.

DINING GUIDE

BoMont's CAFE
 746-1450

SUNDAY DINNER SPECIAL

COMPLETE 5 COURSE PRIME RIB DINNER \$10⁹⁵
 3 PM TO 10 PM

71 HILLSIDE AVENUE.
 WILLISTON PARK

Caribbean Cafe
 A TASTE OF PARADISE

Authentic Caribbean Cuisine in a Tropical Garden Setting

Lunch • Dinner • Saturday Sunday Brunch

1/2 Price Lunch and Dinner Specials EVERY Monday and Tuesday

145 Front St.
 Hempstead, N.Y.
 (516) 564-8104

Ample Parking on Premises

Little Portugal Restaurant

Authentically Prepared

PORTUGUESE - SPANISH CUISINE
 and Continental Favorites
 Specializing in SEAFOOD
 LUNCH AND DINNER

Call for reservations
 241 Mineola Blvd., Mineola 742-9797

Private Rooms Available
 Catering for all Occasions

Estoril Granada RESTAURANT
 Portuguese & Spanish Cuisine

The Home of Paellas, Mariscadas
 Chicken Villaroy & Salsa Verde

Open 7 Days A Week
 Lunch from \$4.50 - 12.95
 Dinner from \$7.95 - \$15.95

Try Our World Famous Potatoes
 NOBODY KNOWS ABOUT SEAFOOD BETTER THAN THE PORTUGUESE!

Catering Available

149 MINEOLA BLVD. MINEOLA
 747-7589

天厨 KING'S CATERING RESTAURANT

\$5 OFF on \$30 Minimum Order

\$5.95 Lunch Smorgasbord Monday thru Friday
 Complete 4 Course Dinner \$9.99

(516) 466-8333
 493 Great Neck Rd., Great Neck

Private Rooms Available
 Catering for all Occasions

Stella Ristorante

Gourmet Italian Specialties created with the finest
 Veals • Seafoods • Beef
 Homemade Pastas
 and
 Our famous sumptuous desserts
 An unforgettable dining experience!

Buono Appetito

152 Jericho Turnpike Floral Park
 516-775-2202

Family Owned & Operated for 28 years


Room Available For Parties



DINING GUIDE

The Lucky Duck

For "fun" Italian/American dining at its absolute best!!!



Gourmet Specialties!
Created daily (by our 3 star chef) from the finest veal, seafood, chicken and beef.

Early Bird Special!
20% off Fri. & Sat. 4 to 6 p.m.

Homemade Pasta!
Large variety of delicious and unique house specialties.

9 Nassau Boulevard
Garden City South
(516) 485-4848

Willy Rueck's NEW HYDE PARK INN



OPEN DAILY FOR LUNCHEON & DINNER
FL 4-7797

Banquet Facilities & We do not accept Credit Cards
Alternate QUEENS NUMBER 718-343-7380
Call

214 Jericho Tpke. & South 3rd St., New Hyde Park Closed Tuesdays


JERICHO, N.Y.

Maine Maid Inn

Luncheon • Cocktails • Dinner
American Traditional Cuisine

935-6400
East of Routes 106-107
On Jericho Tpke.

Facilities For Executive Meetings & Private Parties



Mr Tilly's

(An Eating & Drinking Establishment)

Pub Dinner Inflation Fighter..... \$7.95
(served 4-10 p.m.)
Includes: Salad, Rolls & Butter, Potato & Vegetable

Choice of:

- Hot Open Turkey
- Hot Open Roast Beef
- Popcorn Cajun Shrimp
- Chopped Steak
- Sliced London Broil
- Fettucine Alfredo
- Linguini Marinara
- Filet of Sole
- Chicken Francaloe
- Bar Pizza
- Spaghetti & Meatballs

No Discount Coupons With This Special

Always

- Entertainment on the Weekends
- Featuring Quality Steaks & Seafood
- American, Continental Cuisine with a Little Cajun

Your Hosts: Bill & Brian Bullard

271-11 Union Tpke., New Hyde Park, N.Y.
RESERVATIONS SUGGESTED
718 - 343-8586

READER RATINGS

GREAT PLACE
The other night we were thinking about going out to dinner and someone suggested the New Hyde Park Inn. A funny thing is that we have been there many times and enjoyed the Inn for banquets and testimonials but never went there for dinner before.

I am calling to tip off your readers that Willy Rueck's New Hyde Park Inn is a great place to go for a regular dinner at any time. There is a fine dining room and the menu is complete with entrees of all types of meat and fish. We had a most enjoyable time there last week and everyone of our party of four said it was the best ever. H.L.

Q. Recently I was a guest at a club luncheon in a restaurant. Accidentally, I overturned my tomato juice. What was the right thing to do? The waiter didn't see the accident immediately. T.L.
A. A waiter seeing such an accident would immediately change the cloth, or if that was impossible, at a long table, would spread a clean napkin over the spilled food. As the waiter did not do this because he was busy elsewhere, at a large luncheon you could have spread a napkin over the spot yourself, without undue discussion of the incident. Everyone occasionally has things like this happen.

DINING GUIDE

Let's go to:

KATHLEEN'S

— for —

Lunch - Cocktails - Dinner

featuring

Veal, Poultry, Seafood Steaks & Chops

"we feature marinated and extra heavy cut steaks"

and

A Great New PASTA menu

2235 Jericho Tpke.
One Block West of Nassau Boulevard
Garden City Park

VISA AMEX

Phone: (516) 742-7793

If Your Restaurant is First Rate,
We have a message for you.



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

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

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

Call 931-0012 for details

RESTAURANT GUIDE

SPECIALTIES

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

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

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

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

Q. Because of our jobs my husband and I are on different schedules several nights a week. I would prefer to eat out on those evenings rather than take the time and effort to prepare a meal just for myself. However, I don't really feel comfortable dining alone. I find most restaurants don't really welcome the person who is not in a group.

A. First of all, there is no reason for you to feel uncomfortable. In today's hectic world there is nothing unusual about people eating alone in restaurants! In any case, the person who dines out has the right to expect the same courteous treatment whether he or she is alone or in the company of others. The smart restaurant owner knows the importance of good will. He values all his customers' patronage and makes them feel equally welcome.

Q. Next month my husband and I will be entertaining out of town business associates. While they are here we expect to take them out one evening for dinner. While price is no problem (because the company will cover our expenses), we are a little nervous about where to take them. It is the first time we will be meeting our guests and we have no idea what their tastes are!

A. When you entertain people you do not know well it is best to choose a "classic" restaurant with French or American cuisine, rather than one which serves more specialized food. Once you select a likely place it might be a good idea to try it once before your guests come if you haven't eaten there lately. That way you would make sure the food and service are satisfactory at the present time. Always remember that restaurants can change!

Cafe Continental

Italian and Continental Cuisine

Introducing **EARLY BIRD SPECIALS**
Mon.-Fri.
4:30 - 6:00 p.m.
Choose from a large selection of complete dinners \$18.50

Call **627-4269**
1538 Northern Blvd.
Manhasset

Mahoney's Since 1948
Hillside Restaurant

STEAK • CHOPS • SEAFOOD A SPECIALTY!
Lunch & Dinner Specials Daily
Catering Available

Open 7 Days • Sunday to 9 p.m.
We Honor Major Credit Cards

294-6404
25 Hillside Avenue
Williston Park

Kafe Kristan's

Features
The Most Complete Menu on Long Island

Enjoy
Pasta Specialties, Veal, Chicken & Steak
Reasonably Priced Entrees
All served with a Fantastic Salad Bar

MONDAY, from 8 p.m.

Dance to the Tunes of Doug Bittner

SATURDAY, from 9:30 p.m.

Dancing to the wee hours

Great Happy Hour

• Lunch • Dinner • Sunday Brunch

LATE NIGHT MENU AVAILABLE
Reservations Accepted For Large Parties

339 Jericho Tpke., Floral Park, N.Y. 11001
437-6525

LEONARDO'S gallery restaurant

Complete Dinners - **OPEN ON SUNDAYS**
from 2 p.m. to 8:30 p.m.
Starting January 6, 1991

Ala Carte Board Specials

Make Valentine's Day Reservations

Leonardo's Special Sunday Dinners

dinner includes - appetizer - salad - entree w/ vegetable - coffee
start your dinner with our complimentary cold vegetables and dip

Choice of Appetizer ~

baked clams - fried zucchini - stuffed eggplant

soup of the day - cappellini matriciana
salad choice of dressing

Choice of Entree ~

bucatini matriciana \$12.50 chicken parmigiana \$14.50
fettuccini alfredo \$12.50 chicken rosemaria \$14.50
rigatoni-meat sauce \$12.50 chicken saltimbocca \$14.95
eggplant parmigiana \$14.95

flounder fradiavolo \$14.50 veal milanese or parmigiana \$15.50
sole almondine \$14.50 filets of veal piccata \$15.50
scrod francaise \$14.50 veal alla siciliana \$16.95

coffee - tea - decaf

no substitutions please!!!

This menu not available on Sunday, holidays

— Four Course Gourmet Dinners —

Served Monday thru Thursday

Menu changes weekly \$18.95

Not available on Holidays

— Ala Carte Lunch And Dinner Menu —

Monday thru Saturday

no lunch Saturday - Open 5 p.m.

Luncheon Parties -
Monday thru Friday

Dinner Parties -
Monday thru Sunday

(516) 488-5100

2024 Hillside Avenue
New Hyde Park, N.Y. 11040
(West of Marcus Ave.)



DINING GUIDE

The Lucky Duck

For "fun" Italian/American dining at its absolute best!!!



Gourmet Specialties!
 Created daily (by our 3 star chef) from the finest veal, seafood, chicken and beef

Early Bird Special!
 20% off Fri. & Sat.
 4 to 6 p.m.

Homemade Pasta!
 Large variety of delicious and unique house specialties

9 Nassau Boulevard
 Garden City South
 (516) 485-4848

READER RATINGS

GREAT PLACE

The other night we were thinking about going out to dinner and someone suggested the New Hyde Park Inn. A funny thing is that we have been there many times and enjoyed the Inn for banquets and testimonials but never went there for dinner before.

I am calling to tip off your readers that Willy Rueck's New Hyde Park Inn is a great place to go for a regular dinner at any time. There is a fine dining room and the menu is complete with entrees of all types of meat and fish. We had a most enjoyable time there last week and everyone of our party of four said it was the best ever. H.L.

Q. Recently I was a guest at a club luncheon in a restaurant. Accidentally, I overturned my tomato juice. What was the right thing to do? The waiter didn't see the accident immediately. T.L.
 A. A waiter seeing such an accident would immediately change the cloth, or if that was impossible, at a long table, would spread a clean napkin over the spilled food. As the waiter did not do this because he was busy elsewhere, at a large luncheon you could have spread a napkin over the spot yourself, without undue discussion of the incident. Everyone occasionally has things like this happen.

DINING GUIDE

Let's go to:

KATHLEEN'S

— for —

Lunch - Cocktails - Dinner

featuring

Veal, Poultry, Seafood
 Steaks & Chops

"we feature marinated and extra heavy cut steaks"

and

A Great New PASTA menu

2235 Jericho Tpke.

One Block West of Nassau Boulevard
 Garden City Park

VISA

AMEX

Phone: (516)742-7793

Willy Rueck's NEW HYDE PARK INN

OPEN DAILY FOR LUNCHEON & DINNER
 FL 4-7797

Banquet Facilities • We do not accept Credit Cards
 Alternate QUEENS NUMBER 718-343-7380
 Call

214 Jericho Tpke. & South 3rd St., New Hyde Park Closed Tuesdays

JERICHO, N.Y.

Maiane Maid Inn

Luncheon • Cocktails • Dinner
 American Traditional Cuisine

935-6400
 East of Routes 106-107
 On Jericho Tpke.

Circa 1789

Facilities For Executive Meetings & Private Parties

Mr Tilly's

(An Eating & Drinking Establishment)

Pub Dinner Inflation Fighter..... \$7.95
 (served 4-10 p.m.)
 Includes: Salad, Rolls & Butter, Potato & Vegetable
 Choice of:

- Hot Open Turkey
- Hot Open Roast Beef
- Popcorn Cajun Shrimp
- Chopped Steak
- Sliced London Broil
- Fettucine Alfredo
- Linguini Marinara
- Filet of Sole
- Chicken Francese
- Bar Pizza
- Spaghetti & Meatballs

No Discount Coupons With This Special

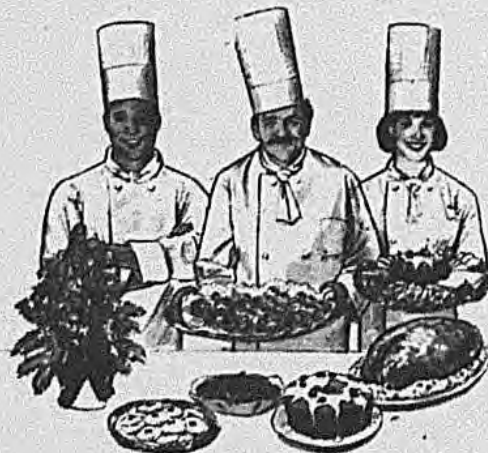
Always

- Entertainment on the Weekends
- Featuring Quality Steaks & Seafood
- American, Continental Cuisine with a Little Cajun

Your Hosts: Bill & Brian Bellard

271-11 Union Tpke., New Hyde Park, N.Y.
 RESERVATIONS SUGGESTED
 718 - 343-8588

If Your Restaurant is First Rate,
 We have a message for you.



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

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

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

Call 931-0012 for details

RESTAURANT GUIDE



**Introducing
EARLY BIRD SPECIALS**
Mon.-Fri.
4:30 - 6:00 p.m.
Choose from a
large selection
of complete
dinners \$18.50

Call **627-4269**
1538 Northern Blvd.
Manhasset

SPECIALTIES

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

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

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

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

Q. Because of our jobs my husband and I are on different schedules several nights a week. I would prefer to eat out on those evenings rather than take the time and effort to prepare a meal just for myself. However, I don't really feel comfortable dining alone. I find most restaurants don't really welcome the person who is not in a group.

A. First of all, there is no reason for you to feel uncomfortable. In today's hectic world there is nothing unusual about people eating alone in restaurants! In any case, the person who dines out has the right to expect the same courteous treatment whether he or she is alone or in the company of others. The smart restaurant owner knows the importance of good will. He values all his customers' patronage and makes them feel equally welcome.

Q. Next month my husband and I will be entertaining out of town business associates. While they are here we expect to take them out one evening for dinner. While price is no problem (because the company will cover our expenses), we are a little nervous about where to take them. It is the first time we will be meeting our guests and we have no idea what their tastes are!

A. When you entertain people you do not know well it is best to choose a "classic" restaurant with French or American cuisine, rather than one which serves more specialized food. Once you select a likely place it might be a good idea to try it once before your guests come if you haven't eaten there lately. That way you would make sure the food and service are satisfactory at the present time. Always remember that restaurants can change!

LEONARDO'S gallery restaurant

OPEN ON SUNDAYS
from 2 p.m. to 8:30 p.m.
Starting January 6, 1991

Complete Dinners -

Ala Carte Board Specials

Make Valentine's Day Reservations

Leonardo's Special Sunday Dinners

dinner includes - appetizer - salad - entree w/vegetable - coffee
start your dinner with our complimentary cold vegetables and dip

Choice of Appetizer ~

baked clams - fried zucchini - stuffed eggplant

soup of the day - cappellini matriciana
salad choice of dressing

Choice of Entree ~

bucatini matriciana \$12.50 chicken parmigiana \$14.50
fettuccini alfredo \$12.50 chicken rosemaria \$14.50
rigatoni-meat sauce \$12.50 chicken saltimbocca
eggplant parmigiana \$14.95

flounder fradlavolo \$14.50 veal milanese or parmigiana \$15.50
sole almondine \$14.50 filets of veal piccata \$15.50
scrod francalse \$14.50 veal alla siciliana \$16.95

coffee - tea - decaf

no substitutions please!!!

This menu not available on Sunday, holidays

— Four Course Gourmet Dinners —

Served Monday thru Thursday

Menu changes weekly \$18.95

Not available on Holidays

— Ala Carte Lunch And Dinner Menu —

Monday thru Saturday

no lunch Saturday - Open 5 p.m.

Luncheon Parties -
Monday thru Friday

Dinner Parties -
Monday thru Sunday

(516) 488-5100

2024 Hillside Avenue
New Hyde Park, N.Y. 11040
(West of Marcus Ave.)



Mahoney's Since 1948
Hillside
Restaurant
STEAK • CHOPS • SEAFOOD A SPECIALTY!
Lunch & Dinner Specials Daily
Catering Available
Open 7 Days • Sunday to 9 p.m.
We Honor Major Credit Cards

294-6404
28 Hillside Avenue
Williston Park

Kafe Kristan's

Features

The Most Complete Menu on Long Island

Enjoy

Pasta Specialties, Veal, Chicken & Steak

Reasonably Priced Entrees

All served with a Fantastic Salad Bar

MONDAY, from 8 p.m.

Dance to the Tunes of Doug Bittner

SATURDAY, from 9:30 p.m.

Dancing to the wee hours

Great Happy Hour

• Lunch • Dinner • Sunday Brunch

LATE NIGHT MENU AVAILABLE

Reservations Accepted For Large Parties

339 Jericho Tpke., Floral Park, N.Y. 11001

437-6525

DINING GUIDE

Executive Restaurant

SPECIALS Early Bird Complete Dinners
Available 4-6 p.m. Mon. thru Fri. **\$9.95**

Wed. Pot Roast & Potato Pancakes
Thurs. Corned Beef & Cabbage
Fri. Fresh Catch
Weekends Prime Ribs of Beef

FRESH Seafood Daily

DOLLAR SAVINGS
\$5.00 OFF All Dinner Entrees for Two (a la carte)
\$4.00 OFF Luncheon Entrees for Two (Also A La Carte)

Executive Restaurant
121 Minnola Blvd., Mineola
248-2686 • 746-8164

FREE MUNICIPAL PARKING ALL DAY MAJOR CREDIT CARDS

482-1798
482-1510

Ristorante Giulia

Northern Italian Cuisine with a touch of France.

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

570 Middle Neck Rd., Great Neck

82 Hillside Ave.
Williston Park

Lee's tea garden

CANTONESE, SZECHUAN

TAKE OUT Phone 747-4040
Luncheon Tastefully Prepared
11:30-3:30 p.m. Dinner till 9 p.m.
Complete 3.95 & up Fri. & Sat. till 10

Closed Tuesday

Floral Park's Best Kept Secret!

HALLIGAN'S

THE CORNERSTONE OF FINE FOOD AND SPIRITS

Open for Lunch and Dinner
Happy Hour Daily 4-7 p.m. Free Buffet

Join us for our Fabulous Sunday Brunch 12-4. (Fresh baked Muffins, unlimited Bloody Mary's, Mimosa's and Screwdrivers along with Coffee, Tea & Danish).

All Sporting Events via Satellite TV

145 Tulip Ave., Floral Park (516) 358-3690
(WE WELCOME PRIVATE PARTIES!)



If you haven't had the pleasure of experiencing Indian food, may I recommend Bombay Harbour at 2056 Hillside Avenue, New Hyde Park.

Our party of five enjoyed the lavish buffet lunch which gave us an opportunity to sample a wide assortment of soup, hors d'oeuvres, salads and hot dishes. The host was on hand to tell us what each dish consisted of. A word of caution: several dishes were really "hot," however, they were the exception.

The ambience was both elegant and restful. In particular we admired the huge pictorial views of Bombay Harbour, taken by the owners. Background music was soft and soothing with unusual musical instruments; you could enjoy the music without intruding on conversation.

The service was most attentive and unobtrusive. All agreed, the chicken marinated in yogurt, freshly ground spices, was baked to perfection. The charcoal broiled mashed eggplant, cooked with onions and tomatoes was excellent. We also sampled the lamb cooked in mild spices and almond paste; it was delicious. The various breads are baked daily in clay ovens. All are cholesterol free.

Incidentally, the Buffet Luncheon will vary to afford diners an opportunity to sample additional dishes.

We asked for a copy of their dinner menu as we were intrigued with the menu and plan a return visit soon.

We hope that your readers will relish this fine restaurant as much as we did. E.P.

J. My job frequently requires me to have lunch with clients, usually other women, and it is sometimes hard to keep the conversation going for 30 or 35 minutes with someone I hardly know! What do you advise?

A. Yours is not an uncommon problem since carrying on a conversation is a skill that must be acquired through practice. You might begin by asking your client about her business background. That will show her you are interested in her and will provide clues for other topics. As you get to know each other you might speak of your own home and family, hoping she will follow suit. If she does not, it is best to drop the subject and stick to more general topics, knowing she does not wish to talk about her personal life.

Q. When taking foreign friends to dinner I never know whether to choose a conservative place or one which is a little out of the ordinary and therefore more interesting!

A. The choice really depends on your guest. However, while it is "safe" to pick a traditional place with a continental cuisine, my own choice would be to pick something a bit more unusual without, of course, being "far out." How else can your foreign guests brag to their friends about their unusual American dining experiences after they return home?

DINING GUIDE

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

MING garden

Formerly Cheong's Garden of West Hempstead and Chi Ling
Gourmet of Cedarhurst

CHINESE NEW YEAR

Come join us celebrate the Year of the Sheep, 4689

Open 7 Days for Lunch & Dinner
Business Lunch Served Daily
Take Out Service
Private Party Room Available

Feb. 14-24

MAJOR CREDIT CARDS ACCEPTED 200 Garden City Plaza, Garden City
at Roosevelt Field (opposite Macy's & Herman's) 248-9790



To Owners of Good Restaurants:
This Is Your Chance To Join
"Reader Ratings"

Where Our Readers
Have The Last Word



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

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)





Cookies without guilt — in for the '90s

By Kit Saedaker

This time of year everyone makes predictions.

Lists appear out of nowhere telling us what's *in* and what's *out*. And everyone reads them. Not everyone pays much attention.

I've done some in my day, and I read them all, but I can tell you one thing that has never appeared in any *out* column — cookies!

Because cookies are always in. Even if cookies were declared *out* by the people who make these lists, no one would pay the slightest attention. Everyone would still go on making cookies, eating cookies, giving homemade cookies for hostess gifts, sending them to soldiers in far-off places, and developing new cookies.

It's the new cookies I like. The ones developed when we started to ease back on fat, salt and sugar. Now we don't have to ease back on cookies. Plenty of cookies require minimum fat, not a lot of sugar and no salt.

They're '90s cookies, the best comfort food in the world, cookies without guilt, the cookies given below.

COOKIES 'N' JAM

- ½ cup honey
- ½ cup syrup (maple, malt from a health food store, corn syrup or molasses)
- ¼ cup buttermilk
- ½ cup vegetable oil
- 2 egg whites
- 1½ cups pastry flour (or all-purpose flour)
- 1 teaspoon cinnamon
- ½ teaspoon baking soda
- 2 cups rolled oats
- ¼ cup preserves, preferably sweetened only with fruit juice

Yields about 10 squares. Each square has 342 calories, 13 grams fat, 1 milligram cholesterol and 100 milligrams sodium.

Bring honey and syrup to room temperature. Put buttermilk, oil and egg whites in bowl. Pour in honey and syrup and whisk until combined. Put flour, cinnamon and baking soda in another bowl and mix with fork. Add oats and just combine. Now add honey mixture to flour mixture and stir just until mixed.

Spread half the batter in 9-inch square, non-stick or greased pan. Spread preserves evenly on top. Spread rest of batter evenly over preserves. Bake in oven preheated to 400 F for about an hour — 50 to 60 minutes — until toothpick inserted just through top layer of batter comes out clean. Cool slightly and cut into squares.

GINGER COOKIES

- ¾ cups all-purpose flour
- ½ teaspoon baking soda
- 1 tablespoon ground ginger
- ½ teaspoon ground cinnamon
- ¼ teaspoon allspice
- 2 sticks unsalted margarine
- 1 cup light brown sugar, firmly packed
- ½ cup molasses

Yields about 6 dozen cookies. Each cookie has about 60 calories, 3 grams fat, 7 milligrams cholesterol and 14 milligrams sodium.

Sift flour, baking soda and spices together in large bowl. In another bowl cream margarine and sugar until light and fluffy. Mix molasses and flour mixture into margarine alternately and continue to mix until dough is smooth. Form dough into roll about 2 inches thick. Wrap in plastic and refrigerate until firm.

Preheat oven to 350 F. Slice cookie dough about ¼-inch thick and place on ungreased cookie sheets, about 1½ inches apart. Bake until firm, about 10 minutes. Cool for few minutes on sheets and then remove with spatula to wire rack to continue cooling. Store in tightly covered container.

CHOCOLATE LACE COOKIES

- 1 stick margarine
- ½ cup brown sugar, packed
- ¼ cup corn syrup
- 2 tablespoons cocoa powder
- ½ teaspoon vanilla
- 1 cup all-purpose flour
- ½ cup chopped pecans or walnuts

Yields about 2 dozen cookies. Each cookie has 121 calories, 6 grams fat, 11 milligrams cholesterol and 50 milligrams sodium.

Heat oven to 375 F. Melt margarine in saucepan over low heat. Add brown sugar, corn syrup and cocoa. Cook, stirring occasionally for 3 or 4 minutes to heat through. Remove from heat and add vanilla, flour and nuts; mix well.

Drop tablespoonfuls of this batter about 3 inches apart on greased cookie sheets. Cookies will spread. Bake for 8 minutes until cookies darken slightly on edges. Cool sheets on wire racks for a minute or 2 and then remove cookies with spatula and let them cool on wire racks. Store in tightly covered container.

FOR TEENS

By Willard Abraham, Ph.D.

Dr. Abraham: I don't do drugs, but I have a couple of questions that I've received numerous answers to, and I'd like to know the correct one.

How long does pot stay in one's system? And cocaine, how long does it stay?

I have a friend who has decided to experiment with them, and I'd like to help him stay away from drugs. — Curious.

Curious: Because more details, in addition to this specific information, will help him, please contact one or several of the following sources: your local office of the federal Department of Health and Human Services; your state, parish or nearest city Health Services Department; the nursing or health department in your school; your own physician.

All of them are capable of sharing with you some published materials that could be useful to you in connection with your friend.

You're trying to do something that can be so important to his health and future, and you certainly deserve credit for this effort.

Dr. Abraham: When my boyfriend is alone with me, he is nice, soft spoken and really wonderful to be with. But at school, when other people are around, he is so different. He acts kind of tough and sometimes even ignores the fact that I'm trying to keep up walking with him. It isn't easy for me to keep up, because he's about 6 feet 2 inches tall, and I'm a foot shorter.

We're both 15, so maybe there's some hope that he will grow up and stop this immature stuff. Do you think he will? — Jan.

Jan: You may have hit the nail on the head. Maturity can certainly develop more slowly than height in some people.

You can suggest that he slow down so that you don't have to run to match his long stride. In addition, you might consider telling him how much nicer and more attractive he is when he softens up and doesn't try to act so macho.

As you hinted, time may help in changing his behavior in public.

Dr. Abraham: I would like your advice related to a close friend of mine. He has been through a lot of stuff. The school kicked him out two months before we got out for the summer. Plus, he had back surgery.

The problem is that if he drinks he could mess up the surgery and become paralyzed. His mom told

me that.

When I call he's almost never there, but once in a while when he is we chat for less than a minute. He says, "I'll call you back," but he never does.

There is a group that told him to graduate and they will pay for college for him. He's supposed to be a senior, but doesn't know for sure.

We're really good friends. We can talk about anything, and support each other in what we do.

What should I do about him? — Ann.

Ann: I'm worried about a number of things related to your friend. Why was he kicked out of school? Is the problem that caused that taken care of? Is it related to drinking? How are his grades? Will the school let him come back? Does he want to go to college?

Because you feel that you are close friends, talk to him about some of those questions if they make sense to you, and also about that college offer. It sounds so good, and it would be such a shame if he is capable of doing college work and did not try to accept it.

If you can encourage him to meet with his school counselor, that may be the best way to get him at least started back on the right track.

Dr. Abraham: I'd like to tell teens that if you are being touched in a way you don't like, you should tell someone.

I am in a group of 10 at a counseling place. Believe me, being here was very scary at first.

Even if this touching has happened and already stopped, you must tell and get help. Counseling is not as scary as you think. Please, if this is happening to you, tell someone! Don't let this go on! — Anonymous.

Anonymous: Your advice is so good. Thank you very much for sharing it. I imagine you could have filled in a lot more details, but you made your point.

Your encouraging other teens to let someone know that they are being touched in ways they worry about may be just what is needed for them to take action in order to get it stopped.

Appropriate counseling, of the type that you probably are receiving, is also an important part of this situation.

HEALTHY
GOURMET



FOR TEENS

Q. We're looking for a new house — the children are all married and this is our chance to have exactly what we want, fewer rooms but suited to our lifestyle.

The problem is, after 27 years of marriage, it turns out we have different ideas about what that lifestyle is — or should be. My husband thinks the family room is the important factor in what we buy. I want a large, elegant living room so I can start entertaining at last.

How do we compromise? — L.C.

A. First, relax. Your husband is no stranger to you; he's just following what one California designer says is a typical male pattern when it comes to buying a new house.

According to Larry Ells of San Diego, a woman typically looks at two areas — the kitchen and master bath, while a man focuses on the family room.

"He wants something of size, something that's functional, something where he can come home and relax for some down time," Ells points out. "He could care less about a showplace living room."

With that in mind, I'd suggest shopping for a house that has a good-sized den he can dominate while you keep your living room company-ready. If that sounds selfish, Ells has an answer: He cites a recent *Wall Street Journal* survey which estimated that upper management male executives typically work a minimum of 57 to 60 hours a week. That's a lot of time away from home for him, so sexist or not, she who's there most deserves a stronger say. (I look forward to letters of response to that!)

Ells, by the way, practices what he preaches: He recently designed

By Pose Bennett Gilbert

a town house in Davidson Communities, San Diego, specifically for women. Among the special considerations he says women want:

- A kitchen that's light and airy.
- Lots and lots of cupboard space.

- Kitchen floor plans that open into adjoining rooms "so a woman doesn't feel abandoned."

- Low walls over the sink area that allow for visual contact between family members while hiding dirty dishes from view.

- Lighting that comes from two angles so there are no uncomfortable shadows.

- Separate sides of the master bath so his and her things don't get mixed up (she gets more space, by the way).

- Vanity countertops that are 3 to 4 inches higher than in secondary baths "so we adults can stop stooping to brush our teeth."

Ells' town house also offers another comfort that comes under the heading of luxury with a capital L: a two-way fireplace in the master suite, which warms both the bedroom and the bath.

Q. I want to put a wood floor in the kitchen of our house. Everything has a country theme, and I think the floor would be perfect.

My husband says it's a bad idea, that the wood will never stand up.

What do you think? — K.W.

A. Wood floors have come a long way, thanks to modern technology.

The key to lasting happiness underfoot lies in protective finishes.

Decor Score

As long as you pay routine attention to maintenance, a wood floor protected with a polyurethane finish is as durable and hardy as, say, vinyl flooring.

A couple of tips from the flooring experts:

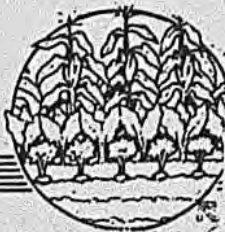
- A square-edge plank floor is easier to keep than beveled floorboards, which can collect dirt and dropped crumbs.

- A wood floor that begins to show wear can always be stripped and restained, unlike other flooring materials that will have to be removed and replaced.



A two-way fireplace lends warmth and luxury to both the master bedroom and bath.

Backyard Gardener



By Patrick Denton

It has occurred to me that people just starting to garden might easily suffer a certain bewilderment over terms commonly used in seed catalogs and garden writing in general.

For these people, I would like to offer today a brief explanation of the basic types of plants that make up a garden, and a guide to the different root system that support and nourish plants.

ANNUAL. A plant that grows from a seed and completes its life cycle by flowering and producing seed all in one growing season.

HARDY ANNUAL (HA). An annual that will stand some frost. Can be sown outside very early in the spring, or indoors in late winter for transplanting out as soon as the garden is workable in early spring. Calendula, stock, sweet pea, larkspur, broccoli, broad bean.

HALF-HARDY ANNUAL (HHA). Annuals that are killed by frost and will not tolerate cold soils. Seeds indoors in late winter

or early spring for transplanting when the weather and soil are warm. Or seed outdoors as the soil begins to warm during the spring. Alyssum, lobelia, aster, candytuft, cosmos, nasturtium, godetia, lavender.

TENDER ANNUAL (TA). Annuals needing warmth and shelter. Seed indoors in March to early April for setting outside in late May or early June. Marigold, tomato, eggplant, pepper, cucumber, zinnia, petunia.

BIENNIAL. Sown in the spring or early summer and transplanted to the garden in late summer or several weeks before the first frost is expected, biennials flower and set seed following year. Some die and some will live on if dead-headed. But keeping new plants coming along from seed is best. Most biennials self-sow generously. Sweet William, Canterbury bells, foxglove, hollyhock, forget-me-not, English wallflower, honesty (lunaria).

PERENNIAL. A plant that lives

for several years. Some, such as the peony, are very long-lived while others such as lupins are often short-lived. Some perennials bloom the first year from seed. There are varying degrees of hardiness among perennials. TP (tender perennial) indicates a plant that needs winter protection of some kind, or wintering indoors as for gerberas and zonal geraniums. Some of the plants we grow as annuals are perennial in their warmer native habitats — tomatoes and peppers for example.

HERBACEOUS PERENNIAL. The majority of perennials are herbaceous, which means having top growth that dies to the ground for the winter. Fresh growth emerges from the crown of the plant in the spring. Delphinium, peony, columbine, lupin, summer phlox, coreopsis for example. Some perennials are evergreen, more or less depending upon the severity of the climate's winters. Some examples are dianthus, helianthemum (sunrose), most primroses, creeping phlox, perennial candytuft.

SHRUB. Has multiple woody stems emerging from the ground, or one short main stem that branches close to the ground into many stems.

TREE. Has one central woody stem, or trunk, from which branches grow.

ROOT SYSTEMS. Most plants have fibrous roots composed of

tough and woody and/or fine fibers that anchor the plant and transport moisture and nutrients solutions to the crowns and stems.

Other types of root system serve as food storage areas:

BULB. Contains layers of scales wrapped around a central bud and attached to a base plate from which roots grow. The scales in most are packed tight (daffodil, hyacinth, tulip, onion, amaryllis, snowdrop). In lilies, the scales are loosely arranged and separated. Most bulbs have a dry papery covering called a tunic.

CORM. A solid mass of storage tissue without scales. But, like bulbs, a corm has a papery skin, a conical shape and a base plate. Corms are annual structures that shrivel as the plant above develops. A new corm forms on top of or beside the old one. Crocus, colchicum, freesia, gladiolus, acanthus.

TUBER. Solid, swollen food storage masses. Some develop new growth from buds or eyes all over their surface as in the potato. Begonia tubers form buds around a depression at the tuber top. Dahlias regrow from buds at the base of the old stem. Gloxinia and anemone are tubers also.

RHIZOME. Thickened, horizontal stems that grow along the surface of the soil as in bearded irises, or beneath the soil as in Solomon's seal and lily of the valley.



By Desiree Vivea

Chocolate chip treats for your valentine

By Desiree Vivea

Chocolate chips come in milk chocolate or semisweet, and the latter — only slightly sweetened with sugar — is by far the more popular. Manufacturers sell more than 123 million pounds of semisweet chocolate chips — that's about 1/4 pound per person per year.

Chocolate chip cookies are perhaps the most popular vehicle for these tasty morsels, but your microwave can transform them into a variety of sweet treats to tempt your favorite valentine.

Melted chocolate chips make an easy candy coating — and melting them is a snap in your microwave. Always be sure that utensils are perfectly dry when melting chocolate.

Never cover chocolate when melting, and melt at MEDIUM (50 percent) or MEDIUM-HIGH (70 percent) setting rather than at full power. This will help ensure against overcooking.

Check chocolate frequently when melting, and always check after minimum time specified in recipe.

Overheating chocolate chips when melting can result in scorching and a plasticlike, hardened mass — or in "crumbs" of dried-out chocolate. If this happens, add 1 or 2 tablespoons of vegetable shortening (not butter or margarine) per 6 ounces of chocolate; stir until fluid.

Do not allow chocolate to come in contact with wet utensils during melting as this can result in a cohesive, hardened lump. Should this occur, add shortening as directed above.

For an easy chocolate candy coating, combine 2 cups semisweet chocolate chips with 1/4 cup grated food-grade paraffin. Microwave at MEDIUM-HIGH (70 percent power) setting about three minutes; stir until smooth. Microwave again at MEDIUM-HIGH setting one to 1 1/2 minutes, if necessary. Stir until smooth. Use while warm to coat homemade candies, pretzels, fresh whole strawberries or to dip corners of plain butter cookies.

Out of chocolate chips? In some recipes, you may replace 6 ounces (1 cup) of chocolate chips with 1/2 cup cocoa plus 1/4 cup sugar plus 1/4 cup butter or margarine.

Ever wonder why chocolate is so popular for Valentine's Day? It might be because chocolate contains a small amount of energizing caffeine and a tiny amount of theobromine (a mildly addictive stimulant) as well as a hint of phenylethylamine — a chemical that has been linked to romantic feelings.

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

MICRO-TIP OF THE WEEK

How to tell when chocolate chips are melted? Microwaved chips will hold their shape as they melt; they will look soft and puffy and the surface will appear shiny. With stirring, chocolate will become smooth.

DELUXE HAYSTACKS

- 1 (6-ounce) package (1 cup) semisweet chocolate chips
- 1 (6-ounce) package (1 cup) butterscotch chips
- 1 (3-ounce) can crispy chow mein noodles
- 1 cup crispy rice cereal
- 1/2 cup salted Spanish peanuts

Yields about 4 dozen clusters.

Preparation time: 5 minutes.

Cooking time: 2 1/2 to 4 minutes.

Oven setting: MEDIUM-HIGH (70 percent power).

Combine chocolate and butterscotch chips in 2-quart microwave-safe casserole. Microwave 2 1/2 to 4 minutes, stirring every minute, until chips can be stirred smooth.

Fold in all remaining ingredients until evenly coated. Drop by teaspoons onto waxed paper-lined baking sheet and let stand until firm.

COCONUT ROCKY ROAD BITES

- 1 (6-ounce) package (1 cup) semisweet chocolate chips
- 2 tablespoons milk
- 1 teaspoon vanilla
- 2 cups miniature marshmallows
- 1 1/2 cups chopped walnuts
- 1 cup shredded coconut
- Dash salt

Yields about 2 1/2 dozen candies.

Preparation time: 10 to 15 minutes.

Cooking time: 1 to 3 minutes.

Oven setting: MEDIUM-HIGH (70 percent power).

Combine chocolate chips and milk in medium-size microwave-safe mixing bowl. Microwave 1 to 3 minutes, stirring every minute, until chocolate chips are melted.

Stir in all remaining ingredients, mixing well. Let cool slightly, then form into small balls. Place on waxed paper-lined baking sheet and refrigerate until set.

FUDGE CREME FROSTING

- 1 cup granulated sugar
- 1/4 cup butter or margarine
- 1/4 cup evaporated milk
- 1 (6-ounce) package (1 cup) semisweet chocolate chips
- 1 cup marshmallow creme
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt

Yields about 2 cups frosting.

Preparation time: 5 to 10 minutes.

utes.

Cooking time: 3 to 4 minutes.

Oven setting: MEDIUM-HIGH (70 percent power).

In medium-size microwave-safe mixing bowl combine sugar, butter or margarine, and evaporated milk. Microwave, uncovered, 2 to 4 minutes, stirring every minute, until mixture is bubbly.

Immediately add all remaining ingredients, stirring until chocolate chips are melted and mixture is smooth and creamy. Use to frost brownies or layer cake.

EASY CHOCOLATE CHIP FUDGE

- 1 1/2 cups (14-ounce can) sweetened condensed milk (NOT evaporated)
- 1 (12-ounce) package (2 cups)

- semisweet chocolate chips
- 1 teaspoon vanilla
- 1 cup chopped salted almonds

Yields about 5 dozen squares. Preparation time: 5 to 10 minutes.

Cooking time: 2 1/2 to 4 minutes. Oven setting: MEDIUM-HIGH (70 percent power).

Combine condensed milk and chocolate chips in medium-size microwave-safe mixing bowl. Microwave 2 1/2 to 4 minutes, or until chips are softened and can be stirred smooth. Stir in vanilla. Spread evenly in buttered 8-inch square pan. Sprinkle evenly with chopped almonds and press in gently. Cover and chill until firm. Cut into 1-inch squares.

Our Children



Facts about SIDS

By Willard Abraham, Ph.D.

Q. As future parents, looking forward to the birth of our first child in a few months, my wife and I are very interested in what we have read about sudden infant death syndrome.

Would you mind pulling together a few facts about it and sharing them with us — like the what, when and who of it? It may help in putting our minds at ease. At least I hope so.

We'd both be very grateful to you.

A. Although at the present time the cause or causes of this problem, and ways to prevent it, are not known, a breakthrough is hoped for through continuing intensive research.

Here are some details for you, plus a source that can give you many more:

- SIDS (as it is often referred to) is not a new problem. Cases of it have been reported as far back as the Old Testament.

- Teen-age mothers, as well as mothers who smoke, have a slightly higher risk of losing an infant in this way.

- It is the main cause of death in infancy from near birth until 1 year old; 2 to 4 months of age seem to be the major dates of concern.

- Each year SIDS takes the lives of one in each 500 babies born alive in this country. That is more than those who die because of many leading combined causes of death of children up to the age 14.

- The death rate is somewhat higher for infants with low birth weights, premature babies, twins and triplets, even though they may have appeared to be totally healthy.

- Hereditary factors, immunizations, suffocation and abuse appear not to be at all related to this tragedy. And it is not contagious.

- It can happen within all races and socioeconomic levels.

You will probably be interested

in a booklet titled "Facts About SIDS" that can be obtained at no cost from the Sudden Infant Death Syndrome Alliance, 10500 Little Patuxent Parkway (Suite 420), Columbia, MD 21044.

A somewhat consoling thought for future and current parents of infants is the fact that the odds of having a healthy baby are exceptionally strong, whether one is thinking about SIDS or any other health threat. So please try to keep that in mind.

Q. My two kids (12 and 14 years old), both boys, have constant arguments with me about wearing helmets when they ride their bikes. I think they should wear them, but they have all kinds of dumb reasons why they shouldn't, like their being too warm, getting in their way of seeing things (including girls, I assume), girls who want to see them and not their helmets, and more of the same.

All I think of is their safety, and my husband agrees with me but doesn't get involved.

I need your help — please!

A. Hospitals as well as mortuaries can tell you, and your sons and husband, that severe head injuries are what bring bike riders to their attention. They are among the major results of bicycle accidents which may not even be the youngsters' fault. There are a lot of careless drivers around.

Let me offer another bit of related information. Added to the importance of wearing bicycle helmets is the urgency of learning and following traffic rules, riding with the traffic flow, and always staying alert. Paying attention to all that rather than to the girls could save their lives.

This is serious stuff and not the kind that should include family compromises. It's just common sense.

Cooking Corner



Mainly Midwestern — from ethnic eats to prairie food

By Linda Susan Dudley

CHICAGO — They eat mashed potatoes without guilt here. And pot roast and deep-dish pizza and hot dogs and deep-fried, beer-battered fish and bread pudding.

And — this may be the best part — if you order a dessert in a restaurant, no one expects you to share it with all your dining companions. No ending up with a sliver and a secret longing. In this town, it's OK to eat a dessert *all by yourself*.

Beyond that, they have no fear of frying. And they don't try to get six to eight servings out of a 3-pound chicken.

Stay here for a week and it becomes apparent: You're not in Southern California, Dorothy! The Midwest and its commercial center, Chicago, have not cut off their culinary roots to embrace all the new fads.

And although I can't personally vouch for their cholesterol counts, the people strolling Michigan Avenue don't look lumpy and out of shape, like some mid-America cousins who don't know the joys of wearing skintight bicycle shorts that cut off the circulation.

I don't mean they don't know gourmet when they see it. Sure, you can get wild mushroom lasagna. And, sure, they know the health food trends, and salad bars do dot the landscape in this town.

But it seems they still know how to enjoy what they're eating; they don't just eat for food value but fun value, too.

This is the place for ethnic eats, from Czech dumplings so tender you can cut them with a piece of thread (which they do) to Italian restaurants' original Chicken Vesuvio, a dish that is fried and then baked with plenty of garlic, olive oil and potatoes.

(Can you even imagine putting that description on a menu in California? Yet, it's a popular Chicago classic.)

This winter, restaurants are luring in customers with updated "mom food" which has come out of the prairie.

In fact, almost to a one, trendy restaurants will offer their version of real mashed potatoes and consumers eat them up, potato skins and all.

Probably the most famous mashed potato dish is Oprah's Mashed Potatoes, served at a popular restaurant, The Eccentric, of which television celebrity Oprah Winfrey is part owner. (In fact, one officer of a chapter of the gourmet-oriented American Institute of Wine and Food admitted to heading to The Eccentric first thing to try the famous potatoes on a trip to Chicago earlier this

year.) Diners flock to the restaurant for the potatoes and a variety of other down-to-earth food, including some fabulous pot roast.

The recipe for Winfrey's famous side dish is included in this story, probably for the first time in print, according to executive chef, Russell Bry.

Another mashed potato version that's a hit is at owner/chef John Terczak's namesake place, Terczak's. Here's how he makes them:

He takes Idaho baking potatoes and boils them with the skins on. Without removing the skin, he mashes the potatoes with butter and salt and pepper. Period. No milk allowed. His customers love them.

"Some people come in and order just appetizers and potatoes," Terczak said.

Forget exotic ingredients and edible flowers — mostly this is regular food; this is nuts-and-bolts food, mainly Midwestern with a few touches from the "outside."

Menus all over this lakeside town reflect hearty fare, like:

- Chicken and dumplings.
- Country-style corn chowder.
- Bread pudding.
- Crab cakes.
- Pot roast.
- Roast pork stuffed with sausage.
- Sauteed lake perch.

But make no mistake. In Chicago, hearty doesn't necessarily mean big, heavy, gravy-laden, belt-loosening food. Midwest food may have its roots on the farm, but it is not just beef and mashed potatoes.

Don't be surprised to see something like this on a restaurant entree list: fresh fish, pan roasted with bacon, leeks and Missouri black walnuts.

Whatever you try, remember it's OK to go ahead and eat like a Chicago native — enjoy.

CHICAGO HOT DOG

- 1 Vienna frankfurter, boiled
- 1 poppy seed hot dog bun
- Yellow ballpark-style mustard
- Ketchup
- Sweet pickle relish (preferably like Chicagoans do it: dyed bright green with food coloring)
- Chopped onions
- Chopped tomatoes
- Whole small, hot green peppers (the hotter the better)

Yields 1 serving.

Put hot dog in bun and layer each ingredient in the order given. Then try to get one end in your mouth.

OPRAH'S MASHED POTATOES FROM THE ECCENTRIC RESTAURANT

- 1½ pounds Idaho baking potatoes
- 1½ pounds red potatoes
- Salt to taste
- ½ stick butter
- 6 to 7 ounces milk
- ¼ cup prepared horseradish, or to taste (see method below)
- Butter and snipped green onions (green part only) for garnish

Place potatoes in pan and cover with salted water. Boil until tender and drain. (Leave on all or part of peel.)

Using hand masher, mash potatoes with salt to taste, ¼ stick of butter and milk and ¼ cup of horseradish. Taste and add rest of horseradish by teaspoon until desired taste is achieved.

Garnish with dollop of butter and snipped green onions.

CHICKEN VESUVIO

- 1 broiler chicken, about 3 pounds, cut up
- ½ cup all-purpose flour
- 1½ teaspoons dried basil
- ¼ teaspoon dried leaf oregano
- ¼ teaspoon salt
- ¼ teaspoon each dried leaf thyme, freshly ground pepper
- Pinch each dried rosemary, rubbed sage
- ½ cup olive oil
- 3 baking potatoes, cut into lengthwise wedges
- 3 tablespoons minced fresh parsley
- 3 cloves garlic, minced
- ¼ cup dry white wine

Yields 4 servings.

Rinse chicken under cold water, pat dry. Mix flour, basil, oregano, salt, thyme, pepper, rosemary and sage in shallow dish. Dredge chicken in flour mixture. Shake off excess.

Heat oil in 12-inch cast-iron or other ovenproof skillet over medium-high heat until hot. Add chicken pieces in single layer. Fry, turning occasionally (use tongs so chicken will not be pierced) until light brown on all sides, about 15 minutes. Remove with tongs to paper towels.

When all chicken is browned, add potato wedges to skillet. Fry,

turning occasionally, until light brown on all sides. Remove to paper towels.

Heat oven to 375 F. Pour off all but 2 tablespoons of fat from skillet. Put chicken and potatoes back into skillet. Sprinkle with parsley and garlic. Pour wine over all.

Bake, uncovered, until potatoes are fork-tender and thigh juices run clear, 20 to 25 minutes. Let stand 5 minutes before serving. Serve with a little of the pan juices.

This may possibly be the best bread pudding I've ever tasted. It's worth the effort. Before tasting it, I thought caramel sauce would be "gilding the lily." It's not.

JOHN TERCZAK'S BREAD AND BUTTER PUDDING CAKE WITH CARAMEL SAUCE

- 10 slices white sandwich bread
- 6 tablespoons unsalted butter, at room temperature
- 1 cup granulated sugar, plus 1 tablespoon
- ¼ teaspoon ground cinnamon
- 3 cups milk
- 1 vanilla bean, split
- 3 large eggs, plus 3 egg yolks
- 1 recipe caramel sauce (recipe follows)
- Confectioners' sugar for garnish

Yields 6 to 8 servings.

Heat oven to 400 F. Butter 1 side of each slice of bread. Toast under broiler or in toaster oven. Lean toast against vertical surface to cool without becoming soggy.

When cool, trim crusts and discard. Cut each piece into 2 triangles. Make concentric circles of triangles with long side of each pointing up in 1½-quart soufflé or casserole. Leave center of dish empty. Sprinkle 1 tablespoon of sugar and cinnamon over toast. Set pan aside.

Scald milk and vanilla bean in saucepan. In mixing bowl, whisk or beat eggs and yolks with 1 cup sugar, until sugar dissolves and mixture is smooth and lemon-colored.

Gradually pour hot milk into egg mixture, stirring constantly.

Continued On PAGE 17A

SMART MONEY

How long will a bear market last?

Durations of bear markets, or downturns in stock prices, are difficult to predict. An average bear market would mean that the current downturn in prices should end by October.

Lengths of bear markets since the 1960s:



SOURCES: S&P Outlook; Changing Times magazine



Mocha magic

By Melanie Barnard
and Brooke Dojny

While many people would freely admit to being chocoholics, it's probably more accurate to describe the two of us as "mochaholics."

Mocha — the combining of chocolate with coffee — is utterly irresistible. Next to mocha, chocolate tastes like kid stuff. There's something about the addition of even a tiny amount of coffee flavor that elevates chocolate from the simply scrumptious to the sublime.

After testing countless mocha recipes, we find that we prefer to use coffee crystals — either regular instant coffee or instant espresso — to get that intense coffee punch.

Sometimes, as in Mocha Shortbread Cookies, we dissolve the coffee in a small amount of liquid first. This method works well for adding coffee flavor to frostings, fillings, cakes and mousses.

If the coffee will be heated and stirred in the process of making the recipe, as in Easy Mocha Walnut Fudge, then it's fine to add the powder along with the chocolate. The crystals will dissolve fairly readily as the mixture gets stirred and the chocolate melts.

So, if you aren't yet hooked, try it! After all, as addictions go, mochaholism is one of the more harmless!

TIPS

- In Easy Mocha Walnut Fudge, use one of the readily available brands of bittersweet (not semisweet) chocolate such as Hershey's, Tobler or Lindt.

- The chocolate for the fudge should be fairly finely chopped so it will melt evenly. Use a chef's knife or pulse in a food processor.

- Coffee powder can be dissolved with a small amount of water in the microwave.

MOCHA SHORTBREAD COOKIES

1 cup all-purpose flour
½ cup unsweetened cocoa powder
12 tablespoons butter
½ cup confectioners' sugar
¼ teaspoon salt
¼ teaspoon instant coffee powder dissolved in 2 teaspoons boiling water
1 teaspoon vanilla
Flour and cocoa for work surface
Confectioners' sugar for dusting tops of cookies

Yields about 20 cookies.
Preparation time: 10 minutes (excluding chilling).

Baking time: 15 to 18 minutes.

Stir flour and cocoa together in small bowl.

In food processor, cream together butter, sugar and salt until

light and fluffy. Add flour mixture, dissolved coffee and vanilla and process, using long pulses, until dough is well mixed and begins to clump together on top of blade.

Wrap in plastic, flatten into 7- to 8-inch disk, and place in freezer for about 20 minutes, or in refrigerator for several hours.

Preheat oven to 350 F. Combine about 2 tablespoons each of flour and cocoa and sprinkle lightly over work surface. Working with half the dough at a time, roll out to scant ¼-inch thickness. Cut with approximately 2-inch cutters, using any shape, and arrange 1 inch apart on ungreased baking sheets. Reroll and cut scraps.

Bake in preheated oven for 15 to 17 minutes, until firm. Cookies should not darken in color. Cool on a rack. (Cookies will keep in airtight container for about 3 days or frozen for 1 month.)

EASY MOCHA WALNUT FUDGE

6 ounces (1 cup) chopped bittersweet chocolate
¼ cup marshmallow cream
2 teaspoons instant coffee powder
1 teaspoon vanilla
Pinch of salt
1 cup sugar
½ cup heavy cream
1 tablespoon butter
¼ cup chopped walnuts

Yields 36 squares.

Preparation and cooking time: 20 minutes (excluding time to set up).

Lightly butter 8x8-inch baking pan.

In mixing bowl, combine chocolate, marshmallow cream, coffee powder, vanilla and salt.

In heavy, deep 2-quart saucepan, bring sugar, cream and butter to boil over medium heat, stirring until sugar dissolves. Cover pan and cook over medium heat for 1 minute to dissolve any sugar crystals. Uncover and cook, stirring almost constantly to prevent scorching, for 5 minutes.

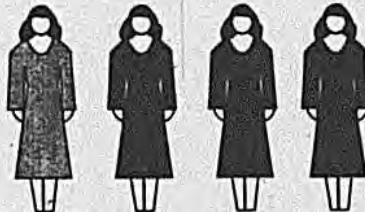
Pour hot syrup over ingredients in bowl and stir until chocolate is melted and mixture is smooth. Stir in nuts. Scrape into prepared pan, using spatula to smooth and flatten fudge. Cool about 30 minutes.

While still slightly soft, cut into squares. Eat when completely firm. (Can be stored in a covered container for several days or frozen for 1 month.)

HEALTH WATCH

Many are depressed by gray winter days

Those living in Northern cities are often depressed by the shorter, grayer days of winter and miss sunlight's natural stimulation. Those otherwise healthy people who feel more tired during winter months may suffer from SAD, or seasonal affective disorder.

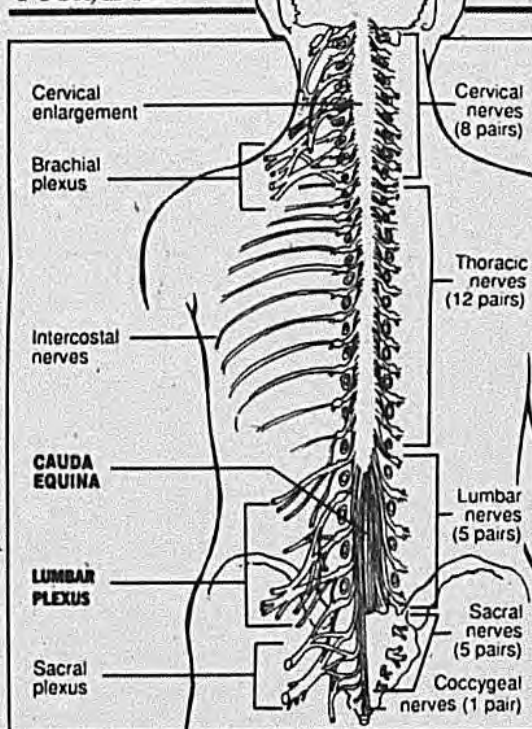


About one in four people suffer from winter depression caused by lack of sunlight.

SOURCE: Family Circle magazine

Doctors are having good results with light-therapy techniques for SAD sufferers, who make up 2 percent to 5 percent of those who are depressed by winter's gray days.

YOUR BODY



THE LUMBAR PLEXUS

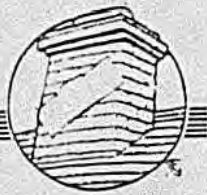
WHAT: A plexus (PLEK-sus) is a network of nerves, and the lumbar (LUM-bar) plexus is one of the major plexuses in the body. The largest nerve in the lumbar plexus is the femoral nerve.

WHERE: The lumbar region is the lower back just above the sacrum, part of the pelvic bone, on both sides of the first four lumbar vertebrae, bones of the lower spinal column.

FUNCTIONS: The lumbar plexus supplies nerve impulses to part of the abdominal wall, the external genitals and part of the legs.

The femoral nerve affects flexor and extensor muscles and skin of the thigh. Injury to the femoral nerve may cause a loss of sensation in the skin of the thigh and inability to extend the leg.

Here's How



By Gene Gary

Marble requires special care

Q. We recently purchased a new home that has real marble floors in the entryway, kitchen and bath areas.

I am uncertain how to care for these floors and would like to know what you would recommend. I want to start out right and use products that will protect them from staining.

A. While marble is durable it does require special steps to maintain and care for properly. Your floors will require a protective coating and it is important to act fast in case of stains or spills or they will soak into the stone.

The Marble Institute of America recommends a breathable penetrating-type sealer to help protect polished marble from subsurface staining, followed by a

surface coating to provide protection from light surface scratching and wear. Your local marble dealer should be able to recommend marble cleaners, sealers and polishes.

A total care system will usually consist of a cleaner, sealer, polish and a poultice mix (used for extracting more stubborn stains).

In caring for marble, periodic cleaning is a must, but it's easy. Simply wash the surface with a mild detergent diluted in lukewarm water.

Never use abrasive cleaners, which can scratch and mar a marble surface. Cleaners with oil-base solvents should also be avoided as they can stain the surface instead of cleaning.

Natural marble is alkaline in its composition and highly suscepti-

ble to surface etching by acid-based contaminants. Extreme care should be taken immediately to clean and water-neutralize warm water, rinse and dry completely with a soft cloth. If you use a liquid cleaner, do not use one of the all-purpose cleaners. Choose a product made especially for marble.

The same applies to sealers. Make sure the sealer is appropriate for your type of marble and won't yellow it. Avoid using a wax-base sealer on marble flooring, because the finish is likely to be too slick for safety.

Even light acids such as fruit juices and wine.

Most marble sealers will provide only short-term and minimal protection from acid etching. For maximum protection your marble should be resealed two or three times a year.

Q. I plan to paint my porous red brick house white. I am at a loss as to the best method of doing this so as to avoid peeling and mildew. I live close to the ocean.

Must I seal the brick first? Do I use oil- or water-base paint?

A. I would advise that you reconsider this project.

Painting exterior brick in climates that are subject to the freeze-thaw cycle is not advisable. The paint will not allow the brick to breathe adequately and as the moisture builds up it will cause the paint to peel. It can even damage the brick.

Q. I did a sloppy job caulking around my bathtub with silicone caulk. Now there is dry caulk splattered on the tub and tile. How can I remove it? — J.R.

A. The most common solvent for silicone caulk is isopropyl alcohol. If that doesn't do the job, you can try a stronger solvent such as a paint thinner that contains Xylene.



KITCHEN KIDS



Tasty breakfasts

By Rena Coyle

Breakfasts are an easy place to let your kids experiment in the kitchen, and if you're lucky, you will be the recipient of your kids' experiments. The long winter weekends ahead make a perfect time to set your kids up in the kitchen to give their culinary talents a try.

Here are three recipes that your children could make for each other or surprise you with breakfast in bed. If your kids are around the age of 9, they will have no problem being successful working through any of these recipes. They are set up to be made by younger children, but you as their parent need to have the confidence that your kids can work alone in a kitchen.

The first recipe is a family favorite, Banana Silver Dollar Pancakes. This recipe will show your kids how to turn pancakes into every child's favorite size, silver dollars.

The second recipe, Mexican Omelet, is cooked quickly. It's easy to make, but the challenge here is to keep the filling inside and not letting it fall through. If the filling does slip out, be sure to let your kids know that the omelet will still taste great.

The final recipe is for Breakfast Biscuits. These biscuits can accompany your kids' omelet or be eaten just as is, alone. This recipe

is a good one for families with several children because there is a step within that every age child can do. With the addition of cheese, these biscuits will have a slightly gooey bite.

No matter which recipe your children choose to make, having your kids cook breakfast is a great way to start their day.

BANANA SILVER DOLLAR PANCAKES

- 1/2 cup flour
- 1 teaspoon baking powder
- 1/4 teaspoon ground cinnamon
- 1 tablespoon sugar
- 1/2 cup milk
- 1 egg
- 1 ripe banana
- 3 tablespoons butter, room temperature
- 1/4 cup maple syrup

Utensils: Measuring cups and spoons, large mixing bowl, mixing spoon, small mixing bowl, fork, non-stick skillet, spatula, oven-proof plate, oven mitts, breakfast plates.

Yields 18 pancakes.
Preparation time: 20 minutes.
Cooking time: 20 minutes.
Turn oven on to 200 F.

In mixing bowl, combine flour, baking powder, cinnamon and sugar. With the fork, toss until blended.

Add milk and slowly mix together until lumps are gone. Crack egg and add to bowl; blend.

Peel banana and set it in small mixing bowl. With fork, mash until banana becomes thick puree. Add to bowl and with mixing spoon, blend into batter.

Put skillet on stove and turn heat on medium-high. Using 1/4-cup measure, scoop batter from bowl and pour into skillet. Let pancakes cook until tops begin bubbling. Using spatula, slide underneath pancakes and flip over and continue cooking for another minute. Remove pancakes and set them on oven-proof plate.

Put oven mitts on and place plate in oven and continue cooking rest of pancake batter until it is all gone.

When ready to serve, layer pancakes in circle around breakfast plates and serve with soft butter and maple syrup.

MEXICAN OMELET

- 3 ounces Monterey Jack cheese
- 1 green onion
- 4 eggs
- 1/4 cup mild salsa
- 1/4 cup chopped cooked ham
- 1 tablespoon sour cream

Utensils: 8-inch non-stick skillet, spatula, mixing bowl, grater, waxed paper, cutting board, sharp knife, fork, measuring cups and spoons, serving plate.

Yields 2 servings.
Preparation time: 15 minutes.
Cooking time: 7 minutes.

Place waxed paper flat on counter and set grater on top. Carefully grate cheese in up-and-down motion over large holes of grater. Set cheese aside.

Place green onion on cutting

board and with sharp knife trim root end away. Slice green onion as thinly as you can; any size will be OK. Set onion aside.

Crack eggs into mixing bowl and with fork, mix eggs very well so that you cannot see any white left.

Put skillet on stove over medium-high heat. Once skillet has heated up (about 45 seconds), pour eggs into pan. With spatula, slowly and lightly move eggs around until they begin to set. Add green onion and ham, then turn heat down to medium and let eggs set on top as well.

Pour salsa in center of eggs. Turn stove off and slide eggs onto serving plate, folding omelet in half and keeping salsa tucked inside. Top with spoonful of sour cream and serve right away.

BREAKFAST BISCUITS

- 2 cups flour, plus extra for rolling
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 6 tablespoons butter
- 1/2 cup milk
- 1 cup grated cheddar cheese

Utensils: Mixing bowl, measuring cups and spoons, electric mixer, mixing spoon, cookie sheet, 3-inch cookie cutter, rolling pin, oven mitts.

Yields 8 to 10 biscuits.
Preparation time: 30 minutes.
Baking time: 15 minutes.
Preheat oven to 400 F.
Combine flour, baking powder and salt in mixing bowl and toss together with mixing spoon.

With electric mixer, blend butter into flour. Don't make it too smooth; it's OK to have lumps of



LOCAL READER

CLASSIFIED ADS sure to get results

There Is Nothing Else Like Local Classified Ads From Neighbor to Neighbor

DEADLINE
TUESDAY
12 NOON

ONE AD APPEARS IN 8 LOCAL NEWSPAPERS FOR ONLY \$10.75

- Garden City News • Call 294-8900
- Great Neck News
- Mid Island Times • Bethpage Newsgram
- 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

AU PAIR OR SITTER WANTED
Live in/live out. Speak English. Excellent with children. Call 877-1939. gcF1

TELEPHONE SOLICITOR
to work at home. Leads furnished, good compensation, permanent immediate opening. Mr. Morgan, 931-0012.

P/T CUSTODIAN, WILLISTON
Park church is seeking person to work flexible hrs. No experience necessary. Retirees welcome. Call John Miller 742-4767 for interview. wf3

PERSONS WANTED TO COVER
meetings in Great Neck, Garden City, New Hyde Park, Williston Park, Syosset, and Bethpage for local weekly newspapers on stipend assignment basis. Call 931-0012 for more information.

P/T LOVING, RESPONSIBLE
mature woman needed to care for 13 month old daughter in my Roslyn home. Non-smoker. Excellent references. Please call 626-2931. W-F-1

HOUSEKEEPER/BABYSITTER
needed to assist with housework & care of 2 children in our Westbury home. Please call & leave message. 334-5288. gcF3

HOUSEKEEPER/BABYSITTER
needed to assist professional couple with housework and care of one child in our Westbury home. Licensed driver preferred. Excellent salary & conditions. Live-in or live out. Please call and leave message. 334-8089. W-F-1

LIVE-IN HOUSEKEEPER
/Babysitter. English speaking to care for 1 child. Must have good references. Call after 8 p.m. 747-1130. gcF2

Help Wanted

ADORABLE 1 YR OLD GIRL
needs babysitter 3-4 full days a week while mother works in NYC. To begin mid Feb. when our family moves into Garden City. Non-smoker, experience with young children. References 718-296-2078 day or eve. Leave message. Thank you. gcF2

HARDWARE CLERK
Munder's Hardware 316 Hillside Ave., Williston Park. Call 746-1075. wfl

FINANCIAL PLANNER, IDS
Financial Services, Inc. An American Express company first year. Salary plus opportunity to earn commission, expansion position. 300 Old Country Road, Mineola 11501. Call 741-9050. EOE; M/F. hf4

P/T HELP FOR BUSY
chiropractor office. 2:30-7:30, Mon., Wed., Fri., 9-12 Sat. (once per month). Call 538-3220 for interview. gcfl

RECEPTIONIST - WESTBURY
law firm. P/T, pleasant phone manner, good communication skills, light typing & misc. duties. 683-0707. Ask for Kathy. gcfl

LOVING, RESPONSIBLE
Person needed to care for my 2 preschool children in my West Hempstead home P/T evening hours. Excellent salary. References required. 481-9772. gcF4

CLASSICAL SINGER SEEKING
Accompanist 2-3 hours per week in my Garden City home. Call Kimberly 747-3457. gcF4

BOOKKEEPER, MINEOLA
A/R, A/P, payroll including general ledger, typing. Experience, mature. Benefits, part-time. 747-3833. gcfl

Help Wanted

WE NEED SOMEONE WITH
own car to look after children 2:30 to 5:30 p.m. Mon. to Fri. Drive them from after school activities and do laundry, vacuuming, etc. Garden City. Call 746-6942 after 7:00 p.m. Wf4

COLLECTOR P/T AFTERNOONS/EVENINGS. Small agency in Garden City. Salary plus bonus. Need positive, detailed individual. 248-8275. gcfl

LIVE IN HOUSEKEEPER
Babysitter needed. Call 248-0605. gcF1

PURCHASING ASSISTANT.
Growing electronic company. Will train. Great opportunity for motivated career-minded person. Good phone personality a must. Call Mike 742-9500. wfl

DENTAL ASSISTANT WANTED
to join our friendly orthodontist staff. New, modern office, benefits, no experience necessary. We will train right person. Call 746-3204. Wf1

HOUSEKEEPER/CHILD CARE
Live Out P/T or F/T, references required. Call Sat. & Sun. 485-4979. gcF1

P/T BABYSITTER FOR
occasional whole days in my Garden City home. Non-smoker. References required. Call between 6-10 p.m. only. 747-0921. gcF1

GARDEN CITY RESIDENT
needs quality, light business typing done on a time or piece basis. Phone 248-1499, 8 a.m.-6 p.m. gcfl

UTILITY COMPANY JOBS.
Start \$7.80/hr., your area. Men & women needed. No experience necessary. For information, call 1-900-329-8429, Ext. 6103, 6 a.m.-8 p.m. - 7 days. \$12.95 fee. Wf3

ELEMENTARY ED TUTOR
Needed to supervise 5th grader's homework, help with study skills. Mon.-Thurs., 3:30-4:30. Leave name & number. 747-6406. gcF4

SECRETARY/PERSONNEL
Asst. Midtown life insurance company seeks a person with personnel experience, min. 50wpm typing, WP (Q&A pref.) and excellent communication skills. Salary to \$28K and an outstanding benefits package. Ideal opportunity for person returning to the workforce. Call (212) 399-1466 or 1467. EOE. gcF1

Situation Wanted

EXP'D HOUSECLEANER
looking for a job 5 days a week or sleep in. Call anytime 481-3930 or 485-1176. gcF3

HOUSECLEANER AVAILABLE
Experience & references. Own transportation. Call Mon.-Fri. Garden City area preferred. 485-8613. gcF3

COMPANION/HELPER
Errands. Available days, weekends, sleep over, night watcher for ambulatory, elderly person. I am easy going, patient, fun, responsible & honest. Making someone happy is important to me. Will take on outings, doctor appointments, shopping, walk your dog, do laundry, etc. or just a person to talk to. References at St. Thomas, St. Joseph & St. Anne's. 6 yrs. experience in nursing home. I charge \$12 an hr. Rate lower/negotiable for sleep-over. Call Maureen between 3:00 & 5:00 at 481-2305 or on answering machine. 565-5061. West Hempstead. gcF3

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. gcmr5

POLISH WOMAN SEEKS
Housekeeping Position. Days (718) 383-0351, Nights (516) 326-0840. gcF4

CLEANING LADY AVAILABLE
Hard worker, neat and reliable with good reference and own transportation. Reasonable rate. 746-5144 after 2 p.m. gcF4

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. hm5

HOUSECLEANER WITH
References, does excellent job, seeking position for Monday, Tuesday, Thursday, Saturday. Call 481-0702 wf4

EXPERIENCED, LOVING
grandmother, who is non-smoker, will babysit your child in my home full time. Call 747-6726. References available. wf4

COMPANION/AIDE WITH
experience available part time/full time. Please call 491-7454. wf1

EXPERIENCED, LOVING MOM
will care for your child in my Garden City home. References available. Please call 248-8755. gcF2

Situations Wanted

BABYSITTING - GOT SOME-
where to go and no one to watch the kids? Now you do...Call me 867-7161 \$8 per hour. Week-nights, weekends, day or night. gcF3

COMPASSIONATE NURSE'S
aide looking for position to take care of elderly or children. Hospital and nursing home experience. References. Please call 378-6764. gcF1

RESPONSIBLE YOUNG
woman seeking live out, Mon. - Fri. employment starting Jan. 21. Great with children, housekeeping, etc. New school schedule interferes with present job. Please call Donna, 358-0246. gcF1

FUN LOVING MOM WANTS TO
care for your child in my Garden City home. Mon. - Fri. Call 741-3859. gcF1

NURSE'S AIDE - DAY OR
night. Have good references & hospital experience. Light cooking & light cleaning. (516) 565-1817. gcF1

RELIABLE CLEANING WOMAN
honest, hard working looking for daily housecleaning position. \$50 a day. 489-2788. gcF1

COMPANION/AIDE WITH
experience available P/T/FT. Please call 491-7454. W-F-1

IRISH GIRL - NURSE'S AIDE
and Housecleaning available to work day or nights. Experience and references available. Call (718) 470-6275. gcF2

G.C. RESIDENT 24 YRS. OLD
available to babysit, pet sit or house sit. Non-smoker with excellent references. Call Kimberly. 747-3457. gcF2

AUSTRALIAN RN, CURRENT
N.Y. license. Available for home care. I am also midwife & mother. Experienced with baby care. Would be available for help & advice if you have a new born. References available. Hours flexible. Call 358-4630. gcF2

MATURE, RESPONSIBLE LADY
looking for sleep-in housekeeping job. Experience & good recommendations. Call after 6 p.m. Ask for Sylvia 223-4438. gcF2

HOUSEKEEPER POSITION FOR
mature, reliable, Mineola area woman. Flexible hours. Will provide own transportation. Available immediately. Price based on hourly rate. References on request. Call 747-2673 or leave message. Wf2

GARAGE SALES

SATURDAY, FEB. 2
from 10-4 at 2 First Street,
Garden City. Something for
everyone. gcF1

TAG SALE - GARDEN CITY
Must sell entire contents of
charming home. 4 floors filled
with furniture, furnishings &
bric-a-brac. Antique chairs, anti-
que chests, LR, Bedrooms, Queen
size sofa bed, bookcases, dinette
table, chairs, paintings, colored
glass, china, many books, lots of
redwood, TV's, ladders, A/C, too
much to mention. Please join us
at 108 Lee Road (off Stewart Ave.
West), Saturday, Feb. 2, 9 a.m. -
2 p.m. gcF1

FASHION SHOW

ST. ANNE'S HOME SCHOOL
Association is sponsoring a
fashion show, March 7, at 7 p.m.,
at the Floral Palace, 250 Jericho
Tpk., Floral Park. The tickets
are \$25 which includes: dinner,
fashion show and chance to win a
grand prize. For reservations
write to: Josephine Cervoni, 53
McKinley Ave., Franklin Sq.,
N.Y. 11010. For information call
328-3917. Hurry, seating is
limited! gcF4

Business Opportunity

ATTAIN \$80,000 IN 6 MONTHS.
Brand new network marketing
program. No meetings or selling.
Best ever. Call 212-978-4042 Ext.
11, 24 hrs. gcm4

Services

NO WEAK ANKLES IN ICE SKATING

We can fit you with ice
skating shoes of proper
width and last, and at-
tach blades in weight
center of each foot as-
suring straight ankles
for even the beginner.

JESSE HALPERN

Skate & Tennis Shop

88 Cutter Mill Rd.
Great Neck, L.I.
516-487-6878

Private Investigator
WILLIAM J. BURKE
Discreet Investigations



Retired N.Y.P.D. Detective
Licensed & Bonded

516-431-4899

427 E. Market St.
Long Beach, N.Y. 11561

**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.**

Novenas

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

gcF1

NOVENA TO ST. JUDE

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

wf1

NOVENA TO ST. JUDE

Oh Holy St. Jude, Apostle and
Martyr, great in virtue and rich in
miracles, near kinsman of Jesus
Christ, faithful and intercessor of
all who invoke your special
patronage in time of need, to you
I have recourse from the depths of
my heart and humbly beg to
whom God has given such great
power to come to my assistance.
Help me in my present and
urgent petition. In return I
promise to make your name
known and cause you to be
invoked. St. Jude, pray for us all
who invoke your aid. Amen. Say 3
Our Fathers, 3 Hail Marys, 3
Glorias. Say for 9 consecutive
days. Publication must be promis-
ed. This novena has never been
known to fail. Thank you for
answering my prayers. R.M. wf1

MAY THE SCARED HEART OF

Jesus be adored, glorified, loved
and preserved throughout the
world now and forever. Sacred
Heart of Jesus, pray for us. St.
Jude, helper of the hopeless, pray
for us. Say this prayer 9 times
daily; by the 8th day your prayers
will be answered. My prayer has
been answered. Say it 9 days. It
has never failed. Publication must
be promised. M.V.B. wf1

O, SAINT MARTHA, I RESORT
to thee and to thy petition and
faith I offer up to thee this light
which I shall burn every Tuesday
for nine Tuesdays. Comfort me in
all my difficulties through the
great favor thou didst enjoy when
our Savior lodged in thy house. I
beseech thee to have infinite pity
in regard to the favor (mention
favor). Intercede for my family
that we may always be provided
for in all our necessities. I ask
thee St. Martha to overcome the
dragon which thou didst cast at
thy feet.

One Our Father and three Hail
Mary's and a lighted candle every
Tuesday and the above prayer
made known with the intentions
of spreading devotion to St.
Martha. This miraculous Saint
grants everything before the
Tuesdays are ended. No matter
how difficult. Promise publica-
tion. B.M. gcF1

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. M.V.B.

wf1

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. P.M.L. wf1



ANY TYPE WAR MEMORABILIA



WANTED

- Civil
- World War I
- World War II, etc.
- Leather Bomber Jackets

Private Collector,
Will Pay Cash
Call 921-0513.

Enjoy Yourself

What could be better than a great
meal (at a great price!) Shared
with that special friend?

The DINING GUIDE

In the Discovery Section of this Newspaper

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

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

Redecorating?

Try An Ad
In Our
'For Sale'
Category



Deadline Tues. 12 Noon
Eight Newspapers
Only \$10.75 For 30 Words or Less

Call 931-0012 - 746-0240
or 294-8900

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.



Cooking Corner

When all milk has been added, use ladle or large spoon to remove froth from surface. Remove vanilla bean and scrape soft interior of vanilla bean back into custard.

Put pan with toast in larger pan. Heat water to boil in teakettle. Carefully pour custard into hole in center of toast circles. Transfer both pans to shelf set in middle of oven and pour hot water into larger pan until it comes halfway up the sides of toast pan. Bake until custard is risen and set but still soft, about 40 minutes. Remove cake pan from oven and water bath. Cool on rack.

To serve, cut room-temperature cake into 6 to 8 portions. Dust serving plates with confectioners' sugar, then use cake knife and rubber scraper to transfer portions to plates without losing custard. Pour caramel sauce around cake and serve.

CARAMEL SAUCE

- 1 tablespoon unsalted butter
- ½ cup granulated sugar
- ½ cup whipping cream, at room temperature

Yields about 1 cup sauce.

Put butter in heavy-bottomed saucepan. Pour sugar atop butter; do not stir. Melt sugar over medium heat until mixture is brown and bubbling, about 10 minutes.

Stir with whisk and continue cooking until caramel is very brown and almost at point of scorching. Immediately begin whisking in small amounts of cream. Continue until caramel has syrup consistency.

Pour sauce through strainer into top of double boiler. Keep warm, or reheat over hot, not boiling, water before serving.

DEEP DISH PIZZA

- Crust:
- 1 cup water
- ¼ cup vegetable shortening
- 1½ tablespoons sugar
- 2¼ teaspoons salt
- 1½ packages active dry yeast
- ¾ cup warm water (105 to 115 F)

KITCHEN KIDS



Continued From PAGE 14A

butter scattered throughout dough.

Add milk a little at a time and blend it into dough with mixer. Once it is completely blended, add cheese and blend.

Sprinkle counter with light dust-

Continued From PAGE 12A

- ¾ cup yellow cornmeal
- 3 to 3½ cups all-purpose flour
- Vegetable oil
- Filling:
- 1 (28-ounce) can Italian-style plum tomatoes
- 2 tablespoons vegetable oil
- 1 small onion, chopped
- 1 small green pepper, chopped
- 1 clove garlic, minced
- ¾ teaspoon dried leaf oregano
- ½ teaspoon each fennel seeds, salt
- ¼ teaspoon freshly ground pepper
- ¼ pound fresh mushrooms, sliced
- 1 pound mild Italian sausage
- 1 (10-ounce) package mozzarella cheese, thinly sliced
- ½ cup freshly grated Parmesan cheese

Heat oven to 425 F. For crust, heat 1 cup water, shortening, sugar and salt until shortening melts; cool to 105 to 115 F warm. Dissolve yeast in ¼ cup warm water; let stand until bubbly. Mix yeast and shortening mixtures in large bowl. Add cornmeal. Add 2 cups flour; beat well. Stir in enough additional flour to make a soft dough. Turn onto lightly floured surface; knead, working in more flour as needed until smooth and elastic.

Brush round 12-inch pizza pan (at least 2 inches deep) with oil. Press dough evenly over bottom and up sides of pan. Bake at 425 F 5 minutes.

For filling, drain tomatoes in colander, chop tomatoes and return to colander; set aside to drain. Cook onion, green pepper, garlic and spices in 2 tablespoons oil in medium saucepan over medium-high heat until onion and green pepper are tender. Stir in well-drained tomatoes and mushrooms; cook lightly; remove from heat.

Remove sausage from casing, saute until browned. Drain grease; crumble into pizza crust. Arrange mozzarella slices over sausage. Top with tomato mixture; sprinkle with Parmesan cheese. Bake until crust is golden brown, about 45 minutes. Let stand 5 minutes before serving.

ing of flour and place dough in middle. Flatten dough with your hand and then roll dough out until 2 inches thick.

Press out biscuits using cookie cutter and set each one on cookie sheet. Once all dough has been cut out, put your oven mitts on and carefully place cookie sheet in oven to bake for 15 minutes.

Turn oven off and with your mitts on, carefully place cookie sheet on cooling rack until ready to serve. Serve while still warm.

Rena Coyle is a mother and professional chef. Her cookbooks include: "My First Cookbook," "Baby, Let's Eat," and "My First Baking Book," published by Workman.

Mainly for Seniors

By Leonard J. Hansen

Age has its privileges and if you're 50 or better there are discounts awaiting you in travel, dining out, education, entertainment, insurance and more.

Hundreds of senior citizen discounts are detailed in the new edition of "Unbelievably Good Deals & Great Adventures That You Absolutely Can't Get Unless You're Over 50" by Joan Rattner Heilman.

"The discounts are everywhere you look," states the author, "though the age for qualifying may vary at 50, 55, 60, 62 or 65. If you don't see a discount posted, ask for one. Or, just start with the listings in my book."

Some of the author's recommended discounts include:

- Premier Cruise Lines sails to the Bahamas from Port Canaveral in Florida and if you're over 59, ask for the 10 percent senior discount for yourself and everyone sharing your cabin.

Information: Call your travel agent, or phone (305) 783-5061.

- Royal Cruise Line and Delta Queen Steamboat Co. both offer free cruising to single men over 50 who serve as dance, dining and activity partners for women traveling alone. The relationships must be platonic, selection standards are very high, and you must have outstanding social graces.

Information: Royal Cruise Line: (415) 956-7200; Delta Queen: (504) 586-0631.

- Yugotours offers bargain rates for adults 60-plus on its one- to three-week inclusive travel programs to Yugoslavia, its coastal resorts and surrounding countries.

Information: (212) 563-2400.

- El Al, the airline of Israel, offers a 15 percent discount on travel and tours — if you are age 60 plus.

Information: (212) 768-9200.

- American Airlines: If you're 60 plus, ask for American's 10 percent discount off all fares; if you're 50 plus and a member of the American Association of Retired Persons, show your membership card at the time of reservation and you are entitled to a 10 percent discount.

Information: Call or see your travel agent.

- Delta Airlines, United, TWA, Northwest, American West and Alaska Airlines: Ask for the 10 percent senior discount at age 62 plus, about their special senior-purchase discount coupons and about other discounts and promotional fares, which may offer even lower prices.

Information: Your travel agent.

- On Southwest Airlines, Midwest Express, Midway and Hawaiian Air, your 10 percent discount off any published fare starts at age 65.

Information: See your travel agent.

- AARP: Membership cards in the American Association of Retired Persons are recognized for discounts of up to 30 percent for hotels, airline ticketing, auto rent-

als, and more. Membership for people 50 plus is only \$5.

Information: Write AARP Membership, 1909 K St., N.W., Washington, DC 20049.

- Name the hotel or motel chain and it probably has a discount available at 55, 60, 62, or 65, at 10 percent to 40 percent, and several offer senior discounts at age 50 to AARP members.

Information: Ask for the discount when making your reservation.

- Golden Age Passport: At age 62, ask for your free lifetime entrance permit for all national parks, monuments and recreation areas that charge entrance fees.

- "You'll also get 50 percent discounts on federal use fees charged for facilities and services, such as camping, boat launching, parking, cave tours, etc.," reports the author.

Information: National Park Service, P.O. Box 37127, Washington, DC 20013.

- Elderhostel: Travel the nation and the world, lodging at university campuses and learning en route. Prices are most reasonable, if you're age 60 plus, though you may be accompanied by someone as young as 50.

Information: Elderhostel, 80 Boylston St., Suite 400, Boston, MA 02116. (617) 426-8056.

- Mature Outlook: This operation of Sears Roebuck and Allstate offers 50 plus adults a myriad of retail, dine-out and travel discounts for an annual \$9.95 membership fee.

Information: (312) 764-8210.

- Greyhound and Trailways bus lines will take 10 percent off your ticket price if you're age 65 or better.

Information: Your travel agent or the local bus line office.

- Amtrak says, "Come on board," at a 25 percent saving, when you're at least 65.

Information: Your travel agent.

There are hundreds of senior discounts presented in detail and with contact information in "Unbelievably Good Deals & Great Adventures That You Absolutely Can't Get Unless You're Over 50." Copies of the 256-page paperback are available at \$7.95 through booksellers. If ordering directly from the publisher, send \$9.50 (the extra \$1.55 for postage and handling) to: Contemporary Books, Dept. UGD3, 180 N. Michigan Ave., Chicago, IL 60601. Illinois residents must add 56 cents for sales tax; California residents, 48 cents.

Gray hair may not seem so troublesome, once you know that as a sign of maturity, you'll pay less for what you buy most everywhere. "Unbelievably Good Deals & Great Adventures That You Absolutely Can't Get Unless You're Over 50" provides a fine starting point for your discount savings path.

CONSUMER CONFIDENCE

LIGHT CONSTRUCTION Co.

Where ideas take shape...with care
 Finest Quality
 Carpentry
 Remodeling
 Building
Wallace Lawder
 Garden City, N.Y.: 742-7707

Advertisers Listed Below Have Agreed To The Following Statement:
 "All work performed and materials sold will be of the same, or better, quality than agreed upon in advance with the customer, or advertiser will make any and all adjustments without additional charge to the buyer."

For information about advertising on this page, call 931-0012

CG AUTOMOTIVE The Dealer Alternative

MERCEDES • PORSCHE • BMW
 Sales • Service • Parts • Accessories
 676 Hempstead Tpke. (516) 486-1003
 Franklin Sq., N.Y. 11010 24Hr. Emergency Service

Wayne's Locksmithing

(516) 538-0599
 Established 1979
 • Emergency Openings • Locks Repaired
 • Security Consultant • Installations
 "Free Estimates - Licensed"
 Wayne J. Pearson 118 Robinwood Avenue
 Certified Locksmith Hempstead, New York 11550

CUNHA

ALUMINUM SIDING CORP.
 - Our 18th Anniversary -

DEAL DIRECT & SAVE
 NO SALESMEN-NO CONTRACTORS
 FINANCING ARRANGED

SALES-INSTALLATION-REPAIRS
 NAME BRANDS SUCH AS

QUALITY WORK - FREE ESTIMATES
747-7379

WE ALSO DO: HOME IMPROVEMENTS-ROOFING-CONCRETE WORK-ALUMINUM COMBINATION STORM WINDOWS & DOORS - JALOUSIES - AWNINGS

A & J TAXI

217 JERICHO TPKE. MINEOLA
 LOCAL & AIRPORT SERVICE
 "The Best Price and Service in Town"
 Special Rates for the Willistons

50¢ OFF LOCAL RIDE	\$1.00 OFF ANY RIDE OVER '10
------------------------------	--

FINALLY - THERE IS A CHOICE!!
742-3332
10% SENIOR DISCOUNT AT ALL TIMES

Net Systems, Inc.

COMPUTER CONSULTANTS

 233 GRAND AVENUE
 WEST HEMPSTEAD, NY 11552
 (516) 538-4004
 DAVID HARRIS

Augies Painting & Paper Hanging

AGOSTINHO OLIVEIRA
 INTERIOR AND EXTERIOR
 • Taping & Spackling
 • Textured Ceilings
 • Windows • Siding
 FREE ESTIMATES (516) 678-9390

Time For A New Bathroom?

- We completely redesign or directly replace your bath.
- All major brands of fixtures, tile, accessories
- Shop at home...Layout and design
- Owner on job
- In addition to our own cleanup, a cleaning service will follow at no additional cost

TDT Bathroom Remodeling, Inc.
 SINCE 1980
 INSURED 781-2288 FREE ESTIMATES

Hank Anbel Construction

Decks • Dormers • Extensions • Siding • Windows • Skylights • Basements • Kitchens • Bathrooms
 LIC./INS.  FREE ESTIMATES
(516) 292-9481


BC LANDSCAPE - CONSTRUCTION

Pre Season Specials:
 DECKS - \$5.99 sq. ft.
 BRICK PATIO & DRIVEWAY - \$7.25 sq. ft.
 INSTALLATION OF PATIO DOORS.
 CONCRETE DRIVEWAYS & WALKS
 Call for Free Estimate (516) 867-1201

BILL'S ROTO-TILLING

LAWNS - VEGETABLE GARDENS
 Manure and Fertilizers Available
 We also do
 Sod Lawns and Decks JIM
(516) 678-5579

VAN For Hire

We help you get the job done.
 Residential/Commercial Cleanups
 Errands • Transport • Hauling • Odd Jobs
 Larry Carlson  (516) 781-5846

"WE MAKE PROTECTION AFFORDABLE"
 First 3 months monitoring FREE



516-935-6440
SECURITY SYSTEMS

Complete Burglar Alarm System Installed ONLY \$695

- One Multizone Control Panel
- One Inside Siren
- One Digital Arming Station
- One Interior Motion Detector
- One Exterior Door Alarm

911 SECURITY SYSTEMS OF L.I., INC.
 (516) 935-6440

PIANO TUNER / TECHNICIAN

RELIABLE, FRIENDLY SERVICE
 VAL ANGROSINI
 Repairs a Specialty
 Reasonable & Guaranteed (516) 565-3879

PLUMBING - HEATING

GENERAL CONTRACTOR

Kitchens, Baths repaired,
 Remodeling, Water Heaters,
 Coils, Baseboards, Boilers, 2nd Zones.

Free Estimates
 Licensed & Insured
SPINELLI 221-2414

516-432-7319

GIGI MOVERS

• Local • Long Distance •
 • Licensed & Insured •

Direct Service To Florida
 Free Use of Wardrobes

We Will Beat Any Price

ANTIQUUE

OR

JUNQUE

By James G. McCollam



Chair could sell for up to \$800 in good condition

Q. Enclosed is a photo of a wicker chair similar to those used by photographers around the turn of the century. The original natural varnish is in nearly perfect condition.

Can you provide information as to when and where it was made and its current value?



A. This wicker chair may have been made by the Wakefield company in Massachusetts in the late 1800s. It would probably sell for \$700 to \$800 in good condition.

Q. The enclosed mark is on the bottom of a female bust. It is 14 inches tall and she is wearing a scarf, a pink vest and a green blouse.

Can you tell me anything about the origin and value of this family heirloom?



A. This mark was used by the porcelain factory founded in Dux, Austria, by Ernst Eichler. Your bust was made between 1912 and 1918. It would probably sell for about \$300 to \$400.

Q. What can you tell me about my Mills 5 cent slot machine? It has two torches on the front and a window that displays the coins in the jackpot.

A. This is the famous Mills Jackpot Bell, made about 1928-1929.

The most recent sale I find is for \$1,650. However, the highest price listed is \$2,500 for one in "like new" condition.

Q. Can you provide any information about a Maxfield Parrish print titled "Daybreak"?

It depicts two girls on a porch with huge columns; one girl is nude. The print measures 18 by 30 inches.

A. "Daybreak" was issued by House of Art-Reinthal Newman in 1922. In very good condition, it should sell for \$250 to \$300.

Q. Please provide whatever information you can about the value and age of my pitcher made in the shape of a lobster. It is marked "Royal Bayreuth" and dated 1794.

A. Your pitcher was made in Tettau, Germany, by the Bayreuth factory in the early 1900s (1794 is the year the company was founded). It would probably sell for about \$125 to \$135.

BOOK REVIEW:

"Kovels' Guide to Selling Your Antiques and Collectibles," Crown Publishing Group, 201 E. 50th St., New York, NY 10022, \$9.95 plus \$1 postage, or at your local bookstore.

This book tells you how to sell your antiques and collectibles from your home, at tag sales, at flea markets and all the other possibilities. There are over 50 pages of lists of books, clubs and reference sources.

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



ANTIQUUE OR JUNQUE

WANTED:
High Prices for
• Cut & Art Glass • Costume Jewelry • Precious Jewelry
• Dolls • Furniture • Post Cards • Porcelains • Silver
• Bronzes • Hummels • One Item or complete contents
WE MAKE HOUSE CALLS
ANTIQUUE QUEST
East of Grand Avenue - 87 Merrick Road Muriel Forray
Baldwin 622-8351 (all. call 599-8567) Lorraine Chip

Come to Sell Stay to Buy
Garden City Exchange
Benefit of G.C. Public Library
Antiques & Collectibles
55 Hilton Ave., Garden City
10-4 Weekdays
10-1 Saturdays
746-9694

ORIENTALS
TOP PRICES PAID
FOR USED ORIENTALS.
WE BUY ANY SIZE,
IN ANY CONDITION,
ANYWHERE
or use as trade for new one.
Cleaning and repairing by experts
M. KAZEMI
CALL 294-6520
990 Franklin Avenue, Garden City

SYOSSET FIX-IT SHOP
Crystal Grinding & Repair
Fine China, Statues, Hummels
Invisible or Museum
Quality Restoration
921-7088
51 Berry Hill Rd. Syosset, N.Y.
Call for Appointment

I BUY

- Antiques
- Antique Jewelry
- Jewelry
- Silver
- Silverplate
- Lamps
- Pianos
- Gold
- Paintings
- Cut Glass
- Bronze Figures
- Perfume Bottles
- Icons
- Russian Objects
- Meison, Dresden
- Candelabra
- Diamond Rings
- Tiffany
- Sconces
- Costume Jewelry
- Judaica
- Porcelain
- Hand Bags

IMMEDIATE CASH PAID
(516)
338-9480
• Bonded
• References Upon Request
• 25 Years Experience
CALL GARY ZIMMERMAN



Points on Pets

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

Guinea pig care

Q. We are considering buying a guinea pig from our local pet store. Could we keep him in a large, abandoned fish aquarium? What should we feed our guinea pig?

A. Since guinea pigs are not good climbers, they can be housed in large, open-top cages such as aquariums. The sides should be at least 10 inches high. Cages with solid floors and at least 2 inches of bedding are preferred. The bedding can be wood shavings or shredded paper.

A box with a grid or mesh floor can be used if the guinea pig is trained to live on this. Guinea pigs raised on solid floors and then abruptly changed to mesh floors are likely to break their legs. If a young guinea pig must be placed on a mesh floor, a piece of cardboard placed on the floor will ease the transition from a solid floor. By the time the guinea pig has chewed up the cardboard, it will have learned to walk safely on the wire.

Feeders hung on the wall of the

care are usually best for guinea pigs. Bowls placed on the floor of the cage are often contaminated with fecal material. The best feed is pelleted and specifically labeled for guinea pigs. Guinea pig food should be bought in relatively small amounts. It is important that the feed be no more than 3 months old (from the time of manufacture). The date of manufacture should be stamped on the bag. Older feed is often deficient in vitamin C.

Like feed bowls, open water bowls usually become contaminated very quickly. Therefore, a hanging water container with a sipper tube is usually best. Guinea pigs often mix food and water in their mouths and then pass the mixture back into the sipper tube. This causes a greenish discoloration of the water. The water bottle and sipper tube should be cleaned daily to avoid bacterial growth in the bottle. With minimal care, guinea pigs usually live long, happy lives.

JUNIOR EDITION



Aunt Tilly's Corner

Last weekend we were doing some work on our house, and had to turn off the furnace that heats the house for a day. It was a very cold day outside, but we were able to keep part of the house warm with a fire in the fireplace.

The work we were doing took longer than we thought it would, so we ended up not having any heat that night either! It got even colder outside after dark, so we borrowed some electric heaters and built an even bigger fire. Everyone slept in the living room, near the fire.

Although it was quite an adventure, being cold all the time made everyone feel unhappy. It made me feel very sorry for anyone who doesn't have a warm place to live in the winter. We really appreciated the heat when it came back on.

Your friend,
Aunt Tilly

P.S. This week's coloring contest winners are Marianne Smith and Maria Duffy.

RULES BOYS AND GIRLS

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

Here's all you have to do:

1. Contest is open to children 4 to 12 years of age.
2. Entries must be received by Friday, February 8, 1991
3. Paint, watercolors and crayons must be used on the above.
4. Decision of the judges will be final.

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

The World's Most Beautiful Grandchildren



This is a picture of 17 month old Kristina Marie, a lovely, vivacious bundle of joy. She is the daughter of Pia & Ed Weglarz and the grandchild of proud grandparents Lisa & Joe Longo of Syosset. Gina, her aunt, just adores her.

Joe Longo
Syosset



Here is a picture of my most beautiful grandson, Wayne M. Cox. He is 4 months old and lives in Lloyd Harbor. He doesn't have much hair but he's got the most beautiful blue eyes, blond hair and a million dollar smile. He is a very happy baby and loves to eat and watch T.V. He is trying to talk all the time. I love him so.

Grandma June Hewitt
Garden City

YOUR SOCIAL SECURITY

Why retirement age was changed

By William M. Acosta

Q. Why was the normal Social Security retirement age of 65 changed? — I.W.

A. Americans are living longer productive lives. Nine percent of all Americans over the age of 65 are still at work.

In the 1930s when Social Security was enacted, the average life expectancy was 64 years. Today it has risen to almost 75 years. Therefore, the normal Social Security retirement age has been raised to age 67.

The change will not go into effect until the next century and it will be 22 years before the change takes full effect.

Q. I always thought the Supplemental Security Income program was only for poor people.

I have a friend who says that he is getting SSI but he owns his own home that is worth over \$100,000. Can he really be getting SSI? — T.G.

A. SSI is a needs-based program for people age 65 or over or who are disabled.

Although there is a limit to the amount of resources one can have (\$2,000 for an individual and \$3,000 for a couple in 1991) some things don't count either fully or in part toward this limit. They include: the house you live in, household goods and personal effects, a car, and most burial plots.

Contact the Social Security of-

ice regarding additional exclusions.

Q. My son says that Social Security is just a pension plan.

I've told him it's more than a retirement plan; it's also an insurance.

Who is right? — L.R.

A: Social Security is a complex social insurance system that includes elements of group term insurance pension plans and income redistribution. Therefore, it cannot be viewed merely as a personal savings or investment plan and its value cannot be judged solely on the rate of return on taxes paid.

Social Security makes payments to disabled workers, to family members of retired and disabled workers, and to the survivors of deceased workers. The value of these benefits is often overlooked when measuring Social Security against other plans that are limited to retirement coverage.

YOUR SOCIAL SECURITY