

**Everybody's Special** 



Lee Avenue School students accompany Janice Buckner

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with her presentation "Everybody's Special." A singer and performer, Ms. Buckner invited the students to interpret the song in sign language. Ms. Buckner's presentation focuses on developing self-esteem, respect for an individual's abilities and differences, cooperation and family.

Halloween Patterns



Old Country Road School students Monica Mantello, Cindy Garcia, Thomas Lupski and Chris McKenna proudly display their original patterned shirts. Students in Mrs. Kaplan's and Mrs. Magnani's second grade classes added Halloween fun to learning about patterns. Each child created an original pattern and spong-painted the design onto thier shirt. The children wore their shirts to school for Halloween

## Second Graders Tour Hicksville



Mr. Richard Evers, Curator of the Gregory Museum, acted as tour guide for a recent bus trip around Hicksville. High-lights of the trip included the Fire House, the Gregory Museum, the Vetrana Memorials at the Middle School, the golden doors on the Trinity Lutheran Church and the horse farm on Duffy Avenue. Mr. Evers' enthusiastic narration added to the excitement of the trip taken by students in Mrs. Marlene Kreditor's and Mrs. Frances Grigg's classes.

#### This Issue

This issue is complete in three sections. The first section contains all of the local news and photos of the area. The second section specially prepared on home and entertaining for the Holidays. The third section is the Discovery Magazine with special features of interest to every member of the family. It contains the largest local classified advertis-ing section in this area.

## **Lions Annual Pancake Breakfast**

The festive holiday season is upon us and what better way to begin celebrations than by at-tending the Hicksville Lions Club Annual Pancake Break-Tickets are \$3.00 for fast adults and \$2.50 for all children and seniors. The delicious, hot pancakes will be served beginpancakes will be served begin-ning 9 a.m. until noon at the Holy Trinity Episcopal Church, Old Country Road & Jerusalem Ave. on Sunday, November 29th. Raille tickets for great prizes will be available and a good time is promised for all.

## Save Phone Books

#### For Recycling

Councilman Leonard Kunzig is advising Oyster Bay Town residents to save their old telephone books when the new ones are delivered between November 19 and December 31.

"Following the 1992 holiday season, we are going to continue the very successful practice of collecting both Christmas trees and old telephone books at the same time," Councilman Kunzig said. "We simply add a special bin to our SORT trucks to accommodate phone books when doing the Christmas tree collection. By combining collections instead of scheduling an additional collection for phone books, we save a substantial sum of money."

According to Councilman Kunzig, NYNEX has once again arranged to recycle both white and yellow page telephone books at no cost to the Town. The schedule for curbside collection of old telephone books and Christmas trees will be publicized during December.

### **Concerned** Citizens Meet Nov. 23

The Concerned Citizens of Hicksville, Inc. (CCH) will hold its monthly meeting on November 23, at 8 p.m. in the Hick-sville Public Library.

# 'Golden Age' Zones Proposed By Bd.

The Town of Oyster Bay wants to give financial incentives for builders of "Golden Age" condos. The proposal was given a favorable reception at the Town Board's night public meeting this

1.6.4.1

Sec. Oak

With the number of older people increasing in the Town, the Board is trying to encourage more "not for profit" building of homes for the elderly. Previously there had been federal programs for building this type of housing, but most of those funds have been exhausted.

The Town plans to allow developers to place more housing units than some zoning requirements now hold and allow use of land that might be zoned for industrial as incentives. The developers would have to agree to restrictions on purchase price and age limitations.

Already there have been some inquiries about the Grumman land in Bethpage and some parts of Hicksville. There was little op-position to the idea.

### **Advent Family** Night

Trinity Lutheran Church, 40 West Nicholai Street, Hick-sville, invites you to celebrate the begin ning of advent with a traditional Advent Family Night. The event is scheduled for Sunday evening, November 29. There will be a pot-luck supper, carol singing, and a craft activity.

Please join us for a fun-filled evening. Call the church office 931-2225 if you need more information.

#### **Early Deadline**

Because of the Thanksgiving holiday all news items must be received by Tuesday noon.

Classified advertising deadline will be Monday at 5 p.m.

## **Thanksgiving Bus** Schedule

On Thanksgiving Day, Thursday, November 26, the Metropolitan Suburban Bus Authority will operate its buses on a special holiday bus schedule.

Regular Sunday bus service will be in effect on routes N6, N15, N25, N33, and N58.

Reduced Sunday bus service will be in effect on routes N1, N4, N19, N20, N21, N22, N23, N24, N32, N40, N41, N49, N55, N71, and N79.

There will be no N35 service

on Thanksgiving Day. For route, fare, or schedule information, call the MSBA Bus Information Center at (516) 766-MSBA, open Monday through Saturday.

#### **Thanks For Poster**



Ray Flanagan, left, Community Services Chairman of the Vietnam Veterans of America, Nassau County Chapter 82, thanks Bryan Hoffmans who proudly displays one of the posters he created to promote the Chapter's recent car

posters he created to promote the Chapter's recent car wash fundraising event. Bryan, a Hicksville High school tenth grade student who has an uncle that served in Vietnam, has used his art talent to make posters advertising several Vietnam Veterans of America Programs. "The Hoffmans Family," said Flansgan, "is very supportive of Vietnam Veterans and our Chapter, in particular. We are grateful to them and especially to Brvan."

## Letters

To the Editor:

PAGE 7

1992

November 20.

Friday,

ISLAND TIMES

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I wish to take this opportunity to thank my neighbors who constitute the people of the 14th Assembly District who returned me to office this past election.

I consider public service a sacred trust. I love the opportunity to serve and I recognize the considerable responsibility that the electorate has placed in me once again.

This was both a difficult governmental year and political season, made even more contentious than usual by the economic downturn and the regressive tax burden we bear here on Long Island.

I assure you that I will continue the struggle for an end to the excessive spending in New York State that has led to our oppressive taxes. We must have an end to the regressive property tax as we rely upon it to fund schools, open up decision making through initiative and

referendum, and control welfare spending. Although I am only one voice

and one vote in Albany, I pledge to continue to do all in my power to make a difference for people. My door is always open and I welcome any ideas, comments or criticism.

Finally, I wish to thank you and the staff of the Mid-Island Times for your efforts to keep your readers, my neighbors, informed concerning the issues and community concerns in a balanced and fair manner. You fill a very special community need and role.

Again, I appreciate your fair reporting, and I thank the people for their confidence. I will do all in my power to justify the confidence placed in me.

Sincerely, Frederick E. Parola Member of Assembly

#### In Service

Marine Pvt. Eric Dawson, a 1992 graduate of Holy Trinity Diocesan High School of Hicksville, recently completed recruit training.

recruit training. during the training cycle at Marine Corps Recruit Depot, Parris Island, SC, recruits are taught the basics of battlefield survival, introduced to typical military daily routine, and personal and professional standards.

He joined the Marine Corps in July 1992.

Navy Seaman Apprentice James J. McInerney, son of James V. and Carol L. McInerney of 86 Cypress Ave., Bethpage, recently completed basic training at Recruit Training Command, San Diego, CA.

The 1992 graduate of Bethpage High School joined the Navy in August 1992.

Postmaster: Send Address Change to

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

Hicksville, NY 11801 Robert Morgan Publisher • Yearly Subscription \$8.50

## The True Meaning Of Beautification

On November 7, members of the Midland Civic Association gathered for a clean-up and for planting spring bulbs. It turned into an emotional experience: a beautification of our souls that kept us from feeling cold (al-though cold it was) and exhilarated instead of tired. True, our group, ranging in age from six to senior citizens, did a ot of work. Our "Adopt-a-Highway, Adopt-a-Spot" Program for which we had signed up with the Town of Oyster Bay, promised a clean-up of Beth-page Rd, and Bay Ave, from the railroad to the juncture of 107 in Jericho, and our two triangles. This was accomplished, as well as the planting of dozens of bulbs for spring enjoyment. However, a house at the junc-ture of Willet Ave. and Bethpage Rd. spoiled the image we were trying to create of a "Bet-ter Hicksville." The shrubs were overgrown; the leaves unraked, the grass uncut. The house is occupied by an octogenerian widow who has outlived her children. I asked her permission to have her property cleaned up by our group of volunteers. She was so excited and so gratefull Soon the shrubs were trimmed, and the teenage volunteers had bagged all the leaves. Everyone felt so good about helping out our less fortunate neighbor. It was like a blessing for us. Truly, it is betset out on the receive.

My wonderful team of helpers included Luis Pina, our Safety Representative who picked up cleaning supplies and tools, vests, bags, etc.; Donna Lamberti, who supplied bulbs from her nursery, at cost, and her daughters Christine, Lorraine and Janice; Richard Pfender, Don Gie, Maureen and Frank Seier, Ellie and Ed Draycott, Larry Weintraub, John and Erin Kuch, John and Kenny D'Antrono, Janiece, Fran, Michael and Tom Pfeiffer, and yours truly, Gert Paul, Beautification Chairperson.







Photos by Ed Draycott

LEGAL NOTICE Tor J. Worsoe, CAI Auctioneer as Agent sells December 9, 1992, 1 PM, at 23 Heitz PL, Hicksville, NY, 1 9 6 8 S u b n . F or d 1FBJS31H6JHB51307 Re: RL. Black Income Tax Service Inc. R. MIT 2431 2x11/20, 27 Platanet: Adam Atimana. Kanyati Binda, Candana Pin-

5th Grades Study Native Amer.

Pictured: Adam Akiwowo, Kenneth Shade, Candace Pinnock, Britt Feingold, Julie Hahn, Brenna O'Rilley, Robert Dunalewicz, Meredith Cammarata.

## Dance Team Qualifies In Comp.

United Performing Association, Inc. (UPA), the nation's leading cheer and dance specialists, recently announced that the dance team from Hicksville High School in Hicksville, has qualified to compete in the 1993 UPA/TARGET National Cheer and Dance Championship, presented by Jacques Moret Activewear.

To be held March 18-20, 1993, in St. Paul, Minnesota, the national championship showcases the top cheer and dance teams from elementary schools, high schools, and colleges in the United States and Canada. In order to qualify for the event, Hicksville had to demonstrate expertise and telent in dance performance.

More than 90 teams, 1,000 cheer and dance participants, are expected to take part in the annual event, according to Lisa Kubianski, President of Minnesota-based UPA. "We're expecting Hicksville to be an enthusiastic challenger," said Kubinski, a former professional cheerleader who has organized competitions since 1987.

The three-day event includes a Jacques Moret morning workout, a Dehen clinic, an Anderson banner party and contest, and an awards banquet at which winning cheer and dance teams will be recognized. Other awards include the 1993 UPA Power Team, the Award of the grand champion team will excellence, and the Coach of the Yar honor. Each member of the grand champion team will receive a gold medallion, a pair of Kaepa athletic shoes, and a Dehen Knitting Co. team uniform. The team will also take home a four-foot trophy.

This year's visit to Minnesota will include an exciting trip to the Mall of America, the country's largest indoor shopping and entertainment center. Hicksville advisor Nancy Pierce will lead the team in raising the needed funds to travel to the Twin Cities to compete. To make a donation to the Hicksville national championship fundraising drive, please call Nancy at 388-4509.

## **Two Artists**

#### **Concerts Sched.**

Two Town of Oyster Edy, "Distinguished Artists Concerts" will be held at local libraries in November, according to Town Councilman Thomas L. Clark.

On Sunday, November 15, "The Two of Us," a new and exciting concept in entertainment, was presented at the Bethpage Public Library. "Marilyn Wells and Allison

"Marilyn Wells and Allison Wells, mother and daughter, bring a wide range of musical and vocal talent to their audiences," said Councilman Clark. "They excel in romantic melodies, fun tunes, piano interludes and operatic arias and they always leave their audiences smilling and singing."

they always leave their audiences smiling and singing." According to Councilman Clark, Marilyn Well's career has encompassed opera, operetta, musical comedy and the concert stage. For the past sixteen years, she has devoted her talents to introducing opera to the children of Long Island. Her daughter, Allison Wells, has studied piano at the Julliard School of Music and has concertized at Carnegie Recital Hall, the Brooklyn Academy of Music as well as charitable and social events."

Councilman Clark added that on Friday, November 20, at 8:15 p.m., "The Long Island Brass Guild" will perform at the Hicksville Public Library.

"In 1975 a strong love of music and a dedication to perform as artistically as possible brought together a group of musicians now known as The Long Island Brass Band Guild," Councilman Clark said. "Since then, their creativity, boundless talent and numerous original compositions, have thrilled audiences in recital halls, colleges, libraries, schools and museums on a regular basis."

Councilman Clark noted that the "Distinguished Artists Concerts" series is being sponsored by the Cultural and Performing Arts (CAPA) Division of the Town's Department of Community and Youth Services and all concerts are being offered free to residents of the Town of Oyster Bay.

Mid Island Times & Levittown Times Published every Friday at Litmore Publishing Corp. Second Class Postage Paid at — Hicksville, NY 11801 Telephone 931-0012 - USPS 346-760 81 E. Barclay St., Hickswille, NY 11801

LEGAL NOTICE NOTICE OF SALE SUPREME COURT: COUNTY OF NASSAU/OYSTER BAY. CITIBANK N.A., Plaintiffa against MARIA A. STEWART, THE LONG ISLAND SAVINGS BANK, et al defendants

PURSUANT TO JUDG. MENT OF FORECLOSURE AND

SALE dated February 3, 1992, I will sell at public auction on November 18, 1992 at 10 s.m., at the North Front Steps of the Nassau County Steps of the Nassau County Court House, 262 Old Country Road, Mineola, N.Y., premises in NASSAU County, bounded and described as follows: BEGINNING at a point on the Northeasterly side of Felice Crescent, distance 830.69 feet Northeasterly Pasterly and Switheasterly

Easterly and Southeasterly. as measured along the Northwesterly, Northerly and Northeasterly sides of said Felice Crescent, from the Northeasterly end of the curve connecting the Northwesterly side of Felice Crescent with the Northerly side of Fifth Street; RUNNING THENCE

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North 72 degrees 23 minutes East, 107.78 feet;

RUNNING THENCE South 31 degrees 43 minutes 40 seconds East, 122.44 feet to land now or formerly of School District No. 17, Town of Oyster Bay; RUNNING THENCE

North 85 degrees 11 minutes west along said land, 161.18 feet to the Easterly side of Felice Crescent; RUNNING THENCE

Northerly and Northwester-ly, along the Easterly and Northeasterly sides of Felice Crescent, along a curve having a radius of 150 reet a distance of 58.73 feet to the point or place of BEGIN-NING.

FOR CONVEYANCING ONLY. TOGETHER with all right, title and interest of, in and to any streets and roads abutting the above described premises.

Premises described in Schedule A are known as: Street Address: 40 Feilco Crescent, Hicksville, N.Y. SECTION: 46 BLOCK 171 LOT: 76.

Upset amount is \$134,944.38. Premises will be sold subject to provisions, of filed judgment; Index #15537/91. PARISI, SURICO & DEROSE. Attorneys for the plaintiff, 213-44 38th Avenue Bayside, N.Y. 11361 Under the direction of the referee, David Tubridy, Esq. MIT2620 4x10/23,30;11/6,13 LEGAL NOTICE STATE OF NEW YORK SUPREME COURT

COUNTY OF NASSAU NOTICE OF SALE Index No. 2918/1990 FIRST FEDERAL

SAVINGS AND LOAN ASSOCIATION OF

#### LEGAL NOTICE ROCHESTER. Plaintiff.

JOSEPH MURPHY. MARYBETH MURPHY and JAMES A. BALLETTA

Defendants In pursuance and by virtue of a judgment of foreclosure and sale duly granted by this Court and entered in the Nassau County Clerk's Office on the 19th day of October, 1992, I, the undersigned Referee, duly appointed in this action for such purpose, will expose for sale and sell at Public Auction to the highest bidder on the north front steps of the the north front steps of the Nassau County Courthouse, located at 262 Old Country Road, Mineola, New York, on the 7th day of December, 1992, at 3:00 o'clock in the afternoon of that day, the mortgaged premises directed in and by said judgment to be sold and in said judgment described as follows: described as follows:

ALL that certain plot, piece of parcel of land, situate, lying and being at Syosset, Town of Oyster Bay, County of Nassau and State of New York, more par-ticularly bounded and described as follows:

BEGINNING at a point on the Southerly side of DeVine Avenue distant 136.53 feet from the corner formed by the intersection of the Southerly side of DeVine Avenue and the Westerly side of Jackson Avenue;

running thence South 2 degrees 19 minutes East, 1333.57 feet;

thence South 87 degrees 41 minutes West, 60.00 feet; thence North 2 degrees 19 minutes West, 156.68 feet to the Southerly side of DeVine Avenue:

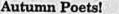
thence South 71 degrees 15 minutes East, along the Southerly side of DeVine Avenue, 64.30 feet to the point or place of BEGIN-NING.

The sale and transfer of said premises will be subject to easements, covenants and restrictions of record; violations, zoning regulations and ordinances of the City, Town or Village and County in which the premises lie; existing leases, tenancies and occupancies; all real property taxes, assessments, water and pollution control char-ges; the right of redemption of the United States of America, if any; and any state of facts that an accurate instrument survey and inspection of the premises would disclose.

The premises are more commonly known as: 5 Devine Avenue, Syosset, New York.

#### Essye B. Ross, Referee

Dated: October 30th, 1992 PHILLIPS, LYTLE, HITCHCOCK, BLAINE & HUBER Attorneys for Plaintiff 1400 First Federal Plaza Rochester, N.Y. 14614 Tel. No. (716)238-2000 SY08628 4x11/6,13,20,27





The children in Mrs. Doerler's second grade at Fork Lane School, under the supervision of Mrs. Werchenski, are learning to write poetry. Pictured here is a bulletin board displaying their poems about Autumn. The children created their own poems in class and then typed and printed them at the Computer Room.

Pictured from left to right are: Nicole Desimone, Alexis Tobin, Robert Spauster, Chris Saltalamacchio and Dougtas Pinelli.

### **Halloween Celebrations**



The children in the nursery, pre K, and Kindergarten clas-ses at Saint Ignatius Loyola School celebrated Halloween with special class activities on October 29 and October 30. Each class went on a parade to the other classes in their costumes delighting the students they visited. After the parade, the children enjoyed a Halloween party.

#### Woodland Events



Mr. Brogle's 4th grade class at Woodland held a bake sale on Election Day. All proceeds went to the Baby Margaret Fund. Pictured: Ms. Krummenacker, Mr. & Mrs. Brogle, Ms. Gladitz, Cathy Mulder, Pam Marks, Kim Pfaender and Tara Lynn Strazzeni.



The children enjoyed the Book Fair at the Woodland School. Pictured: Ms. Alleen Gallagher and daughter Meagan and Ms. Marita Rau and daughter Krystal.

#### Christmas Boutique At Mercy

Annual Christmas Boutique sponsored by Our Lady of Mercy School, 520 South Oyster Bay Road, Hicksville, will be held on Monday, November 23 from 1-9 p.m. the Boutique will feature vendors displaying

varied craft items and assorted new merchandise. There will be an evening raffle and hot food will be available throughout the day. Admission: 50 cents adults.

## Students Assist Hurricane Victims

Students throughout the Hicksville Public School Dis-trict will participate in an Adopt-A-School Program to assist Florida victims of Hurricane Andrew. The program, spearheaded by Mrs. Carol Dahir, Director of Pupil Person-November nel in the district, will include participation by seven school districts in Nassau and Suffolk Counties. Each of the districts 20, has adopted a school in North Miami, Florida.

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The students in the Homestead, Florida area have ex-perienced much disruption in their family and community circles as a result of Hurricane Andrew. Many are still living Andrew. Many are still living with friends, relatives or in "Tent City." Although quan-tities of food and clothing have arrived from all over the TIMES arrived from all over the country, very few stores have reopened in the area. This has made family, home and school life trying. For these children, the holidays will be particularly difficult. Recognizing that it will be impossible for school staff, the children or their families to purchase holiday families to purchase holiday and gift items, decorations, cards, etc., the Hicksville students plan to assist the children of Avocado Elementary School in Homestead with these items. The schools plan to provide the Avocado children with holiday items, toys and clothing for holidays throughout the year.

Help make the first phase of the Hicksville Program a success. If your business, com-munity or religious organiza-tion can provide assistance with any of the following items, please contact Carol Dahir, 733-6650 or Maureen Bright, 733-6589; 150 large cardboard cartons for shipping, 600 shopping or plain white paper bags for unwrapped gifts or 600 decora-tive bows. Shipping for the items is desperately needed.

#### LEGAL NOTICE NOTICE OF SALE

Supreme Court, County of NASSAU, Index #10591/90, UNITED PENN BANK, plaintiff, vs. JEANETTE O'SHEA, et al., Defendants.

Pursuant to Judgment of Foreclosure and Sale dated October 24, 1990, I will sell at public auction on the north front steps of the Nas-sau County Courthouse, 262 Old Country Road, Mineola, New York, at 9:00 a.m. on December 22, 1992, premises known as 28 Linden Avenue, Bethpage, New York 11714, NASSAU County, located on the N/S of Linden Avenue, 100 feet E/O Lincoln Road, being a parcel 187.15' x 100'.

JOSHUA A. ELKIN, ESQ. Referee Stanley Beals, Esq., Attorney for Plaintiff 275 Broad Hollow Road Melville, New York (516) 756-2250 BN 3157 4x11/20, 27; 12/4, 11

### LEGAL NOTICE SUPREME COURT COUNTY OF NASSAU

THE DIME SAVINGS BANK OF NEW YORK, F6B, Plaintiff sgainst **RICHARD GILBERT et al** Defendant(s).

Pursuant to a judgment of foreclosures and sale entered herein and dated August 4, 1992, I, the undersigned Referee will sell at public auction on the north front steps of the Nassau County Courthouse, 262 Old Country Road, Mineola, NY, on the 15th day of December, 1992, at 9:00 A.M., premises Beginning at a point on the southeasterly side of Black-smith Road South 128.94 feet southwesterly from the corner formed by the southeasterly side of Blacksmith Road South with the southerly side of Cool Lane, being a plot 233.42 feet by 166.33 feet by 128.72 feet said premises known as 157 Blacksmith Road, Town of

Hempstead, Levittown, New York Approximate amount of lien \$196,755.46 plus inter-

est and costs. Premises will be sold subject to provisions of filed judgment, Index Number 9252/90.

Dated: November 12, 1992 Lea Ruskin, Referee Thomas Wynne Attorney(s) for Plaintiff 1325 Franklin Avenue Garden City, NY 11530 MIT 2630 3x11/19, 26; 12/3

#### NOTICE TO NASSAU COUNTY TAXPAYERS

NOTICE IS HEREBY GIVEN that sales lists are being prepared of unpaid School District Taxes for the year 1991-1992, and State, County, Town and special district taxes for the year 1992, on real operty situated in the towns of Hemostead, North Hemostead and Oyster Bay and the City of Long Beach, New York. Sales lists are also being prepared of unpaid State and County Taxes for the year 1992 on real property situated within the territorial limits of the City of Glen Cove, N.Y. Unless such unpaid taxes, with interest and additional tees be paid on or before the 21st day of December, 1992 the tax lien on the property against which such taxes are lovied will be advertised and on the 16th day of February, 1993 thereafter sold.

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

The completed lists will be open for examination, and copies will be available in the County Treasurer's Office, 240 Old Country Road, Garden City, N.Y. (P.O. Address, Mineola, N.Y. 11501) on or about the 28th day of January, 1993

JOHN V. SCADUTO Nassau County Treasurer 8P 9001

## 2+11/13. 20

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

## **Jottings From Yesteryear**

ings before and after the com-plete 1937 fire, show that Hick-

sville Sweet Shop was on the

corner with a window on W. Marie St., and a player plano and very good homemade ice cream inside. The entire corner

burned out, including the 5 &

10 & 25 cent Variety Store. So many think that Bahrenburg

Bakery was always on the corner and later Englerts. In school they told us that

our body chemicals are worth

98 cents. With gas prices nowadays I should be worth a

lot more. Please pass the

By Bill Clark Going to an antique show this weekend, I saw many articles, toys and tools that reminded me of my grandparents and parents, and the work they did by hand - no power tools, machines, etc., to do their home building, cooking, laundry, gardening. Their day was kept full plus the kids. No TV, no time and without a car you walked and carried the groceries or pulled a wagon. Nowadays, some of the younger ones would go crazy if they had to do any of the above.

The two pictures of the build-



Rolaids.

Hicksville Hotel, later Walgasts Cafe, early 1900, other building later a hand laundry.



Building at left same area 1950's just north of RR Broadway.



Present Fountain approx. area.

Photo by Bill Clark



#### News From Hicksville Library

Create Origami Greeting Cards Young adults can design their own greeting cards using origami paper ideas on Saturday, December 5, 2 p.m., at the Hicksville Public Library. The great variety of shapes, folds and cutouts make unusually interesting and appealing greeting cards for every occasion. Young adults can register at the circulation deak **Defensive Driving Course** 

At The Library

Registration begins on December 2, at the Hicksville Public Library for the National Traffic Safety Institutes six-hour defensive driving class. The class will be held on Monday, December 14, and Wednes-day, December 16, from 6-9 p.m., both nights.

By completing the course, drivers may be able to save 10% on their auto insurance for three full years and remove four points from their driving record

Registration is \$35 per per-son and checks should be made out to the Driver Safety Program. Class size is limited to 35 people. A Potpourri Of Gifts At The Library The Hicksville Public Library

will be holding a three-hour craft boutique workshop with Esther Tollen on Monday, December 14, beginning at 7 p.m. All materials and instruction will be provided for the prices quoted. Participants will use a variety of acrylic faux sponging techniques to repaint the items and then decorate them with a variety of materials

Items include (1) a 5" x 7" frame for \$7.50, or an 8" x 10" frame for \$9.50, (2) a fragrant wooden gift box for \$6.50 and (3) a beautiful 6" sachet for hanging on a wall for \$6.50.

Registration for this workshop is going on right now at the library. Interested residents can register at the circulation desk. Registration will continue until the workshop is filled.

Meet The Oyster Bay

Town Supervisor Oyster Bay Town Supervisor Lewis Yevoli will hold a meeting at the Hicksville Public Library on Wednesday, Decem-ber 2, at 7:30 p.m. to listen to residents' concerns and suggestions. The meeting will give people a chance to speak to the Supervisor directly.

Jewelry Making At The Library On Saturday, December 12, at 11 a.m., the Hicksville Public Library will hold a Jewelry Making Workshop with Chris-topher Reisman for young adults. Participants will design and craft one ornamental pin with clasp. There is a materials fee of \$2. Interested young adults can sign up at the circulation deak. Magie Workshop

Young adults, grade six and up, can learn quick and easy magic techniques with cards, coins, balls and handkerchiefs on Tuesday, December 29, 2 p.m., at the Hicksville Public Library. Those interested can register at the circulation desk.

## **Roslyn Artists**

## **String Quartet**

The Hicksville Public Library welcomes the Roslyn String Quartet on Sunday, December 6, at 2:30 p.m., for an afternoon of musical luster during the holiday season. The Quartet, which consists

of Christopher Lee, violin; Sarah Plum, violin; David Blinn, viola and Sandra Fine, cello, was founded in 1973 and has received high acclaim from critics and audiences alike.

Admission is free and open to all residents.

# HICKSVILLE COMMUNITY COUNCIL

PANEL DISCUSSION "ILLEGAL APARTMENTS IN HICKSVILLE"

- **Commissioner Salvatore B. Pontillo** Department of Planning & Development **Town of Oyster Bay**
- Honorable Kenneth S. Diamond District Court, County of Nassau
- **Commissioner Thomas Isles** Department of Planning & Development Town of Islip

Thursday, December 3, 1992 7:30 p.m.

at the Kenneth Barnes Community Room **Hicksville Public Library** Jerusalem Avenue All Welcome!

PAGE FOUR 1992 20 November

Friday, **ISLAND TIME8** Q



### **Retirement Fete For Father Dom Ciannella**

By Richard Evers

SIX

PAGE

092

20

November

TIMES

ISLAND

Hundreds of people came to "Father Domenic Ciannella's retirement party in the parish hall of Hicksville's Trinity Epis-copal Church on November 8. They came from Episcopal churches as distant from each other as Florida and Albany. Lutheran, Methodist, Con-gregationalist, Greek Orthodox and Roman Catholic congregations. It was a splended tribute to the Reverend Canon Cian-nalla, Rector of Holy Trinity Friday, Church for 34 years. Many who were present to

honor the longest active-service clergyman in the Episcopal Diocese of Long Island came, also, in recognition of Father Domenic's loving human at-tributes and his career-long commitment to community ser-

vice. From his earliest years in Hicksville, Reverend Ciannella identified with community life. Ever-ready to offer prayers of invocation and benediction at patriotic and civic functions, active in the Hicksville Com-

munity Council since its found-ing in 1971, the amiable priest was co-founder and host for the I.N.N. (Interfaith Nutrition Network). Hicksville's Soup Kitchen, which meets the problem of hungry homeless people and sorely-straightened senior citizens. Father Domenic has been active, as well, in com-munity group efforts to deal with other problems reflecting the social malaise of 20th Cen-tury life. His has been a social ministry from its beginning, and his legion of friends - a truly ecumenical group - are grateful for his long ministry in the vineyard which is Hicksville and Long Island.

His retirement gala was a long, golden afternoon of love and affection, with father Domenic in the company of his wise and congenial wife. Annette, his five children and their spouses, enjoying the tribute of Episcopal Bishop Right Reverend Orris G. Walker, and an outpouring of affection which seemed boundless.

#### In Service

Seaman Recruit Cralg J. Gersbeck, son of Jackie Matos of Ellen St., Bethpage, recently completed basic training at Recruit Training Command, Great Lakes. IL.

Studies include seamanship, close-order drill, naval history and first aid.

The 1991 graduate of Hick-sville High School, Hicksville, joined the Navy in July 1992.

## **Hicksville** Jewish **Annual Bazaar**

The Hicksville Jewish Center will be holding its Annual Bazaar on Saturday, November 28, from 7-11 p.m., and Sunday, November 29, from 10 a.m.-4 p.m. A wonderful array of holiday gifts will be on hand, as well as clothing for your family, auto and gardening supplies, yard goods ... something for everyone!

The Center is located on Jerusalem Ave. at Maglie Drive. Refreshments are available too, so please join us!



Rt. Rev. Orris G. Walker, Bishop of the Episcopal Diocese of Long Island, honoring Hicksville's Rev. Canon Domenic Ciannella at Holy Trinity Church's retirement party for its 34-year pastor.



Reverend Richard Smeltzer, pastor of Hicksville's United Methodist Church, a warm friend and fellow community lecader, speaking of Father Ciannella's very active role in the L.I. Council of Churches.



Church Senior Warden, Philip Gomez, is seen holding aloft for viewing the beautiful icon presented to retiring Father Ciannella by Father George Stavropoulos of Holy Trinity Greek Orthodox Church, whose early services in Hicksville were warmly hosted by Father Domenic and his parish council.



Retiring Episcopal Rector, Reverand Canon Domenic Ciannella is seen with his family after a memorable parish party in Holy Trinity Church parish hall, Nov. 8. L-R: Daughter, Kate and husband, Vincent Orlando; daughter, Addie Williamson and Ardan; Father Domenic and Mrs. Annette Cianella; daughter, Rebecca, and husband, John Shipley and niece Sophia.



Long-time friends of Father Domenic Ciannella enjoying the Episcopal church pastor's retirement party: Mrs. Joan Anderson and grandchild, Vanessa, and Hicksville his-torian/teacher, Richard Evers.

## The Editor's Notebook

We receive a large amount of news copy and photos for printing in this newspaper. Submissions of material are always welcome and there is never a charge for printing news or photos.

We do, however, have rules on what will be allowed in the newspaper and how it must be submitted.

Material of an advertising nature will not be printed in the news columns. Releases of news items should be typed or written legibly. Please do not send in scraps of paper with your story on it. They will get lost and cannot be processed. Please print the names of individuals legibly. There is no way we can check all names.

Photos are printed if they are clear photos and preference will always be given to photos with full Identification on them of who is in the photo and what they are doing.

Material that is submitted and not used cannot be returned. Not all releases can be used and some must be held because of space limitations on specific weeks. Special placement requests cannot be r honored.

## Storyteller At Library

On Thursday, December 3, Diane Wolkstein, the greatest storyteller in the Western World, will present three special programs at the Bethpage Public Library, for students at the Charles Campagne Elementary School as a happy holiday treat. The storytelling, designed for fourth and fifth grades, will take place at 10 a.m., 11 a.m. and at 12 noon.

Diane Wolkstein, renouned storytreller, author, mytholo-gist, teacher, has been a key figure in the revival of storytelling as an art form for over the past 25 years. She has per-formed at Lincoln Center; The American Museum of Natural History; the Smithsonian; the United Nations; and in theaters, at universities, schools and parks throughout the United states, Europe and Canada. She has hosted her own twelve-year running radio show. "Stories with Diane Wolkstein," over WNYC-FM, and has appeared on TV's 20/20 and CBS Midday. Wolkstein has also been featured in The New York Times; Parade; The Los Angeles Times.

Diane Wolkstein is the author of sixteen award-winning books of folklore, two of which are classics - The Magic Orange Tree and other Haitian Folktales and Inanna, Queen of Heaven and Earth. As a recording artist, Ms. Wolkstein has to her credit numerous video and audio cas-settes, of which a number have become Parents Choice Gold Award Winners.

A revered teacher of story telling techniques at the Bank Street College of Education and mythology at the New School, many of Wolkstein's students have become professional story-tellers and educators. Diane Wolkstein frequently gives workshops on The Art Of Storytelling throughout the United States. "Wolkstein tells stories as they have probably never been told before. She moans and groans and laughs and meows so well you look around for a real kitten." New York Times. For further information, please call 931-3907.

LEGAL NOTICE

#### NOTICE TO BIDDERS

SEALED BIDS will be received by the Board of Fire Commissioners of the Hicksville Fire District, 20 East Marie Street, Hicksville, New York, until 3:45 p.m. prevailing time, DECEM-BER 21, 1992, for the following:

#### CUSTODIAL SUPPLIES FOR 1993

Complete specifications for the above items may be obtained at the office of the Dispatcher, Hicksville Fire House, 20 East Marie Street, Hicksville, New York.

BOARD OF FIRE COMMISSIONERS HICKSVILLE FIRE DISTRICT Dated: November 17, 1992 Attest: John Knight District Secretary MIT 2635 1X11/20

**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!

LEGAL NOTICE TO: EDUARD UDO THODE JOHANN HEINRICH THODE MARIE NELLY THODE WOLFGANG FRIEDRICH CARL THODE

FRIEDRICH LUDWIG HUGO VAN HOVE, and any and all unknown persons whose names or parts of whose names and whose place or places of residence are unknown and cannot after diligent inquiry be ascertained, distributees, heirs-at-law and next of kin of said Henry Thode, deceased and if any of the said above distributees named specifically or as a class be dead, their legal representatives, their hus-bands or wives, if any, distributees and successors in interest whose names and/or place of residence and post office addresses are unknown and cannot after dilligent inquiry be ascer-

GREETINGS: WHEREAS, Myra Glan-sante who is domiciled at 126 Lee Avenue, Hicksville, NY, has lately applied to the Surrogate's Court of our County of Nassau, to have a certain instrument in writing bearing date the first day of June, 1988 relating to both real and personal property duly proved as the Last Will and Testament of Henry Thode deceased, who was at the time of his death domiciled at 151 Cottage Boulevard, Hicksville, NY in said County of Nassau.

tained.

THEREFORE, you, and each of you, are cited to show cause before the Surrogate's Court of our County of Nassau, at the Surrogate's Court, Nassau County Court House, at Mineola in the County of Nassau, on the 16th day of December 1992 at 9:30 A.M. of that day why the said Will and Testament of Henry Thode should not be admitted to probate as a Will of real and personal property.

IN TESTIMONY WHEREOF, We have caused the seal of the Surrogate's Court of our said County of Nassau to be hereunto affixed.

WITNESS, HON. C. RAYMOND RADIGAN Judge of the Surrogate's Court of our said County of Nassau, at the Surrogate's Office, at Mineola, in the said County, the 16th day of Oct. 1992 Albert W. Petraglia Clerk of the Surrogate's Court

This citation is served upon you as required by law. You are not obliged to appear in person. If you fail to appear, it will be assumed that you consent to the proceedings, unless you file written verified objections thereto. You have a right to have an

## LEGAL NOTICE

attorney-at-law appear for you

A TRUE COPY OF THE WILL MUST BE ATTACHED TO THIS CITATION DONOVAN & DONOVAN,

P.C. Attorney for Petitioner, Office & P.O. Address 90 Newbridge Road Hicksville, N.Y.

11801 (516) 938-1717 MIT2625

4x10/30; 11/6,13,20

#### LEGAL NOTICE

#### FOR FIRE DISTRICT ELECTION ANNUAL ELECTION OF HICKSVILLE FIRE DISTRICT **DECEMBER 8, 1992**

PLEAST TAKE NO-TICE that the annual election of the Hicksville Fire District will take place on December 8, 1992, between the hours of 6:00 P.M. and 9:00 P.M. E.S.T. at the Hicksville Fire House located at 20 East Marie Street, Hicksville, for the purpose of electing one Commissioner for a 5-year term, commenc-ing on January 1, 1993 and ending on December 31, 1997.

All residents of the fire district duly registered to vote with the County Board of Elections at least 23 days before the date of the election will be eligible to vote. On December 8, 1992, the election board appointed by the Board of Fire Commis-sioners will meet from 4:00 P.M. to 6:00 P.M. on that evening for the purpose of preparing the register of registered voters and that the election will commence thereafter.

**Candidates** for District Office shall file their names by submitting their petition to the District Secretary John Knight, at 20 E. Marie Street, Hicksville, New York, at least 10 days prior to the date of the election, namely, by November 28, 1992.

PLEASE TAKE FUR-THER NOTICE:

"Shall the resolution of the HICKSVILLE FIRE DIS-TRICT, in the Town of Oyster Bay, County of Nas-sau, State of New York, adopted by the Board of Fire Commissioners on October 13, 1992, authorizing and empowering the sale of fire truck number 932 (1981 Sutphen Pumper) valued n ex-cess of twenty-five thousand (\$25,000) dollars be approved?

> Attest: John Knight District Secretary HICKSVILLE FIRE DISTRICT

Dated: October 13, 1992 MIT 2633 1x11/20

## LEGAL NOTICE FOR FIRE DISTRICT ELECTION ANNUAL ELECTION

OF HICKSVILLE DECEMBER 8, 1992 PLEAST TAKE NO. TICE that the annual elec-tion of the Hicksville Fire District will take place on December 8, 1992, between the hours of 6:00 P.M. and 9:00 P.M. E.S.T. at the Hick-

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Attest: John Knight **District Secretary** HICKSVILLE FIRE DISTRICT Dated: October 13, 1992 MTT 2633 1+11/20

## Writers' Club To Meet

The Writers' Club will meet on Saturday, November 28, from 2 to 4 p.m., at the Hick-sville Public Library, 169 Jerusalem Avenue, Hicksville. This will be the last meeting for 1992. Meetings will resume in January.

Dorothy P. Freda (writer, editor/publisher of the small press The Pink Chameleon) will coordinate the meeting.

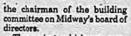
Come and join this informal, Come and join this informat, free, gathering of writers, both seasoned and aspiring. Bring your work and present it for constructive advice, or simply come and listen and offer feedback.

## **Newly Refurbished Nursery School**

Midway Jewish Center, lo-Road, Syosset, dedicated its newly refurbished nursery school building on Sunday, November 8, with a ribbon-cutting ceremony officiated by Pabbi Fyra M Enkelstein the Rabbi Ezra M. Finkelstein, the congregation's spiritual leader. Honored at the dedication

was Oyster Bay Town Council-man Leonard B. Symons, who assisted the congregation in obtaining papers necessary for the renovation to proceed.

Also honored were Ethan Auslander and Arthur Dreyfus, two temple members who donated considerable time, ex-pertise and labor toward the project; and Mitch Weingarten,



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The project, which was com-pleted over a one-month period last summer, was the first major renovation for Midway's nursery school building in 15 VEN Friday, November 20, years. The school occupies a split-level house that adjoins the temple's parking lot. Among the improvements are

new light fixtures and windows, a kiddle-size kitchen and bathroom, a paint job and cleaned carpets.

1992 Following the ribbon-cutting ceremony, four-year-old children from the school MO provided entertainment with spirited renditions of Jewish



Carol Garber, Chairman of Midway Jewish Center's Nursery School Board, presents a certificate of appreciation to Arthur Dreyfus which (from left) Councilman Leonard B. Symons, Mitch Weingarten and Ethan Auslander look on.

#### **Two Trophy Winners**



Thomas Pereira and Lauren Ventimigila proudly display their trophies from the Hicksville Fire Department.

LEGAL NOTICE NOTICE TO BIDDERS SEALED BIDS will be received by the Board of Fire Commissioners of the HICK-SVILLE FIRE DISTRICT, 20 East Marie Street, Hick sville, New York, until 3:30 p.m. prevailing time, DECEMBER 21, 1992 for the following: FIREMATIC SUPPLIES

FOR THE YEAR 1993

Complete specifications for the above items may be obtained at the office of the Dispatcher, Hicksville Fire House, 20 East Marie Street, Hicksville, New York. BOARD OF

FIRE COMMISSIONERS HICKSVILLE FIRE DISTRICT

Dated: NOVEMBER 17, 1992

Attest: John Knight **District Secretary** MIT 2634 1x11/20

## **Heart Failure Topic Of Talk**

The North Shore University The North Shore University Heart Club will present a talk on "Congestive Heart Failure" by Dr. Phillip Kuslansky on Thursday, December 17 at 7:20 p.m. in the Rust Auditorium. This free program is for heart patients and their families. Blood pressure screening will be available before the meeting starting at 6:15 nm. starting at 6:15 p.m. The Heart Club meets every

third Thursday. For informa-tion, please call Henryk Szamota, club Chairman, at 718 229-2696.

> **GET RESULTS!** Place an ad in our Classifieds for reasonable rates and

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PROFESSIONAL GUIDE Advertising on this page is only open to NYS licensed professionals.



1992 November 20, Friday.

### LEGAL NOTICE AMENDMENTS TO THE CODE OF THE TOWNOF OYSTER BAY CHAPTER 233 MOTOR VEHICLES AND TRAFFIC

BE IT ORDAINED, by the Town Board of the Town of Oyster Bay, County of Nassau, State of New York, that the Code of the Town of Oyster Bay, New York, adopted October 5, 1971, and recodified April 22, 1991, as Chapter 233, as amended, be and the same is further amended as follows:

That the following location be ADDED to SECTION 17-25 of the said Code es 17-25 of the said Code es-tablishing thereunder the following intersection as STOP intersection and stop signs shall be erected at ap-propriate places facing traf-fic on the stop street. all traf-fic on the stop street. all traffic on a stop street approach-ing a through street from either direction, unless otherwise designated, shall come to a full stop before entering a through street. EAST NORWICH THROUGH STREET Ridge Rock Lane STOP STREET Sugar Toms La., northbound MASSAPEQUA THROUGH STREETS Phillips Road, Harmony Drive, Block Boulevard, E. Shore Drive, Franklin Avenue, Peconic Drive S., Emily Street, N. Albany Ave., N. Bay Avenue. STOP STREETS

STOP STREETS Harmony Dr., northbound; Phillips Rd., westbound; Harmony Dr., eastbound; Seaview St., east & west; Massachusetta Ave., east & west; East Shore Drive, weathboard, Schef Bead southbound; Soloff Road, east & West; N. Bay Ave., north & south; N. Rutherford

Ave., east & west. That the following location be DELEATED from SEC-TION 17-25 of the said

# MASSAPEQUA THROUGH STREET

N. Rutherford Ave. STOP STREET

N. Bay Ave., north & south That the following location be ADDED to SECTION 17-152 of the said Code es-tablishing NO STOPPING ZONES, which shall be appropriately designated by posted signs: LOCUST VALLEY - FOREST AVENUE - south side starting a a point opposite the east curb line of Ash Street, west for a distance of 25 feet.

That the following location be DELETED from SEC-TION 17-152 of the said Code: NO STOPPING ZONES. HICKSVILLE -WYCHOFF STREET - east side - starting at the south curb line of West John Street, south for a distance of 56 feet.

That the following location be ADDED to SECTION 17-153 of the said Code es-tablishing STOPPING PROHIBITED ON CER-TAIN DAYS OR HOURS, which shall be appropriately designested by posted signs: LOCUST VALLEY -FOREST AVENUE - south

### LEGAL NOTICE

- NO STOPPING FRI-DAYS 11 AM to 7 PM starting at a point opposite the east curb line of Ash Street, east for a distance of 65 feet

That the following loca-tions be ADDED to SEC-TION 17-185 of the said Code establishing NOT PARKING ZONES, which shall be appropriately designated by posted signs: OYSTER BAY - HIGH STREET - south side - starting at the east curb line of Pine Hollow Road, east to the west curb line of Park Avenue; north side - starting at the east curb line of Pine Hollow Road, east to the west curb line of Park Avenue. WOODBURY -WOODBURY ROAD north side - starting at a point 50 feet east of a point opposite the center of the Woodbury Fire House (east end of the fire zone), east for a distance of 186 feet.

That the following location be DELETED from SEC-TION 71-165 of the said Code: NO PARKING ZONES: HICKSVILLE -**BETHPAGE ROAD** - east side - starting at a point 208 feet north of the north curb line of Lottie Avenue, north for a distance of 27 feet. That the following location

ADDED to SECTION 17-167 of the said Code es-tablishing LIMITED PARKING ZONES, which shall be appropriately designated by posted signs; OYSTER BAY -WEST MAIN STREET -TWO HOUR PARKING north side - starting at a north side - starting at a point opposite the west curb line of Lexington Avenue, west to a point 100 feet east of a point opposite the east curb line of Underhill Avenue

Tahtr the following loca-tion be DELETED from SECTION 17-168 of the said Code: HICKSVILLE -WYCKOFF STREET -TWO HOUR PARKING S AM to 4PM EXCEPT SUN-DAYS - west side - starting at a point 56 feet south of the south curb line of West John Street, south to a point 30 feet north of the north curb line of West Barclay Street; east side - starting at a point 56 feet south of the south curb line of West John Street, south to a point 60 feet north of the north curb line of West Barclay Street. W E S T B A R C L A Y STREET - TWO HOURS PARKING 8 AM to 6 PM EXCEPT SUNDAYS north side - at a point 65 feet west of the west curb line of Newbridge Road, west to a point 30 feet east of the east curb line of Wyckoff Stree BY ORDER OF THE TOWN BOARD OF THE TOWN OF

OYSTER BAY Carl L. Marcellino Town Clerk

Lewis J. Yevoli Supervisor Dated:

Oyster Bay, New York November 10, 1992 STATE OF NEW YORK COUNTY OF NASSAU. TOWN OF OYSTER BAY

## LEGAL NOTICE

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 the Town of Oyster Bay (Motor Vehicles and traffic adopted by the Town Board on November 10, 1992. 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 scal of said Town this 12th day of November, 1992

Carl L. Marcellino Town Clerk

**BETH 3158** 

### **November Programs For Children**

Gala Family Concert with Oscar Brand, International-ly Famous Folk Singing Star Sunday, November 22 at

2:00 p.m. Join us for a fabulous "Folk-song Festival" with super star Oscar Brand, who will salute the American experience with rousing songs, as well as with stories, highlights from history,

and sparkling wit. Oscar Brand is a nationally and internationally acknowledged master of amusing bal-ladry. He has recorded eightyfive albums, written ten books, has appeared on national TV and numberous concert stages, is a member of the panel that created Sesame Street, and is curator of the Songwriters Hall of Fame.

For children in grades K-6 and their parents. Register from October 16. Our Native American Hertiage with Beatrice Holland

NUNE

Friday,

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TIMES

of the L. I. Archaeological Society . Saturday, November 21 at 2 p.m. An archaeologist and teacher

will present some fascinating insights into Native American cultures with highlights on the Northeast region. Includes a slide show, artifacts, and an unusual wampum craft to make and take home. Grades 2-6. \$2 materials fee per child. Register from October 21.

٥ All programs are open to youngsters who reside in Dis-trict No. 21 only. For further in-IBLAND formation, please call 931-3907.



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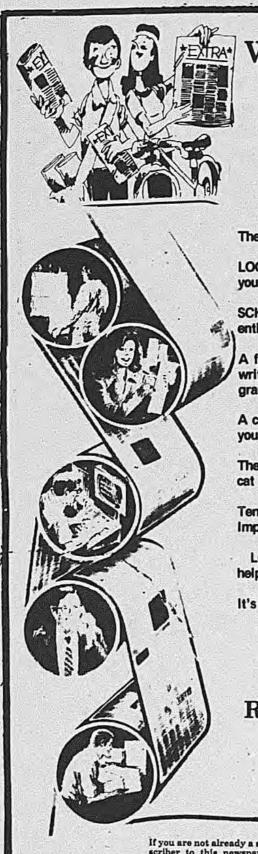
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\$88.49



MID ISLAND TIMES Friday, November 20, 1992 PAGE TEN

# 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.

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Just send in your name and address with a check to Litmore Publications, Hicksville, N.Y. 11801. Subscribe for two years for only \$15.001 > Three years...\$19.001

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#### LEGAL NOTICE PUBLIC NOTICE

NOTICE is hereby given, pursuant to law, that a public hearing will be held by the Town Board of the Town of Oyster Bay, Nassau County, New York, on Tues-day, December 1, 1992, at 8 oclock p.m., prevailing time, in the Hearing Room, Town Hall, East Building, Audrey Avenue, Oyster Bay, New York, for the purpose of con-sidering an application for a Special Use Permit pursuant to the Code of the Town of Oyster Bay, Chapter 246, Zoning, as follows: PROPOSED SPECIAL USE PERMIT: Petition of SOUTH BROADWAY HICKSVILLE ASSOCIATES, INC. for out-door storage of construction equipment, including cranes and crane parts in a "H" In-dustrial District (Light In-dustry), on the following described premises: ALL that certain plot, piece or par-cel of land situate, lying and being at Hicksville, Town of Oyster Bay, County of Nas-sau, State of New York, which is bounded and described as a parcel of land with building thereon lo-cated at the intersection of the easterly side of Bloomingdale Road with the westerly side of Broadway in Hicksville, having a frontage of approximately 384 feet on Bloomingdale Road and a frontage of approximately 631 feet on Broadway with a total area of +/- 2.30 acres. Said premises are identified

## LEGAL NOTICE

by a street address of 25 Bloomingdale Road, and further described as Section 46, Block 629, Lot 68 on the Land and Tax Map of Nas-sau County. The abovementioned petition and maps which accompany it are on file and may be viewed daily (except Saturday, Sunday and Holidays) between the hours of 9 a.m. and 4:45 p.m., prevailing time, at the Office of the Town Clerk at Oyster Bay and Massapqua. Any person interested in the sub-ject matter of said hearing will be given an opportunity to be heard with reference thereto at the time and place

above designated. TOWN BOARD OF THE TOWN OF OYSTER BAY LEWIS J. YEVOLI Supervisor CARL L. MARCELLINO

Town Clerk Dated: November 10, 1992 Oyster Bay, New York MIT 2632  $1 \times 11/20$ 

> LEGAL NOTICE SUPREME COURT OF THE STATE OF NEW YORK COUNTY OF NASSAU

STAR SPORTS COR-PORATION, Plaintiff, against RMS COMPUTER. SERVICES, INC. and RICHARD REIN, Defendants. Index No. 12393 SERVICE BY PUB. LICATION. TO THE ABOVE NAMED

DEFENDANTS: You are hereby required to answer the motion in this acLEGAL NOTICE

tion by Pryor & Mandelup to withdraw as attorneys of record for Defendants on or before December 16, 1992.

The foregoing motion is served upon you by publica-tion pursuant to an Order of Hon. Gabriel S. Kohn, a justice of the Supreme Court of the State of new York, signed the 30th day of October, 1992, at the Supreme Courthouse, Nassau County, Mineola, New York.

The action is for breach of contract.

PRYOR & MANDELUP 114 Old Country Road Mineola, New York 11501 (516) 294-5778

LEGALNOTICE SUPREME COURT, NASSAU CO., PROPERTY INC., Pltf vs MeSICH PROPERTY Corp. etal Defts, pursuant to judgment dated April 14 1992 and the terms of sale I will sell at public auction on Dec. 16 1992 at 9 AM on the north front steps of the Nassau Co., Courthouse 262 Old Country Rd., Mineola NY premises and the improvements thereon in Hicksville NY situate in the Town of Oyster Bay Dist. 017 Sec 45 Bik 079 Lot 0035 k/a 181 Old Country Rd., Hicksville.

JAMES J. KEEFE, JR. REFEREE FRIEDLAND & LEVINSON Attys for Pitf 1978 Flatbush Ave Bklyn, NY

MIT 2629 4X 11/13, 20, 27, 12/4

# **Garbage Disposal Agreement Signed**

Oyster Bay Town Supervisor Lewis J. Yevoli recently signed a "memorandum of understanding" with the Town of Hempstead for an inter-municipal agreement that would allow Oyster Bay to dispose the 650 tons of the non-recycled garbage it collects daily at the Hempstead Resource Recovery plant in Garden City. For years, Supervisor Yevoli, has recommended pursuing an agreement with Hempstead that would provide Oyster Bay with a long term solu-tion for solid waste disposal said, "Today's action will hopefully lead to a historic agreement for garbage disposal that will span two decades. The ones that will benefit most from this arrangement are the taxpayers who would be assured of an economically and en-vironmentally sound solution to garbage disposal." The Supervisor said, "While the contract would allow us to dis-

pose of up to 180,000 tons a year, I am committed to expanding our recycling program and reducing that tonnage dramatically. I have contacted the State Department of Environmental Conservation regarding a potential \$5 million grant that may be available for Oyster Bay to develop our own Materials Recovery Facility (MRF). This would enable us to substantially improve our recycling efforts and further reduce our dependency on utilizing Hempstead's plant for our garbage disposal." Yevoli concluded, '

HHS Presents 'The Curious Savage'

The Hicksville Repertory Company of Hicksville High School will present John Patrick's comedy, "The Curious Savage," on Friday and Satur-day, November 20 and 21, at 8 p.m., with a special free perfor-mance for Senior Citizens on Thursday, November 19, at 7 p.m

This zany comedy is the story of Mrs. Savage, played by Jennifer Corrado, whose step children have had her committed to a mental institution, since her plans for spending the \$10 million left her do not please them. The eccentric blue-haired Mrs. Savage plans to create a foundation to help people realize their foolish dreams

The Cloisters, the exclusive institution in which Mrs. Savage finds herself, looks more like a Victorian mansion than an institution and is peopled by a most lovable group of zany characters played by Lauren Giacopino, Justin Farrell, Maura Johnston, Marco Berrios, and Neha Patel. Fun abounds as Mrs. Savage, aided by her new friends, plots revenge against the Savage children, played by Liz Hyde, Thomas Keevins and James Higgins. Also in the cast are Jennifer Manzo and Michael

PAGE

ELEVEN

Friday, November

20,

1992

MID ISLAND TIMES

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Murphy. Directed by Judith Pasel-tiner, this delightful comedy is suitable for audiences of all ages and will provide an evening of fun for all who attend. Ti kets are \$6 and may be purchased at the High School in advance or at the door. For further information, call 733-6533.

# A Message to: the Republican/Conservative Members of the Oyster Bay Town Board . . .

On behalf of the hard working taxpayers of the Town of Oyster Bay, we commend you for adopting a 1993 budget that gives us the largest tax cut in Town History and protects our Town's fiscal stability.

Unlike Democrat Supervisor Yevoli's proposed budget, which reached for a quick headline while steering our Town toward the breadline, your budget gives us a real tax cut and reduces government spending almost \$1 million below the Supervisor's proposal.

The Town of Oyster Bay has maintained a top grade bond rating because years of responsible Republican leadership has refused to engage in the Democrat budget gimmickry that has brought New York State, under Mario Cuomo, and the Democrat controlled towns of North Hempstead and Huntington, to name a few, to their financial knees.

Just as you, the Republican / Conservative Town Board members, had the political courage to block the Democrat Supervisor's irresponsible 17% wage increase for Town employees, we commend your courage again in rejecting his blueprint for our Town's fiscal destruction. Proudly paid for by the men and women of the Oyster Bay Town Republican Committee

## 'Guilty Conscience' At The Library

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BW

The Hicksville Public Library welcomes the Other Vic Theatre Co. as they present the play "Guilty Conscience" on Friday. December 11, at 8 p.m.

Arthur Jamison is a renowned criminal lawyer. His current litigation, divorce from his wife, will leave him financially devastated. He plots to kill his wife. In the courtroom of his mind, he creates various scenarios for the murder and then pits himself against an alter ego, an imaginary prosecutor, who pokes holes in the seemingly perfect murder schemes he devises. In his search for the ultimate alibi, he is shocked to find that his wife and someone else are actually planning to kill him. But this, of course, just might be another fantasy, or is it?

## Friday Night Library Movies

As part of the "Movies on Friday Night" program, the Bethpage Public Library will feature The Commitments on December 4 at 8 p.m.

Directed by Alan Parker, the 1991 movie stars Robert Arkins, Michael Aherne, Angeline Ball, Maria Doyle, is rated R, and runs for 117 minutes.

Alan Parker's acclaimed hit follows "The Commitments," which is a working-class band determined to bring soul to Dublin, from its shaky beginnings to that long-awaited moment of greatness.

The library is located at 47 Powell Avenue (phone: 931-3907), two blocks west of Exit #8 on the Seaford-Oyster Bay Expressway (Route #135). The Woodland Election Day Bake Sale held at Woodland Elementary School was a great success. After weeks of planning by the coordinators, Mr. Gus Brogle and Marybeth Krummenacker and days of baking on the parents' and

some teachers' part, the Woodland community raised a substantial amount of money which was donated to the Baby Margaret Cancer Fund.

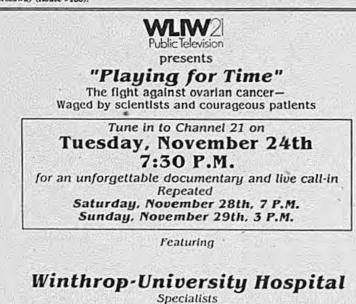
The coordinators wish to take this opportunity to thank all the



Mr. and Mrs. Brogle, Mr. Delaney (Baby Margaret's grandfather), and Douglas Ruderfer.



Children working together.



Dr. Larry Nathanson Recently named one of the best cancer specialists in the United States Director of Winthrop's Division of Oncology/Hematology

Dr. Harold Schulman Nationally known researcher Chairman of Winthrop's Department of Obstetrics & Gynecology

#### Bake Sale For Worthy Cause teachers' part the Wood- individuals involved, from the

parents and teachers who baked, brought or worked at the sale, to the boys and girls of grades 4 and 5 who helped during the sale. Because of their dedication the bake sale was an outstanding accomplishment which benefited a worthy fund.



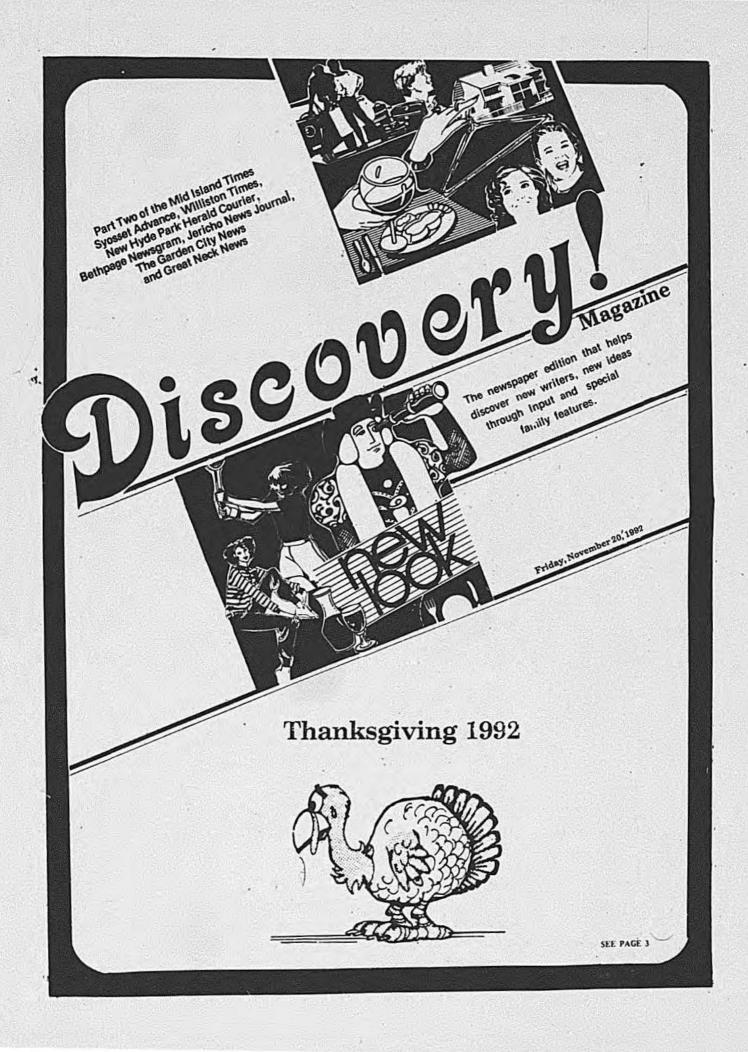
Adrian Gladitz, Mrs. Brogle, Mr. Brogle (4th grade teacher), Cathy Mulder, Pam Marks and Kim Pfaender.



Cathy Mulder, Pam Marks, Kim Pfaender, Christina Liciaga and Tarra Strazzeri.



Community, parents, teachers and children working together.





PAGE 2A

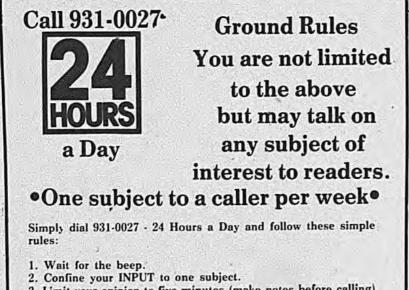
Friday, November 20, 1992

TUPUT

# THE QUESTION OF THE WEEK

Now that we have a President in the same party as Congress do you think the country will be better off?





- 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.

# Madonna Doesn't Reflect Everyone's Standards

Most callers to Input do not speak highly of Madonna or her book but there is a difference in opinion on whether she reflects American society in answer to this question? "Does the rise of people like Madonna and her book as best seller reflect the level of American society?" Here are some of the answers:

#### PUBLICISTS INVENTION

Madonna is the creation of publicists who want to exploit society by making believe they have something of interest to say. I am surprised that the book has become a best seller even at its high \$50 price. This, on the surface, would mean that the tastes of American society are low. But I believe that most people who bought the book were disappointed and responded to the great amount of pre-publication publicity that had been given to it. Therefore I discount it as a measure of American society. J.D. WE'RE NOW MATURE

I think the Madonna book reflects the level of maturity of the public. We can now buy and read what we want. There is no longer any censorahip. This alone is worth 100 Madonnas taking advantage of the freedom to misuse it. If we have freedom and believe in it, we will always have the Madonnas. K.V. COLECTOR'S ITEM

I have pruchased Madonna's book and think it will be a valuable piece for my collection. I think Madonna is candid and true to herself and therefore it is a good book that will be a collector's item. I am tired of people criticising it. The thousands of people who bought the book are proof that she is a celebrity. N.D. TRICKED INTO IT

Most of the critics said Madonna's book wasn't worth very much but the news columns and the radio disc jockeys kept on giving little parts of what was in the book so many people bought it out of curiosity. I don't think that this has much to do with the taste of the public. They were more or less tricked into buying the book L.S. LOW TASTES

While Madonna's book is pure trash from all of the reviews I have read I think it probably does reflect the low tastes of the public and with the TV soap operas gaining more and more of an sudience it really should not come as a surprise that the book reached the Best Seller List. When Vice President Quayle noted the low caliber of TV shows, he got little backing from churches and those who preach high moral standards. LUCRATIVE BUSINESS

With the public so misguided it is easy to see why a book like this went over. It proved that poor taste and the merchandising of sex is still a lucrative business. G.F. LOT OF FOOLS

I can't use the Madonna book to condemn all society. In order to be a best seller you don't have to have any big percentage of the population buy a book. 300,000 books sold is not indicative of the entire population. The most you can conclude is that there are a lot of fools out there with their money. J.S. MUSIC TASTES

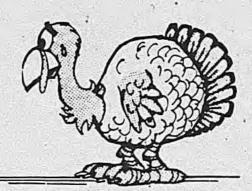
Yes our moral decay is full blown. But it has been that way for some time. The music business and now the book business is helping lower our tastes. F.S. SLIPPED BADLY

Tm so busy in retirement that I just don't have enough time to read books of quality not alone the Madonna best-seller. Needless to say she has obviously sought to capitalize on her favorite theme "SEX" although I can't argue the fact that much of what we see on television these days leaves little to the imagination and from my point of view, I have to say that I don't get a charge out of it at all. And, I guess that if I were to read her creation I would be turned off instead of singing high praise to her. As to the level of American society, when I catch a TV special obviously designed to titilate the sexual tastebuds of the audience, it does just the opposite to methere is just nothing nice about the manner in which the show is designed to conjure up the dirtiest possible mental reaction. I hate to say it but just using TV to measure the level of American society using the Madonna book for a reaction, I believe that our contemporaries have alipped very badly. P.G.S.





# **Thanksgiving 1992**



#### By Marjorie Wolfe

24

According to a Shoebox Greeting Card, "Thanksgiving is a time to bow our heads and say those special words we say each year - "Geez, we gotta lose some weight."

Now let's talk turkey! In our 34 years of marriage, my husband and I have shared a "chupeh," three beautiful sons, a gas explosion, a prescription for Motrin, two blackouts, eight automobiles, a Queen size bed, 1/2 gallon of Heavenly Hash ice cream, The Popcorn Diet (and gained weight), a Bernard Meltzer T-shirt, a Leo Buscaglia hug... and 34 Thanksgiving Dinners.

We've disagreed with Calvin Trillin, who said that "Thanksgiving would be a happier holiday if fettuccini filled in for the turkey" and agreed with the home economists at the Butterball Turkey Talk Hotline that stuffing should not be placed inside the turkey's cavity until just before roasting.

This year all of my holiday recipes are taken from "The Lifestyles of the Rich and Famous Cookbook." With Robin Leach as my guide, and my mother, Jeanette Gottlieb, as assistant chef, the family will be impressed. I've got the green light to serve Eva Gabor's recipe for chicken paprika, which tastes best, dahling, when served on antique Haviland dishes and Baccarat crystal glasses.

Preparing the Thanksgiving feast poses three special problems; our daughter-in-law, Teri, is expecting her first baby and is concerned with tough-turkey syndrome. Tough-turkey syndrome occurs when a bite of turkey gets stuck in the esophagus. The food goes down the right pipe but gets stuck before it reaches the stomach.

I've explained to her that those most at risk are denture wearers, senior citizens, alcoholics or anyone who doesn't chew food thoroughly. Her obstetricians, Drs. Prince and Vasudeva, confirm this fact; they reminded me - should this occur - not to try the Heimlich maneuver. It won't help since it's used for obstructions of the airway, not the esophagus.

Problem No. 2 is daughter-in-law, Jori, who drives around with an automobile bumper sticker which reads:

#### "Bacteria Is Bad, But Nuked Turkey Is Mad She is angry with the National Turkey Foundation for asking

the White House to approve irradiated turkeys. Zapping the birds may kill Salmonella, but it may also kill some nutritional value, alter the flavor and do dangerous things we haven't yet studied. As a result, she refuses to get turkey! PAGE 3A

Friday, November 20, 1992

DISCOVERY

a result, she refuses to eat turkey! The third problem is that the remainder of the Wolfe clan are on the 4-day Wonder Diet. This regimen suggests - for, dinner - a yummy 2 hard boiled eggs, 6 ounces of green beans, unsweetened applesauce, prune juice and steamed squash.

I keep stressing that Thanksgiving foods that are the same color have the same number of calories. Ex. spinach and pistachio ice cream, mushrooms and white chocolate, oyster stuffing and "Healthcare Crunch" - a new Baskin-Robbins flavor suggested by the friends of Bill Clinton.

Hubby, Howard, complains that my normally "Haimish ponem" (friendly face) resembles the chalky white of the Kabuki face. Is it any wonder? Only 24 days to Hanukah!



#### ABOUT THE AUTHOR

Marjorie Wolfe is a business teacher in Plainview, and a freelance writer. She has had several contributions to Discovery.



The Mirassou White Burgundy, If your restaurant qualifies as a leader in the area we want Monterey County, has been warm-ly received in this column before to talk to you about being included in our guide. The cost is (though I still wish they'd call it Pinot Blanc) and the 1991 is an excellent edition, a juicy, lively wine with an appley fruit character and lingering nuance of allspice.



PAGE 4A Friday, November 20, RATINGS READER

conservation of the second sec

nominal and the results can be great.

Call 931-0012 for details







Floral Park's Crabtree's Celebrates 5th Anniversary

While enjoying excellent Saturday evening dinners at Floral Park's popular Jericho Turnpike's Crabtree's Restaurant, my wife and I were in-formed by Proprietor Yianni Hatgidimitriou that his Western Long Island culinary landmark is celebrating its fifth anniversary this November. His geniality in welcoming us into his establishment was matched by his partners Aristidis Konsta and Aristomenis Mendrinos.

My wife raved over her fresh, homemade spinach and egg fet-tucini with shrimp and scallops, prepared in a creamy dill sauce, for \$12.95. I thoroughly enjoyed my most delicious \$13.95 roasted, boneless Long Island duckling l'orange, served with fresh broccoli, wild rice and beets. Our superb dinners were extremely well complemented by an excellent bottle of Classico Suave Bolla for \$11.

Our most attentive waitress was lovely brunette Karen McGuire of Garden City, who has been at Crabtree's since it first opened its doors to the

public five years ago. Crabtree's is open seven days a week, from 12 noon to 10:30 p.m., Monday through Thursday, until 11 p.m. on Friday. It's open Saturday from 5 to 11 p.m., and Sunday from 12 Noon to 10 p.m. The sumptuous Sunday brunch is served from 12 Noon to 4 p.m. They honor all major credit cards and offer a most impres-sive selection of domestic and imported beers, wines and liquors.

When you add up Itheir absolutely first rate, competitively priced cuisine, supurbly served in a delightful ambiance, it looks to us reader raters that Crabtree's will be celebrating many, many more anniversaries! J.DeG.C.

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# Simply smashing holiday cookies

#### By Melanie Barnard and Brooke Dojny

Every year since we have been writing this column, we have offered you a couple of cookie recipes during the holiday season. We do this first and foremost because we do love cookies - especially Christmas cookies.

Also, everyone we know, even those who say they "never" eat sweets and those who profess to be unsure of how to turn on the oven, takes to baking and devouring cookies in December.

Finally, though we all have traditional favorites, we always like to try a new recipe every year

to add a little variety to the tray. This year, we have developed variations of two very popular, very delicious cookie themes. We bet that a recipe for lemon bars appears in almost every community cookbook in America - the reason being that almost everyone in America loves them

But, never afraid to gild the lily, we added a touch of fragrant car-damom to the crust, lightened up a bit on the sugary filling, and then teamed the puckery lemon with the natural seasonal sweet-ness of orange for Two Citrus Bars. Delicious

Chocolate Pecan Rum Balls is truly a dream cookie - full of chocolate and nuts and no baking at all. Based on the popular bourbon or rum balls, our new recipe is more like a fancy candy truffle because of a touch of melted sem-isweet chocolate to enrich the flavors

Arranged together on a tray or in a gift box, these two cookies make a terrific visual and taste treat for the holidays.

#### TIPS

· When freezing cookies, be sure to separate layers with waxed paper or plastic wrap. Freshen up with a dusting of confectioners' Sugar after thawing.
Cookies are the perfect gift for

everyone, so bake lots.

- **TWO CITRUS BARS**
- Pastry Layer: 1 cup all-purpose flour
- 2 tablespoons confectioners'
- sugar

## KITCHEN HINTS

6 tablespoons unsalted butter

- Citrus Topping:
- 2 cggs
- <sup>4</sup>2 cup granulated sugar 2 tablespoons all-purpose
- flour
- 1/2 teaspoon baking powder 1 tablespoon grated lemon
  - 1 tablespoon grated orange
  - 2 tablespoons lemon juice

Yields 24 to 36 squares. Preparation time 15 minutes. Baking time: About 40 minutes. Preheat oven to 350 F. Grease 9inch-square baking pan.

In work bowl of food processor, combine flour, sugar and car-damom. Pulse to combine. Cut butter into several pieces and distribute over flour mixture. Pro-

cess until mixture is crumbly. Pour into prepared pan and, using palm of your hand, flatten and press to make a smooth, even layer. Bake in preheated oven for 17 to 20 minutes, until crust is pale gold

Meanwhile, to make filling, whisk together eggs, sugar, flour, baking powder, citrus zests and juice. Pour over warm pre-baked crust, smoothing with spatula to make even layer. Return to oven and bake 22 to 25 minutes, until topping is pale golden and just set.

Cool on rack and cut into 24 to 36 squares (Store, wrapped, in re-figerator for up to 3 days, or wrap in single layer and freeze for up to 3 weeks

## CHOCOLATE PECAN RUM BALLS

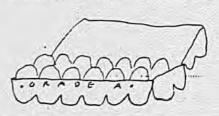
- 9-ounce package chocolate wafer cookies
- 1 cup (4 ounces) pecans
- 12 cup powdered sugar 1/2 teaspoon instant coffee granules
- 5 cup dark rum 3 tablespoons dark corn
- syrup
- 2 ounces semisweet chocolate, melted
- Confectioners' sugar or chopped pecans for rolling

Yields about 5 dozen.

# Stretching eggs.

What to do when you don't have enough eggs to scramble?

- 1. Keep the ratio to 2 eggs used to one egg omitted.
- 2. Use 2 tablespoons cottage cheese to replace one egg. 3. Use 2 tablespoons totu to replace one egg.
- 4. Substitute 2 leftover egg yolks for one whole egg



EARLY BIRD SPECIALS Mon.-Fri. 4:30 - 6:30 p.m. Choose from a

Friday, November

teaspoon ground cardamom







Desiree Vivea

# Dip into the holidays

Dips are one of America's most popular snack and party foods. And luckily, they're also one of the easiest to prepare, especially when your microwave can warm them to a just-right temperature in minutes.

Dips make tasty before-meal appetizers. If you're planning a heavy dinner, appetizer dips should be light; precede a light supper with heavier dips.

Serve dips with drinks at an evening cocktail party, with cocoa or mulled cider for a winter evening snack, with beer or soft drinks for an afternoon holiday gettogether.

Because some people tend to drink more alcohol during the holiday season, it's a good idea to provide plenty of snacks to keep guests from getting too much alcohol on a too-empty stomach.

Most dips are high in fat content. Because microwaves are attracted to fat, dips tend to heat very quickly.

Hearty cheese-based fondues make very popular dips, especially in cold weather. But remember that cheese can overcook quickly in your microwave, becoming stringy and tough.

In general, microwave at a lower setting and watch carefully to avoid overcooking ingredients.

When converting a conventional recipe for microwave, cut down on the amount of liquid added. There's less evaporation with microwaving, so liquids don't cook away. By decreasing liquids, you'll ensure that you serve dips — not drips.

What to use as dippers? Crackers, corn or potato chips, crisp bread sticks, French or cocktail bread slices, pita bread wedges, vegetable sticks and slices (cauliflower, broccoli, cherry tomatoes, cucumber slices, carrot and celery sticks, radishes, etc.)

With savory, saucy dips try serving chicken wings or chicken strips, shrimp or tiny cocktail meatballs. With sweet dips or mild cheese dips, serve bread or cake cubes and fruits like apple or pear wedges, pineapple or banana chunks or whole strawberries.

For an extra-special holiday presentation, serve dip in a hollowed-out pineapple shell or in a red cabbage or eggplant shell. Replenish dip and dippers frequently.

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

## MICRO-TIP OF THE WEEK

When microwaving delicate sour cream-based dips with a temperature probe, set probe to 90 F. Insert probe at center of dip, cover loosely with plastic wrap and microwave at LOW (30 percent power) setting until probe signals.

#### CREAMY CRAB AND ARTICHOKE DIP

- 1 (8-ounce) package cream cheese
- 1 (7-ounce) can artichoke hearts, drained
- (6-ounce) can crab meat, drained and flaked
   tablespoons chopped red
- Spanish onion
- 1 tablespoon white wine 1 tablespoon Dijon mustard
- 1 clove garlic, minced
- % teaspoon freshly ground black pepper Yields: About 2 cups.
- Yields: About 2 cups. Preparation time: 5 to 10 min-

utes.

Cooking time: 2 to 4 minutes. Oven setting: MEDIUM (50 percent power); MEDIUM-HIGH (70 percent power).

Unwrap cheese and place in 1%-quart microwave-safe casserole. Microwave at MEDIUM setting 1 to 1% minutes, to soften. Add other ingredients. Microwave at MEDIUM-HIGH setting 1 to 2% minutes longer or until heated through and bubbly. Stir halfway through cooking time. Serve warm with crackers or cocktail-size bread slices for dipping.

PARTY BRIE DIP ALMONDINE 1 pound brie cheese

\*> cup whipping cream or half\* and-half

- 1 tablespoon white wine
- 1/2 cup chopped toasted almonds
- Yields: About 2 cups. Preparation time: 5 to 10 min-

utes. Cooking time: 4 to 6 minutes. Oven setting: MEDIUM (50 percent power).

Trim rind from cheese and discard. Place cheese in 2-quart microwave-safe casserole. Pour cream and wine over cheese.

Microwave 2 minutes. Stir. Microwave 2 to 4 minutes longer, stirring every minute or until cheese can be stirred smooth. Add almonds, reserving 1 table-

Add almonds, reserving I tablespoon for garnish. Stir well. Turn mixture into serving dish, top with remaining almonds and serve with apple and pear wedges and French bread cubes for dipping.



## FOR TEENS

#### By Willard Abraham, Ph.D.

Dr. Abraham: I'm writing for the best advice possible. Sometime ago my friend and I went out with two guys. The one I was with likes me, but we've gone out before and he doesn't really interest me. The one my friend was with she doesn't really know, and she and that boy don't like each other.

I'm starting to get feelings for that guy, but the one who likes me wants to go out again with me. What should I do? Should

I tell this other guy how I feel about him, or would that be too risky? Those two guys are good

Those two guys are good friends. I'm just afraid I'll hurt the one who likes me. - Confused

Confused: Because the two boys are friends, it could be risky for you to end one relationship and try to start the other one. So it may be better to be patient, see whether the other boy makes the first move toward you, and then be honest with the one who likes you, telling him your calcurg (re asch boy

feelings for each boy. It isn't an issue that the other boy and your friend may not be fond of each other. It's your involvement with the two boys that is important. Time and patience on your part may help the situation work out without your taking any action at this time.

Dr. Abraham: I'm a little guy, but I think I have a great personality. At least my friends have often told me what a good time they have when I'm around. So my size has never worried me.

Now I'm worried about something related to how short I am. I've met this girl who is about 5 inches taller than I am. She has never mentioned our difference in height, and I haven't brought it up, elther.

The thing that surprises me is how much she likes me, and I'm crazy about her. She shows her affection in many ways, but I match her in all that because she has brought a wonderful glow lato my

life. Still, there is that beight difference. A friend of mine who doesn't have a girlfriend as sweet and loving as mine has told me that I'm headed for trouble because of it.

Do you think I am? -Short Guy

Short Guy: All the indications are that you are in clover and that the height factor doesn't enter the picture. You and your girl seem to be so mature about it. You are apparently concentrating instead on what is really important, your feelings for each other. PAGE 9A

Friday

N. . ember 20,

1992

JUNIOR

PAGES

Do you think that envy might be the reason your so-called friend brings up the height difference? Consider that for a very brief moment, and then go back to happy, warm thoughts related to your girl.

Dr. Abraham: I did a very stupid thing, and the reason I'm writing to you is to tell other teens to be more careful than I was.

We live where the summers are really hot, so it is lucky that my folks' car has air conditioning. When I drive it this time of year, I keep the windows closed tight, not even with an air crack. And when I park, the windows are still closed, with the air conditioning off, of course.

My parents gave me a beautiful Lab puppy for my birthday a few weeks ago, and he went with me wherever 1 went, except into the stores. So 1 le<sup>+</sup> him in the car, went -

ping for a couple ' ..., the temper' ... was around 10' ...d the sun was be' ...g down. Result? He died, and I

Result? He died, and I could die, too. Why did I do it? Why didn't I use my bead? When will I stop crying over him?

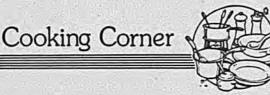
<sup>1</sup> No one is to blame but me. My folks have been good about it, saying it could happen to anyone. But that doesn't make me feel any better. Writing this letter does just a little bit if other teens aren't that stupid after they read about my tragedy. — So Sorry So Sorry: I don't mind

So Sorry: I don't mind admitting that my heart breaks because of your loss. Too often we learn lessons too late and the hard way. Your tragic experience is an example of that.

In this country (maybe elsewhere, too) we have a history of all kinds of animals, especially young and older ones, not able to take extremely high, closed-up heat (or more than a few minutes. Sometimes on hot days the temperature in a car can go up 100 degrees or more in a short time, and a car window open even a few inches may not help much.

Your loss is terrible, no question about it. But the car heat record also includes babies and young children. That is too sad a possibility even to think about But it can, of course, be prevented.

FOR TEENS



# Dessert, New Orleans style

#### **By Kathi Diamant**

Friday, November 20, 1892 PAGE 16A

DISCOVERY

In the early 1950s, the late famed restaurateur Owen Brennan Sr. was creating his dream of the quintessential New Orleans breakfast establishment.

According to his son Jimmy Brennan, who continues with his two brothers to run the famous family restaurant in the French Quarter, New Orleans was the major port of entry for bananas shipped from Central and South America, and Brennan Sr. wanted to find a new way to use bananas. Dessert history was made.

Now appearing on international menus from Paris to New Orleans, Bananas Foster was created in the kitchen of Brennan's Restaurant and named after Richard Foster, a family friend and frequent restaurant patron. Last year, Brennan's served 35,000 pounds of bananas in its famous Banana Foster dish alone

Chef Mike Roussel has cooked Bananas Foster in Russia, Italy, England and Japan, as well as on more than 40 television stations.

His advice is, "Don't be afraid to attempt the dish in your own kitchen. Just remember to wait until the rum gets hot so you'll get a good flame when it's ignited. The dish can be prepared over a regular stove burner and then brought to the dinner table to be flamed.

> BRENNAN'S FAMOUS BANANAS FOSTER

14

- 4 tablespoons butter (1/2 stick) I cup brown sugar
- 1/2 teaspoon cinnamon 4 tablespoons banana liqueur
- 4 bananas, cut in half, length-
- wise, then halved
- 1/4 cup of rum
- scoops of vanilla ice cream **Yields 4 servings**

Melt butter over alcohol burner or stove in flambe pan. Add sugar, cinnamon, banana liqueur and stir to mix. Heat for a few minutes, then place halved bananas in sauce and saute until soft and slightly browned. Add rum and allow it to heat well, then tip pan so that flame from burner causes sauce to light. Allow sauce to flame until it dies out, tipping pan with a circular motion to prolong flaming.

Serve over vanilla ice cream, then spoon hot sauce from pan over the top.

#### ... While Bananas Foster is one of New Orleans' most famous (and delicious) creations, Bella Luna's Banana Bread Pudding With Rum Sauce was a spoons-up favorite at the very successful first annual New Orleans Wine and Food Experience, which featured a unique opportunity to sample favorite menu items from the best of New Orleans' finest dining establish-

ments. The wines were pretty ex-

cellent, too. Bella Luna opened in October 1991 in the historic French Market and features an Italian twist to the Cajun and Creole menu, with a growing reputation as a worldclass romantic setting. Glamour magazine named Bella Luna as one of America's best "Places to Kiss.

This bread pudding met my lips more than once!

BELLA LUNA'S BANANA BREAD PUDDING 12 ounces stale French bread,

- thinly sliced 1/2 cup cinnamon sugar (1/2 cup
- sugar, 1 tablespoon cinnamon) 1/2 cup raisins
- 3 bananas (slice 1, puree the remaining 2)
- 1 ounce plus 2 tablespoons butter
- 1 cup heavy cream

1 cup milk

- 1/2 vanilla bean
- 3 eggs Rum Sauce (recipe follows)

Yields 6 servings. Butter and lightly sugar 10-inch

cake pan (bottom and sides). Evenly distribute French bread, 1/4 cup of cinnamon sugar, raisins, sliced banana and butter (cut into small cubes) around pan and set aside.

Heat heavy cream and milk over moderate flame. Scrape out the insides of vanilla bean, adding both shell and meat to milk/cream mixture. In separate bowl, lightly beat eggs and other 4 cup cinnamon sugar together. Add banana puree and cream/milk mixture (remove vanilla bean).

Pour custard over bread mixture, making sure all bread is well saturated; sprinkle rest of the cinnamon sugar over top

To ensure proper baking, place cake pan containing bread pudding in larger pan filled with wa-ter. Bake at 325 F for about an hour, or until firm to touch and lightly browned on top. Serve with Rum Sauce.

#### RUM SAUCE

- 1 cup butter
- 3 eggs 4 ounces water
- 2 cups sugar
- 1 tablespoon Karo syrup
- ounces rum
- **Yields 6 servings**

Melt butter and mix with eggs. Boil water, sugar and Karo syrup until golden brown. Take off flame and add rum. Pour rum mixture into butter and egg mixture and mix well. Serve warm over Banana Bread Pudding.

Even though it doesn't have any bananas in it, some of the participants at the New Orleans Wine and Food Experience felt that this bread pudding from the Palace Cafe on Canal Street was the best dessert selection. To be completely fair, here's that recipe, too. By the way, the Palace Cafe is brought to you by the fine folks of the more famous Commander's Palace, yet another branch of the Brennan family.

> WHITE CHOCOLATE BREAD PUDDING

- 3 cups whipping cream
- 1 cup milk
- 1/2 cup sugar 2 eggs
- 8 egg yolks
- I loaf French bread (sliced into Va-inch pieces and dried in oven)
- 2 tablespoons chocolate shavings (for garnish)

### Sauce

8 ounces melted white chocolate

3 ounces heavy cream

#### Yields 6 servings.

Heat whipping cream and add white chocolate. When chocolate is melted, remove from heat. In double boiler, heat milk, sugar, eggs and yolks until warm. Blend egg mixture into cream-and-chocolate mixture.

Place bread slices in baking pan. Pout 1/2 mixture over bread and let settle. When bread has soaked up mixture, top with rest. Cover with foil and bake 1 hour at 275 F. Remove foil and bake 15 minutes until top is golden brown.

To serve, spoon hot out of pan. Or let cool to room temperature and place in refrigerator for about 45 minutes, then cut into squares or triangles.

To make sauce, melt white chocolate in double boiler, remove from heat and mix in heavy cream. Spoon over bread pudding and sprinkle with chocolate shavings

Note: May be kept at room temperature.

Kathi Diamant is a free-lance travel and food writer.

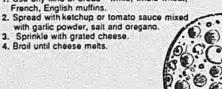


## KITCHEN HINTS

## Last-minute pizza.

Here's a recipe for a meal in a hurry:

- 1. Use any kind of bread white, whole-wheat,



PALACE CAFE'S

Bread Pudding

10 ounces white chocolate

# Garden Talk

#### By C.Z. Guest

Q. I've heard that the pumpkin is the world's biggest fruit. Is that true? And can you tell me more about pumpkins?

A. Many things come to mind when you think of the world's biggest fruit, but the biggest is the pumpkin.

The pumpkin is a member of the gourd family cucurbits and is defined as a fruit because it contains seeds. It is actually a form of a large, round winter squash, but is differentiated from fruits because of the enormous size it reaches, the largest ever recorded being 580 pounds. Can you imagine the number of pies, breads, cakes, cookles, muffins and soups that fellow could have become?

Some people think of the pumpkin as exclusively North American, and it is true that pumpkins are strictly from this side of the Atlantic.

In Ohio, excavations of burial mounds of the prehistoric Adean people reveal that by 500 B.C., pumpkins were being grown in the Buckeye state. However, in Mexico, dating from between 8,000 and 3,000 B.C., remains of pumpkins seeds and stems have been found.

The best thing about pumpkins then and now is that they are easy to grow. They can be grown anywhere with three or four months of hot days. They can also stand cool nights and have been successfully grown in gardens with less than six hours of direct sunlight.

One key to successful pumpkin growing is tons of manure. In early spring, dig a large hole 2 feet across and 18 inches deep and fill it with rotted manure. Mound soil over this and punch in five or six seeds 1 inch to 1½ inches deep.

In a week, thin all but the two strongest seedlings, mulch well and wait, keeping the patch well weeded. As I said, fertilize with lots of manure.

Pumpkin vines are monoecious, male and female flowers blooming on the same plant. Although the first few flowers are usually male and will wither without producing fruit, don't despair. The female flowers soon come along and begin to bulge at the base of the blossom to reveal what will soon become the fruit.

Three to five weeks before the first expected fall frost, pinch back vine tips and remove any small fruits that will not have time to mature. This will channel all nutrients to the remaining more mature pumpkins. They'll be ready to harvest when they are completely orange.

## GARDEN GIFTS

Surprise your friends for the coming holidays with a present from your garden. I love to give cuttings of my favorite plants, and I also make wreaths from evergreen clippings and pine cones.

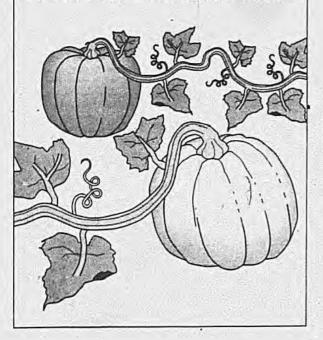
Most welcome of all is the gift of herbs. Most of us who grow herbs grow more than we can use. Here is how to dry and store them for the holidays.

The best time for harvesting sprigs is when the flowers first open and plants have a lot of foliage.

## GARDEN TIPS Pumpkin primer

The largest pumpkin ever recorded weighed 580 pounds.
 The key to growing big pumpkins is using lots of manure. In early spring, dig a large hole 2 feet deep and 18 inches across, fill it with rotted manure, cover with soil, and plant seeds 1 inch deep.
 Three weeks before the first fall frost, pinch back vine tips and remove small fruits that will not mature.

Pumpkins are ready to harvest when they are completely orange.





# Helping children identify abuse

Q. Can you provide some practical guidelines on the subject of child abuse, especially how to prevent is? What I'm especially interested in is how children can recognize unacceptable behavior toward them by older children and adults, and how parents can help prevent such abuse problems.

I know this is a tremendously big issue; it has become very serious in the city where we live. So please help us and other parents, too.

A. You are right about the size of the issue and the need for information for children and their parents.

I'm glad to share details with you from a recent article written by Tony George, a crime-prevention officer in the Paradise Valley, Ariz, police department. It appeared in the *Independent*, their local newspaper.

He delved into this subject under several headings, first for children, then for parents.

Here are tips to help children recognize, resist and report abuse:

 Your body is your own. You have the responsibility to take care of it and the right to protect it. You also have the right to privacy in bathing, dressing and sleeping.

• Your feelings are important. They make you a special person. Sometimes you may have a feeling that says you should stay away from certain people, even if you don't know why. When you have feelings like that, trust them. Tell someone how you feel.

• There are many different kinds of touches. Some make us feel good, like hugs. Some make us feel bad, like being hit or kicked. Some touches are confusing, like a hug that is too hard or tickling that no longer feels good because the person won't stop.

 No one has the right to put his or her hands under your clothing or on the private parts of your body that your swimsuit covers, not even a friend or relative.

 Children have the right to say "no" to people who touch them in bad or confusing ways. You have that right to say "no" to any person who touches you in a way you don't like. • If anyone touches you in a way you don't like, say "no" in a loud voice and "get away." Do not be afraid that you are going to hurt their feelings. It is better to be safe than polite. You can always apologize later if necessary. PAGE 11A Friday, November 20, 1992

SOMETHING

FOR

EVERY

1

• If anyone asks you to touch them in a way that you don't like or that confuses you, say "no" in a loud voice and "get away."

 If someone threatens you or makes you promise not to tell, tell someone anyway. Also tell the older child or adult who makes you feel uncomfortable, "We don't keep secrets in our family."

• If someone touches your private parts, it is not your fault. It is that person's fault. He or she knows better. Someone needs to help him or her.

 You have the right to tell if someone touches you in strange ways. Tell someone who can help you. Keep telling until you get help.

• There are adults who will listen to you, believe you and help you. Make a list of people you can tell if you have a problem. George provided these sugges-

George provided these suggestions for parents. Watch and listen to your child. Although children may not discuss a child abuse incident directly, they usually ask for help in their own way. Different behavior often provides clues.

 Changes in behavior at school or home, such as withdrawal, inattentiveness or other unusual behavior.

 Sleep disturbances, including fear of sleeping alone, bed-wetting or nightmares.

 New fears, such as fear of males or females or fears of being touched by an adult.

 An unexplained attachment to a particular person or a reluctance to be with a certain person.

• A sudden decrease or increase in appetite.

 Preoccupation with sexual matters inappropriate to a child's age.

These symptoms do not necessarily mean that a child is being abused. These behaviors do mean something is bothering the child and the situation should be investigated.

There are also physical signs you can look for to determine if a child is possibly being abused.





## **Fitness Forum**

By Lou Marra

If you suffer from chronic fatigue, the first step to regaining your health is to clean up your diet, according to Dr. William G. Crook.

Get rid of junk food, urges Crook in his latest book, "Chronic Fatigue Syndrome and the Yeast Connection" (Professional Books Inc.)

Some symptoms of chronic fa-tigue include exhaustion, fatigue, frequent urination, persistent headaches, chills, sore throat, irritability, balance problems and depression.

All segments of the population are at risk, but adults younger than 45 appear to be most susceptible. A majority of persons with chronic fatigue and immune dysfunction syndrome (CFIDS) are women.

The medical doctor also urges that victims of CFIDS cut down on food and drinks that have sugar and avoid processed and packaged food that contains what he calls the "bad fats," for example, coconut and palm oils.

On the positive side, Crook says to eat more potatoes and beans, experiment with such items as broccoli, beets, fruit, whole grains and fish, and become label-conscious

He also advocates exercise but cautions against overdoing it.

"While you're doing this, get rid of the pollutants," such as cigarette smoke, in your home, writes Crook, a 74-year-old pediatrician and allergist. "You'll, of course, need to make lifestyle changes, obtain sufficient rest and work with your physician."

Crook has found that people who are chronically fatigued can also be helped if they avoid foods that cause sensitive reactions or allergies.

Food sensitivity could be the cause of some people's fatigue, and experimenting with diet may help, he notes.

Most food allergies (and/or food reactions) cannot be determined by allergy skin tests or lab-

oratory tests," contends Crook. "Instead, they must be identified by a carefully designed, prop-erly executed elimination diet. Any dietary ingredient can provoke nervous symptoms, including milk, food colors, additives, sugar, wheat, corn, egg, chocolate, yeast and citrus."

Fatigue, tiredness and achiness are frequently overlooked mani-festations of food allergies, ac-cording to Crook. "The most common causes of food allergies are milk, chocolate and eggs, although cane sugar, corn and wheat should also be considered."

The traditional American diet rich in meat, milk and eggs is hazardous to your health, according to Dr. John McDougall. In his book, "Twelve Days to

Dynamic Health" (Penguin) McDougall says, "Dairy products are the most common cause of food allergies."

"I share McDougall's thoughts about milk sensitivity," adds Crook. "During many years of pediatric and allergy practice, I helped many (patients) by remov-ing milk from their diet.

In addition, my own nasal congestion and long-lasting sinus trouble improved dramatically when I stopped drinking milk."

How does one find out if fatigue and other symptoms are caused by something her or she is eating? "You carry out an elimination diet that avoids many of your fa-

vorite foods," replies Crook. "If you're sensitive to the foods

you avoid, your symptoms will improve or disappear when you stop eating them. And they'll return when you eat them again."

The elimination part of the diet lasts about a week, according to Crook, or until you show improvements During the second week, eat the

food you've eliminated, adding one food per day, and see if the symptoms return.

Conduct your elimination diet during a convenient time, for instance, not during the holidays.

Research suggests that CFIDS results from a dysfunction of the immune system, and some medical professionals have found that certain people can develop the condition in other ways, including: after an acute viral illness; after working in an airtight building loaded with pollutants, including tobacco smoke, perfumes and mold in the air-conditioning system; and after taking long-term antibiotics.

\*Like a forest fire, CFS can start in many ways," states Crook. "Once it gets started, the immune system is, weakened. And when the immune system can't do its job, viruses and bacteria begin to multiply and raise large families, and infection may then develop.

"The person with an infection may be given antibiotic drugs, which may cause vaginal yeast infection and yeast overgrowth in the gut, leading to diarrhea, constipation, abdominal pain and absorption of food allergens.

Crook points out that the yeast infection may lead to a vicious cycle of vaginal yeast infections and more viral infections.

A yeast infection could also cause endocrine dysfunctions, which include infertility, loss of li-

bido and irregular menstruation. Common yeast normally lives on the mucous membranes of the

digestive tract and vagina, as do billions of friendly germs. "When you're healthy, these yeasts cause no problems. But when you take antibiotics (especially if you take them repeatedly), birth control pills, the cortisone group of drugs and high-sugar diets, yeasts multiply I and raise large families," says

Crook.

# Learning Thai cooking in Bangkok

At the Thai Cooking School in Bangkok's Oriental Hotel I finally learned how to eat and cook Thai food. It was a revelation.

THE HEALTHY GOURMET

By Kit Snedaker

No olive or sesame oil here, but plenty of basil, to my surprise, and limes, never lemons. Lots of sea-food, shrimp and fish and chilies of every description.

Maybe it's the climate, maybe I'm just getting used to chili heat. but in Thailand I learned to love them even when my mouth was on fire.

Thai curry made with coconut milk is considered "City Curry." Made with oil, it's a hotter "Country Curry," and made with both coconut milk and oil, Sam the instructor called it "Suburban Curry.

He used a surprising amount of fat in his curries, too. I saw him fry pork bellies in a cup of peanut oil and take up all that oil with shrimp paste that became the curry base. Thais eat only a little of this over rice.

Here are recipes to get you started: a salad with shrimp; Pad Thai, the noodles that appear at almost every meal; and fish with a Thai sauce.

THAI SHRIMP SALAD

pound medium raw shrimp

1 jalapeno pepper, seeded and

1/4 cup coconut milk (canned is fine)

1 teaspoon grated lime rind Pinch salt

1 sweet red pepper, cored, seed-

ed and cut into squares

3 green onions, sliced 3 stalks celery, sliced on the diagonal

1 teaspoon lime juice

Butter or red lettuce leaves 1/2 cup roasted peanuts

Yields 4 to 6 servings.

Each serving has about 250 calories, 14 grams fat, 140 milligrams cholesterol and 300 milligrams sodium.

Heat oil in skillet over medium heat. Add shrimp and cook, covered, 4 to 5 minutes or until shrimp is opaque. Turn halfway through. Remove shrimp with

slotted spoon to bowl. Add garlic to pan along with ginger and jalapeno and cook for 1 minute, stirring. Stir in coconut milk, lime rind, salt, red pepper, green onion, celery and lime juice. Pour over shrimp. Cover and refrigerate at least 3 hours. To serve, arrange lettuce leaves on individual plates and sprinkle peanuts on top.

PAD THAI

- \* pound flat rice sticks
- 1/2 cup fish sauce or to taste 1/2 cup tomato sauce

14 cup sugar

1% cups water

2 tablespoons peanut oil 14 pound medium shrimp, peeled and deveined (option-

1 tablespoon minced garlic egg plus 2 egg whites beaten

together Topping:

1<sup>1</sup>/<sub>2</sub> cups bean sprouts rinsed and drained

3 tablespoons chopped peanuts 2 tablespoons minced scallions, tops only

1/2 teaspoon red-pepper flakes 2 tablespoons coarsely chopped fresh cilantro leaves

Yields 4 to 6 servings.

Each serving has about 400 calories, 9 grams fat, 150 milligrams cholesterol and 300 milligrams sodium.

Put rice sticks in large bowl and cover with cold water to soften for 30 minutes. Drain. Combine fish sauce, tomato sauce, sugar and 1% cups water. Add to noodles.

In wok or deep skillet heat 1 tablespoon oil until hot. Add shrimp and stir-fry until pink and firm, about 3 minutes. Remove and set aside. Add remaining 1 tablespoon oil. When hot, add garlic and cook briefly, stirring for a few seconds.

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Add egg and egg whites and cook, stirring to scramble. Stir in fish sauce-noodles mixture. Cook for 4 to 8 minutes until noodles are tender and sauce coats the noodles. Add shrimp and toss to coat and heat through. Remove to serving plate.

Sprinkle bean sprouts, peanuts, scallions, red pepper flakes and cilantro over noodles and toss. Serve at once.





1 tablespoon peanut oil

peeled and deveined

1 clove garlic, chopped

2 teaspoons grated fresh ginger

chopped



By Gene Gary

PAGE 14A

Novembør 20, 1992

Friday.

TME DECOR

Q. Two years ago I painted the wood siding on our home with an exterior latex paint. The job looked great. But recently I have noted some areas where blisters have started to appear and the paint is peeling. This is not wide-spread, but I am concerned. Do you have any suggestions on what I can do to protect the existing painted surface? I hate to think of repainting the whole house this soon. If I have to repaint, can you suggest a paint that will prove more suitable?

A. Let's start with the last part of your question. Even with a quality paint, the key to a long-lasting paint job is surface preparation prior to painting.

Surface problems, such as blis-

ters, peeling and chalking must be corrected before a new coat is applied. Cracks and nailheads should be primed and puttied (any deteriorating putty over nailheads should be dug out). The entire surface must be scraped , cleaned and sanded or wire-brushed where necessary. All loose paint, accu-mulation of grime and chalking must be removed to assure a solid foundation for the new paint.

You can rent at power-washing machine that is equipped with a long hose that sprays water at high-pressure, blasting off grime and loose paint. This can save long hours with a wire brush and scraper.

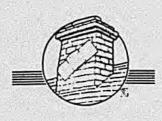
Use only top-quality paint, priming the surface prior to ap-

plying the final coats. Be sure that primer and paint are compatible. After priming and before application of the topcoat, putty any defects such as cracks and nailhead indentations. Use exterior spackling or window-glazing compound, applied with a firm stroke of the putty knife. It is important to put-ty after your prime, or else the raw wood will suck the oils out of the putty, causing it to fail.

For best protection, two topcoats are recommended, especially if you change the color of the house. Make sure the prepared surface is dry and paint or prime in only warm, dry and calm weather.

Concerning your current condition, paint can blister and peel in spots, even though your overall paint job remains sound. Annual scraping and touch-up of such spots can prevent their spreading and give you an extra year or two between repaintings.

If an area suffers persistent peeling, look carefully for defective caulking, cracks or leaks that allow moisture to enter and become trapped behind the siding. Any moisture problems must be corrected to allow a lasting surface painting.



The handsome Mahoney-Rao book was published in Japan, where it has been a smash, and is now available in the United States (from booksellers Charles E. Tuttle, P.O. Box 410, 28 S. Main St., Rutland VT 05702).

Q. Why is it nobody can make the furniture you put together yourself actually possible to put together yourself? I've spent everything I saved on the purchase price paying a handyman to assemble my new desk and bookcase, and it made me so angry, I just had to complain to someone! B.B.

A. Here's news you'll welcome: At least one manufacturer of RTA (ready-to-assemble) furniture is using permanently bonding Velcro tapes to hold its parts together instead of the bolts, screws and nuts

that can drive you nuts. Designers at O'Sullivan Industries, the second largest RTA company in the country, promise anyone can assemble their new system easy and fast - say, a headboard, chest, dresser, mirror and not one but two night stands in 30 minutes. That's almost as fast as you can say "Where did that other ?@%!! bracket go?"



Decor Score By Rose Bennett Gilb

# A great room of Japanese design

Q. As graduate students, we have a tiny apartment and almost no "surplus" money. Still, both of have tons of friends, and we enjoy their visits.

It's just that at our ages (29 and 31), it's embarrassing to still be asking them to bring their sleeping bags when they come. How can we make guest quarters in the living room, where we don't even have a sofa - just a lot of direc-tor's chairs? - L.M.

A. Here's a made-to-order answer plucked from the pages of an unusual decorating book, "At Home With Japanese Design' (Shufunotomo Co. Ltd.), written by two all-American women.

Jean Mahoney and Peggy Landers Rao have spent enough time in Japan to appreciate the oriental approach to visual presentation and space use. Certainly, the Japanese have made themselves experts at maximizing every square inch

The "guest room" we show here is charming testimony: Set off be-hind ceiling-hung bamboo blinds, a small corner is made both private and comfortable with tatami mats and a futon. Everything rolls or folds away when your guests leave, plus the furnishings are gratifyingly budget-wise.



COZY CORNER - Japanese bamboo blinds, futon and tatami mats turn the tiniest corner into a comfortable place to tuck overnight guests.



**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**

**REPORTER WITH WRIT-**ING skills and interested in local events needed to cover meetings. Call 931-0012 or 294-8900 immediately. htfn

MOTHER'S HELPER AFTER school hours who enjoys creative play with my children. Responsible, depen-dable and loving. Students welcome. 294-8775. Franklin Court gcN3 area.

RESPONSIBLE, EX-PERIENCED WOMAN to babysit in my home 2-3 days a week. Must have excellent local references. Please call Mary 488-7882. gcN4

MATURE WOMAN NEEDED to be personal care aide for elderly invalid in Roslyn. 56 hours a week required. Salary open. Must be able to start within 30 days. Send resume of work history to Mr. Thomas at P.O. Box 114, Williston Park, W-N-3 N.Y. 11596.

BABYSITTER/HOUSEKEE-PER approximately 15-20 hours weekly in my home. 1 toddler, no smoking, driver's license preferred. Late morning/early afternoon/one even-ing. 485-4979. gcd1

BABYSITTER FOR 3 & 8 year old boys, Monday, Tuesday and Friday, 2:30-6:30 p.m., G.C./West. Hempstead area. Responsible and references Students welcome. Call gcd2 486-7572.

DRIVERS WANTED - M/F Must be over 23 years of age Clean driver's license. Call 294-3568. wno3

RECEPTIONIST/GAL FRIDAY Wanted: No typing, good telephone skills. Busy office, needs responsible person. Monday through Thursday, 2:30 to 9:30 and Friday after-noon. Call 746-3141. wn3

## **Help Wanted**

PART TIME - SEVERAL persons needed immediately in our Telephone Order Department our Garden City Park Office, Monday through Friday. Morn-ing and afternoon hours available. Light typing required. \$5 an hour. Returnees and stu-dents welcome. Call 746-4348, ext.297. wn3

SECRETARY/ADMINISTRA-TIVE ASSISTANT for 4 full days. Salary negotiable, Word Perfect 5.1, typing a must. Or-ganizational skills important. 422-1717. grN3

P/T PERMANENT RECEP-TIONIST, front office, heavy phones, typing a plus. Hours, 1:30-6:30 p.m., Mon-Fri for appointment. 741-2700 gen3 Mary.

SECRETARY P/T, Mon-Fri, 12-5 Garden City Insurance adjuster's office, typing & telephone work. Word Process-ing, Word Perfect experience a plus.. Send resume to Erhardt Adjustment Co. (Suite 408) 585 Stewart Ave., Garden City, N.Y. 11530. SCN4

BABYSITTER PROFES-SIONAL Adult for care of 2 year old & infant. Expe. ance & responsible, own transportation, reference necessary. 485-4351 gen3

P/T MEDICAL TECH - Busy G.C. ophthalmologist, 2 full days per week. Experienced preferred but not necessary Will train. Call 742-4442. gcN3

SUCCESSFUL BUSINESS OWNER is expanding in Long Island and is looking for ambitious people for partners. Flexible hours, bonuses, profit sharing, and 30% commission. Will train and help get contacts for wholesale, retail. (516) 773-8536. hN3

**Situation Wanted** 

I AM EFFICIENT and certified. I have lots of TLC to offer. I am here to take care of your sick, bedridden or elderly offer sincere companionship. Call (516) 783-8673

ATTENTION VACA-**TIONERS** . WOULD You like to go away and know that your og or cat is well taken care of? Mature woman who loves animals will give your pet lots of TLC. Fenced in yard. 352-9113. gcD2

CHILD CARE AVAILABLE. NYS certified early childhood teacher with master's degree will care for your child in my Mineola home. Enriched en vironment. Playmates. Cer-tified program. Excellent extensive references. 747-5350. wn4

EXPERIENCED WOMAN Looking for work with sick or elderly person 5-7 days weekly. Good reference and driver's license available. Call Monday to Sunday 9 a.m. - 11 p.m. AIDS patients welcome. (718) 471-9514. (718) 528-1315. gen3

MINEOLA MOM OF SCHOOL AGE children and 2 year old, will care for your in fant or toddler in my home. P/T or F/T. Excellent references Please call 741-4369. wd2

EXPERIENCED CER-TIFIED WOMAN seeks posi tion as a nurse's aide, HHA or companion. P/T, F/T, live in or out. Clover (718) 927-0029. gcd2

HOUSECLEANING AVAIL ABLE, Experience and reference. Sleep out. 486-1901. Call between 8:30-2:30 please. gen3

INDEPENDENT HOME HEALTH aide needs live in position caring for the elderly and homebound. Please call 753-2094. gcj1

EXPERIENCED IRISH GIRL seeks nurse's position. Days, nights, weekends avail-able. Excellent references. Please call Margaret 775-5030. gcD1

MATURE IRISH & LOVING lady will give quality care to your elderly. Many years experience with excellent references. Flexible hours, nonsmoker. 352-4313. gcD1

ces available. Please call Hortense at 379-4677. gcD1

HOUSECLEANING AVAIL-ABLE Mon.-Fri. mornings afternoons. Good experience and reference. (516) 565-1153. gcD2

HOUSECLEANING AVAIL-ABLE: Days, honest, with own transportation. Good references. Please call 483-4721. Ask for Miriam. gcN4

MALE, CLEAN DRIVER'S license, seeks job for cleaning or fork lift operator. Checkable reference. (718) 464-5439. gcN4

KATIE'S MOM-LOVE. Laughter & lots of fun. Garden City mom of 3 year old would enjoy watching your child also. Large yard, playroom, ac-tivities. Your child and you will love it. Call Katie's mom 873.0625 gcN4

CHRISTIAN LADY WISHES to care for sick or elderly day or night. Non-smoker, light housekeeping, excellent references. Call 483-4743 or 485-9376. gcd2

HOUSECLEANING AVAIL-ABLE Monday & Friday, mornings, afternoons. With transportation, experience and excellent reference. Please call Fatima 771-5827. gcn3

EXPERIENCED NURSE'S AIDE or companion with own transportation and reference F/T. 678-7094. gen4

RN. AVAILABLE FOR private duty - part time, in-home, for adult/senior. Great Neck, Manhasset, Roslyn area. Tel. (718) 631-1776. hn3 **IRISH WOMAN AVAILABLE** to work in afternoons and nights as nurse's aide or companion. Call Eileen 564-8427. ged1

NEED HELP FOR YOUR Private parties, Xmas parties, Thanksgiving dinners? Profes-sional Party Helpers will help you serve your wonderful guests and leave your home spotlessly clean at very reasonable rates. Call 292-3913 or 565-0959. Leave message ged1

MATURE, PERSONABLE WOMAN available for long term home care for the elderly, shut in. Monday-Friday, Reli-able, experienced. Excellent references. Call evenings. 481-1806. gcn3 ing for housecleaning job. Speaks Russian. Call 486-4228.

EUROPEAN WOMAN AVAILABLE for cleaning house. References and own transportation. For additional information call 783-9644. gcD1

HOUSECLEANING AVAIL-ABLE Wednesday only. Transportation, experience and reference. Please call Beatriz 741-5950. gen3

MATURE, EXPERIENCED WOMAN available to take care of elderly, 4-6 hours mornings or afternoons. Call Mon.-Fri., 9 a.m.-3 p.m. 488-5876. Mary. ged1

PLAY GROUP NOW FORM-ING in my home in Mineola. Dispers OK. Loving, bright, clean, stimulating environ-ment. State licensed. N.Y. State certified teachers. Extended day also available. 747-5350. gen3

HOUSECLEANING, LAUNDRY, Ironing, weekends babysitting. Good references. Own transportation. Call anytime. 671-9624. gen3

HOUSECLEANER - EX-PERIENCED Good references, own transportation. Call any day of the week, 333-6682. gcn3

**IRISH GIRL AVAILABLE as** companion to elderly or child care. Excellent reference in both. Call Liz (718) 343-8617. gcN3 geN3



#### 191 Situation Wanted

Mature, experienced woman seeks position. Live in or out. Reference available 338-2953. gcD1 NURSE'S AIDE COM-PANION Elderly, sick people.

geN3

Evenings 7 days a week. Good references, own transportation. Call anytime. 671-9624. gcn3 ED CERTIFIED NURSE'S AIDE

CLASSIF with experience in geriatric care, will take care of your loved ones. Mon.-Fri., 8 a.m. - 1 p.m. Responsible and reliable. Excellent references. Ask for Rose gcD2 326-2917.

G.C. COLLEGE SENIOR, home till after the New Year: Let me be your other pair of hands and help you get ready for the holidays. I'll shop, clean, babysit, wrap presents and help you with your parties so you can enjoy. Call Jen 354-1720. gcD2

LOVING & KIND, responsible person needs a job as a babysit-ter or companion to elderly. Good references, live in. (718) 826-1254. Call any time. Nicole Douglas. gcD2

HOUSEKEEPER AVAIL-ABLE - Mon through Fri. Experienced. Good references. West Hempstead, Garden City, New Hyde Park area. Call 488-3382 Ask for Onelia Gonzales RcN4

### Real Estate for Sale

**GARDEN CITY MOTT** - Colonial. 3 BRS, 11/2 new Baths, new Kitchen, new windows, large family room. Price reduction. \$399,000. Principals only. 294-4951. gcN3

**GARDEN CITY SOUTH. Mint** brick Split, Adelphi area, 90x100. Modern EIK, 3 BR's, FDR, 25 baths, fam. rm., fin bsmt., plus 2 rm professional suite with private entrance, possible M/D, skylights, new windows, sprinklers. Best offer over \$265,000. Owner 485-7880. gen3

GARDEN CITY WESTERN expanded Ranch - 3 BR plus Master suite, 3½ Bths., LR/Fpl., DR, Lrg EIK, Den, finished basmt with entrance, 1 car garage, gas heat. Call owner Low \$300's 328-2919. gcD1

SOUTHOLD 2 BR COT-TAGE, screened porch, heated, private road & beach. Lrg. lot. Asking \$105,000. Owner. 763-1547, 477-8681. mD1

NEW HYDE PARK - Double dormered cape, new vinyl siding, new plumbing, updated electric, AC, 2 new fully tiled baths, new windows, alarm, w/w, finished bamt., garage, rear deck w/new aluminum awning, much more! Principals only. \$260,000. 437-0420. wN3

## **Real Estate for Sale**

MATTITUCK MINT COL ONIAL in private community features large LR, FDR, EIK, family room/FPL, master BR and bath plus 3 BRS, 1½ baths, finished basement, private dock. \$245,000. Cutchogue Waterfront Estate on 2 plus private acres. Charming Ranch home with LR/FPL, country kitchen, sunroom, 3 BRS, 2½ baths, large deck, dock, professionally landscaped \$398,000. Southold - New maintenance free Cape on private lane. Great room, 3 BRS, basement, garage, deeded water rights \$149,000. Nassau Point Bayfront Contemp features large great room/FPL, family room/FPL, 4 BRS, 4 baths, CAC, beach with cabana, forever views \$895,000. Lewis Realty 734-5533, 298-4600.765-5810. gcN3

HUNTINGTON. JUST **REDUCED.** Prime neighborhood. Country French in forest-like 3/4 acre. 1% miles to beach. Desirable SD #6. Taxes \$5,500. Downstairs: Large LR/fpl, extra large sunken FDR, European style kit, full bath w/stained glass, den, maid's rm., slate entry hall w/stained glass, Upstairs: 3 large BRs, full bath plus huge Master Suite with sit-ting rm, walk in closet, large Master bath & private dock plus detached 2 car garage. Sprinkler - security system. Terrace, pond with waterfall. From \$339,000 to \$265,000. gcN3 549-8409.

S O U T H H O L D W A T E R F R O N T MAGNIFICENT 1.8landscaped acres. 250 feet waterfront w/dock, in-ground pool w/slide, 60 foot entertain-ment deck off DR & LR/Fpl. Large Kitchen with brick wall barbecue & bay window dining area, laundry room, der., 4 BRs, 3½ baths, finished lower level, Fpl., 4 zone heat, CAC & Central Vac., 2 car garage, sprinklers, much more. \$495,000 firm. By owner. 7 6 5 - 9 2 9 6 . g c d 2

GARDEN CITY WESTERN Section. Immaculate expanded ranch on large lot. 3 large BR's, 2 full baths, LR w/fpl, DR w/sliding door onto brick patio, large Den w/slider opening onto deck, Andersen windows throughout, beautifully finished floors, finished base ment, laundry room, gas heat, large yard, set back from street. Asking \$289,000. Must see. Call owner, 488-3250. gcN4

SOUTHOLD CLASSIC CAPE that "Better Home" you have been searching for: In town location, yet walk to beach/boating. 7 comfort-inviting rooms. Truly large LR, FDR, modernized kitchen, Master BR, tile bath on first floor. 3 BRS, bath on second. New appliances, heating, electric, roof and siding. FPL, finished basement, garage. Exclusive asking \$259,000. Free list of vacation, permanent, waterview, waterfront homes and lots from Calverton to Orient Point. Call for your free copy today. Bookmiller Real Estate 722-4423. gcN3 gcN3

## Real Estate for Sale

GARDEN CITY BEAUTIFUL epscious home, 5 BRS, 3 baths, screened porch, finished rec room, 80x100. Walk RR. Asking \$315K. By appointment. Prin-cipals only. 775-5974. gen4 gen4

GARDEN CITY NEW OR market. One of a kind Contemp on Clinch Ave., Large property with 2 car garage. call for details. \$350K. 775-8875. gcN3

ATLANTIC BEACH EAST Ocean Views. Remodeled Con-temporary, 5 BR's, 2 baths, over guest quarters/income. Large yard and steps to private beach. \$369,000.897-4507. gcN4

FLORIDA OCEAN FRONT Condo. Beautiful Vero Beach, many former Garden City resi-dents, Sea Oaks Beach & Tennis Club, 16 Har-tru courts, top floor 3 story building. 1500 sq. ft., 2 BRS, 2 Bths, screened deck, underground parking, public golf courses nearby, \$225,000. Owner (407)234-1597 or (516) 742-8450. gcD1

BELLEROSE VILLAGE -MAGNIFICENT Dutch Colonial, 4 floors, 5 BR's, 5 baths, new European kitchen, 2 fireplaces & more. \$365,000. Owner (516) 352-8162. gcN4

GARDEN CITY SOUTH classic Waldorf Colonial for elegant life style. Decorator's dream, 3 fis. consists of 4/5 BRS. Master suite with bath, 2 car detached. Walk RR & Adelphi University. Must be seen. \$300's. Schimkus Realty 485-1822. gcN3

GARDEN CITY ESTATES section. Updated 4 BR Colonial, 3 baths, EIK, CAC \$415,000. Principals only. 747-2794. gcd1

SO. JAMESPORT 3 BR Ranch. 17x17 fin. den plus 15x15 fin. rm. in bsmt., LR/wood burning stove. In-ground pool, walk to beach, marina close by. In-ground ir-rigation, landscaped <sup>1/3</sup> acre. \$180,000.722-4784 gcD3

COMPLETELY REFUR-BISHED HOME on one acre, pool, four car garage, FPL, many extras. Pine Ridge Area, Naples, Florida. Priced to sell (603) 778-9106, P.O. Box 954, Exeter, N.H. 03833. gcD2

GARDEN CITY MINT. split, Hemlock Park area. 3/4 BRS, 2 baths, Cath. LR w/Fpl. DR, new EIK, Den, Fin. Bsmt., 2 car, lge. landscaped lot. Low taxes/maintenance, move-in-condition. \$354K. Owner 747-6386 (leave message.) gcD2

NEW SUFFOLK . Handyman's dream - 3 BRS, FPL, cathedral ceilings, skylights, waterview, partially renovated, waiting for the right person to complete. \$149,000. Wine Country Realty 734-7760. gcN3

SOUTHOLD MINT CONDI-TION Custom Hi Ranch. 4 BRs, 3 Baths, EIK, LR/Fpl, large den & deck. Walk to beach and town. 212 Car Garage. \$250,000. Owner. 765-2703. gcd2

## **Real Estate for Sale**

VALLEY STREAM - 4 BR Brick Colonial, True charm and elegance. Formal DR, pantry, breakfast rm., Firepla e, wine cellar, hardwood inlaid floors, 2 car garage. Oversized property. Low \$300's. Mr. Grasso 775-6035. gcN3

GARDEN CITY PRIME Estates Ranch. 4 BR, 3 full new baths, new country kitchen, fully alarmed, sprinklers. \$450K. No brokers. Days 746-3010. Eves & Weekends 741-5477. gcN4

GARDEN CITY VICINITY / Cathedral Gardens - Stunning Tudor totally renovated, 4 BRS 2 new Baths, new light oak EIK, FDR, huge Fam. Rm., LR/Fpl., all new Andersen windows, hardwood fis., gas HW heat, manicured property, 2 car garage. Owner relocated \$185,000.481-3502. gcN3

GARDEN CITY ESTATES. Spacious Oxford Blvd. Colonial, 5 BRs, 41's baths, LR/Fpl., FDR, den, huge mod. EIK, full Bsmt., attached 2 car garage, ½ acre. Great value at \$795,000. Very flexible owner financing gtD1 248-2450.

EXPANDED RANCH - 4 BRS. 4 baths, huge den, country kitchen, Formal Living Room & dining room, hugh bamt., 2/3 scre of land. Principals only. \$575,000. Not negotiable. 5 min. from everything 747-7328. gcN3

MONTAUK. 2 RM FUR. NISHED Co-op. One hundred feet from beach. Electric heat/air conditioned. Walk to dining, shopping. Sleeps four. Full kit, cable TV. Must sell. Asking \$38,500. Great rental history. 724-5572. gend

BOCA RATON, FLORIDA ocean front. One of Boca's finest buildings, 2 BR, 2 Bath, completely furnished apartment, 24 hour security, garage parking, heated pool. Priced to sell. Contact the Kents. (407) 391-4524. ged2

MINEOLA/E. WILLISTON Schools. Expanded cape for sale. Move in condition. 4 BRs, 2 Baths, carpeted, finished basement, detached garage, 50 x 100. Low taxes. \$229,990. Call owner 746-3141. wd2 EAST WILLISTON . MAG-NIFICENT Colonial with old world charm, on almost 1/2 acre treed property. 3/4 BRs, 2½ Baths, LR with marble fireplace, large EIK, banquet DR, sunny den, finished base-ment, CAC, Low taxes. Move in condition. \$499 K. 294-8357.

G.C. NEW LISTINGS Estates - Contemp. - spacious throughout. 3 BRs, 2½ Baths, Family Room, CAC, 2 Car, Over VA ACTO \$300's Great Colonial on deep property. 4 BRs, 2½ Baths, Modern EIK, fabulous Family Room/fpl, Sunporch \$400's Incredible Ranch - Fantastic view. 4 BRs, 2½ Baths, Family Room, Modern EIK, CAC, central vac, 2 Car \$500's Vera Atamian, 354-1994. gcn3

wd2

## **Real Estate for Sale**

CUTCHOGUE - NASSAU POINT Waterfront charmer on peaceful lagoon with easy bay access. 2 BR, 2 bath plus guest house on shy acre. Our ex-clusive \$395,000. Southold Bayfront up-to-the-minute 1930's Cape. 4 BR, 3 bath, screened porch and deck overlooking beautiful bay. Sandy beach and private marina. Unique opportunity \$399,000. Orient-Waterfront pancramic views of L.I. Sound. Magnificent post modern home. Over 4,000 sq. feet of luxurious living space on 2 beautiful acres. For the discriminating buyer. Asking \$975,000. Southold - Brand new expandable Cape. Great room! Great house! Great area! Great price \$149,000.!!! Laurel - 2 story Cedar Shake 5 BR Colonial. LR/FPL, FDR, EIK, family room/FPL, oil heat, steps to private hay beach. Needs some TLC. Good value at \$229,000. Mattituck . Perfect for the growing family. Almost new with open floor plan. LR/FPL, family room/wood stove, 3 BRS, 3 baths, oil heat and 2 car garage. Priced to sell. \$225,000. Call for our Fall Brochure. Marion King Realty 734-5657. gcN3

GARDEN CITY/WEST HEMPSTEAD border Deluxe Townhouse. 2 BR duplex, 21/2 baths, EIK, own laundry room, garage. Walk to Garden City R R . \$ 150's Owner. 481-7621. gcN3

GARDEN CITY ESTATES 4 BR, 3 baths, English Colonial. FDR, LR/Fpl., library, large kitchen with deck, finished 3rd fl., 2 car garage, finished bsmt., gas heat. Principals only. No brokers please. High \$300's 873-0338 gcN3

CUTCHOGUE WATER VIEW Of Peconic Bay. Designers charming 4 Bedrooms, 3 full Baths. Country Kitchen. Lg. Living and Dining area. Upper and Lower decks, landscaped grounds. Move right in. Meticulous. \$269,000. 724-8917 or 248-3770 after 6 p.m. hd2

G.C. PRIME ESTATES, CH. Dutch Colonial. 4 BRs, 2 new full Baths, completely renovated in and out. Charm and workmanship of a bygone era. A must see. Magnificent era A must see. Magniticent and spacious interior, boasts detailed parquet oak floors, large moldings and French doors throughout. Low Taxes. owner asks \$598 K, 741-7378. ged2

G.C. CH COLONIAL Spacious,immaculate 4 BR home, 2% baths renovated FR/kitchen, 100x120. Walk to RR, Low Tax, FDR, LR/Fpl, at-tached 2 car, new alarm, sprinkler, much more. \$465 K, Principals only, 248-5880. gcd2

CATHEDRAL GARDENS -UNIQUE Georgian cottage. 3 BRs, 2½ Baths, 70 x 125 corner property. \$229K. Owner. 538-2082. ged2 .....

DO YOU HAVE A SERVICE to advertise? Our Service Directory is sure to bring results. Call 931-0012.

## Co-Op For Sale

CHERRY VALLEY. 1 BR, first floor, washer/dryer, CAC, new kit \$79,000. Principals only. Leave message. 742-6708. gtd1

GARDEN CITY CO-OP, 2 BR, second floor, center of Village. 1 block to LIRR & all shopping. Refinished floors, new windows. \$116,000 Owner 873-9469. gcD1

NORTH SHORE TOWERS Deluxe studio. Magnificent view NYC. New Kitchen, new w/w carpet, all amenities on premises. \$89,900. Principals only. 718 631-1785. hD1

1BR CHERRY VALLEY Coop, totally renovated, storage space, CAC, full amenities, must see. Will take any reasonable offor. Owner anxious. 248-5347. gcD1

GARDEN CITY 2 BR, second floor. Best location facing 15th Street. A/C, washer/dryer, wall to wall, attic, garage \$106,000 294-0269. gcN4

GARDEN CITY CHERRY VALLEY Co-Op - Spacious 1 BR, new EIK, prime location. Walk to RR and stores. Maint. 80% deductible. Principals only. 742-6843.\$85,000 gcN4

MINEOLA - SPACIOUS MODERN, new, sunny corner, 1 BR plus second BR or den. 26° LR, furn. or unfurn., w/w, dishwasher, A/C Levelors. Assumable \$27,000 mortgage. Low, low maintenance, parking, immediate occupancy. Will hold second mortgage. \$79,900. 741-4980. grn4

MINEOLA HORTON HOUSECo-Op: Front apartment, 1 BR, new kitchen, updated bath, loads of closet space, air conditioning. Parking available on and off premisea. Principals only. \$89,500. 741-5210. gcd4

MINEOLA - EXTRA LARGE junior 2 BR w/Euro modern kitchen, garage, parking. Low maintenance. Walk RR, \$550 custom redecorating bonus. \$91,500.742-0229. gcn3

CATHEDRAL GARDENS CO-OP Large 1 BR, first floor, patio, w/w, EIK, Mint. Maintenance 90% deductible, \$60,000. No money down. (718) 343-2423. Principals only. Rental avail. gcn3

MANHATTAN APT. 34th & Park Ave. Elegant Park Ave. Contemp. Luxury building, 24 hour elevator and concierge, washer/dryer in building, custom Queen Murphy bed wall unit. Maintenance \$377. Asking \$99,000. Owner (516) 728-0007. gcD2

GARDEN CITY, STEWART AVE., second floor Co-Op, 2 BRs, 2 Baths, Modern Kitchen, wall to wall, washer/dryer, dishwasher. Days 741-3709, Eves. 767-1093. \$199,000. Owner. gcd2

GARDEN CITY CHERRY Valley. Mint, second floor, 2 BRs, new kitchen, bath, carpet Privats corner, large garden. Will trade for your Garden City home. \$115,000, 742-8659. gcn4

## Co-Op For Sale

GARDEN CITY, HAMILTON House, 101 Second Street, Unique 1 BR, Co-Op. New Kitchen, lots of extras. A steal at \$70,000. Seller Financing Available. (Daya) (718) 641-4945, (eves.) (516) 741-8894. gen3

## **Real Estate For Rent**

FLORAL PARK COZY 1 BR apartment, second floor, 2 family house, 2 blocks from LIRR & express bus to city. Room for 1 car, separate entrance. No peta. Available Dec. 1. Please call 488-7219. gcN3

GARDEN CITY FUR-NISHED room, separate entrance, private bath, nonsmoker. Mature business person - male preferred. References & security. 741-0535 gen3

BETHPAGE, GARAGE FOR rent for storage. \$80/month. security and references. 935-5534. hD1

BETHPAGE, LARGE FUR-NISHED room, private entrance, private bath, near everything. Non-smoker. \$80WK. Security and references. 935-5534. Hdl

W. HEMPSTEAD - 2 LARGE Rooms, full bath, utility kitchen, private entrance, upstairs, all wood floors, freshly painted, furniahed or unfurnished, utilities included. Wildwood section. Near all, \$600. 486-2427 or 486-1848. gcdl

GARDEN CITY SOUTH. Profgessional building, 220 Nassau Blvd. One room, corner, first flr. Mint. \$450/month. One month security, all utilities included. 538-7476. hD1

GARDEN CITY FUR-NISHED Studio. Private bath for month to month basis (6-7 months). Perfect for student, non-smoker. Owner 328-9215. grD1

GARDEN CITY 222 Seventh St. Condo. Newly renovated, 2 BR, 1 bath, LR, EIK, first Fir. living Walk to all \$1,495.742 8 3 3 7 e v e n i n g s o r weekends. grD1

FLORAL PARK VILLAGE -Spacious, 3<sup>1</sup>/<sub>2</sub> Rm. Apt. EIK, Fpl. A/C, patio, yard, parking, LIRR, convenient to all \$875 per month. Call owner. 488-2314. gcD1

FLORAL PARK HOUSE 4 BRs, 2 Bths, Colonial, new kitchen and bath, LR w/Fpl., DR, Sun Porch, gas heat. \$145. Evenings 328-1526. gcD1

FRANKLIN SQUARE -LARGE Studio, furnished, all new kitchen, bath, wall to wall carpet. Utilities included, own thermostat. Business female preferred. \$600.437.3143.gcN4

BELLEROSE N.E. AREA quiet tree lined street, 2 BR's, first floor, optional garage, owner occupied. Walk to ahopping & transit \$\$75. Call (516) 328-8244. gcN4

## **Real Estate For Rent**

STORE FRONT FOR LEASE: Available early 1993, Willis Ave. bet. Fordham & Harvard St. Office or retail space. 2100 sq. ft. Contact owner. 746-3141. wd2

WEST HEMPSTEAD, 1 BR Kit/LR combo, full bath, private entrance, cable, A/C. Mature business woman or young busineas couple preferred, nonsmokers, no pets, references. One month's security. \$600/all. Call owner 481-5128 after 5 p.m. gcd2

WEST HEMPSTEAD -PRIVATE second floor apt. 2 rooms, full kitchen, bath, A/C. Walk 1 block to RR & Bus. Working single only, no smoking, no pets. \$625 all. References required. Available Dec. 1. Call (516) 489-9759. gcN4

GARDEN CITY SOUTH Five room apt., Mint, first floor. 2 BRS, LR, Dr, Kit. Near everything. \$1050 includes heat & hot water. Owner. 538-7476. hD1

FLORAL PARK, NORTH Shore Towers. Extra Lrg. studio. New Kitchen. All amenities on premises. \$1150/month including garage. Principals only. 715.631.785. hD1

GARDEN CITY, LOVELY, quiet, furnished room. Private entrance, bath. Mature, nonemoker preferred, references. 746-0018. gcn4

WILLISTON PARK: FIRST Floor of legal two family house, 2 or 3 BRs, formal dining room, EIK, basement, yard, driveway and garage. 12/1/92 occupancy. \$1150 includes heat. 741-5059. wn4

PLAINVIEW: LOVELY LG. APT. in private home. 1 bedroom, living room, kitchen and bath. Parking space. Near shopping and highway. One working mature woman preferred. \$750, utilities included. One month security. 938-9764. wn4

BELLEROSE 1 BR APT. kitchen, LR, private entrance, near RR, bus & stores, second floor, newly decorated. Nonsmoker preferred. \$600 per month. (718) 347-4000, (516) 292-0302. gcN4

GARDEN CITY/HEMP-STEAD. Cathedral Gardena. Large renovated 2 BR, bright, airy, best in complex. Dishwasher, wall to wall \$950.565. 3159. 1 month FREE. No Fee. grN3

FRANKLIN SQUARE 1 BR bsmt apartment. Private entrance \$550 includes all. 481-7934, 489-0275. gcN3

GARDEN CITY LR/Kitchen, large BR, full bath, skylights, private home near transportation. \$750 all. 741-1194 gcN3

GARDEN CITY COMMER-CIAL AVE 6,000 Sq. feet industrial or commercial. Modern buildings. Also 12,000 sq. feet (516) 294-9420 Reasonable. gcN3

## **Real Estate For Rent**

GARDEN CITY HOUSE FOR RENT - Rent with option. Expanded Ranch, 4 BR's, 2 baths, den, EIK, finished rec. room, besutiful condition. \$2150. Principals only. Evenings 742-8337. gen3

GREAT NECK, LARGE HOUSE to share. Professional only. No pets. Separate BR. Close to LIRR, market and shopping. Rent \$500 plus utilities. 482-5203. Leave message. hN3

F R A N K L I N SQUARE/GARDEN CITY border - 4 rooms & bath, private entrance, utilities included, second floor. No pets, no children. One month's security. \$750 Owner. Call after 4 p.m. \$750 Owner. Call after 4 p.m.

HOUSE SHARE COZY, furnished, freshly painted room, adjacent to bathroom in pleasant house. Available immediately to responsible single male or female student or professional with single professional Mom with 12 year old. Full kitchen privileges. Located across from Eisenhower Park golf course in Westbury. Dishwasher & washing machine. \$410 per month neg. Must have references & security deposit. Call 338-4510 or 657-5756 gcD1

FLORAL PARK, 1 BR Apt., second fir., outside terrace, garage, newly decorated, 2 blk so. of RR. \$790 monthly. Prefer non-smoking business couple. Available Dec 1. No Fee 437-7245. gcD1

E. ELMONT/FRANKLIN Square border - House for rent. Perfect for working adults. 3 BR, 2 Bths, W/d hook up, A/Cs, appl., fin. bsmt., patio, yard. No children. No pets. \$1,200. 437-1595. Leave message. gcD1

FLORAL PARK 4 ROOMS, first floor apt., Brand new deluxe, near RR & all. No pets, non-smoker. Business people only. \$1,000. Call owner 358-9072. gcD1

ALBERTSON: LARGE FUR-NISHED Room. Large walk-in closet. Private entry. Ref. w/w, share a bath. Prime location. Non-smoker. Working male preferred. \$85 a week. 741-8588. wdl FRANKLIN SQUARE, SECOND floor studio. EIK, LR/BR combo, full bath, wall to wall, separate entrance. Single

female preferred, non-smoker, no pets. \$550 all 352-5084. gcD2 FLORAL PARK, 2 BR Fur-

niahed with solarium, private entrance. Ideal for business couple, near RR and public transportation. \$850 a month. \$52-6433. gcd2

FRANKLIN SQ./G.C. BOR-DER 3 Room Apartment, full Bath, new Kitchen, New Bath and new windows, hardwood floors. LR & BR. No pets. \$675 includes all. Available 12/1. By owner. 326-9676. gcd2

G.C. COTTAGE AVAILABLE for winter rental. Time flexible. Call for details 741-3694. gcd2 Real Estate For Rent

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WEST HEMPSTEAD - GAR-DEN City border. Furnished rm. Suitable for quiet, clean professional male, share bath. Positively no smoking. Convenient to all. \$400 monthly. Security & references required. \$489-5941. gcd1

GARDEN CITY PARK APT. for rent: Walk RR, 2 BR, Kit., S LR, DR, Main Floer. Driveway, no pets, with utilities. \$900. No fee. 294-9776. wd1

HILTON AVE. & 7th Street, Garden City. Up to 1,000 sq. feet of office space directly across from station and hotel. R. Polley (516) 747-2900. gcD2

MINEOLA - WESTBURY -HEMPSTEAD: Beautiful apartments available now. 2 Studios - \$550 & \$600 m month

1 BR - \$575 a month

Lg. 1 BR - \$795 a month Luxurious 1 BR Co-Op - \$850

2 BR in beautiful area - \$850 mo.

Luxurious 2 BR Co-Op - \$950

Royal Int'l, 742-3355 wn3

HICKSVILLE: \$450 PER month, One room, private bath, private entrance, parking plus storage. Like owning your own one room cottage. Mr. Grasso -755-6035. wd2

G.C. EXCLUSIVE WESTERN Ranch, 3 BRs, 3 Baths, deep property, Rec Room, Modern EIK \$2,300 Estates Brick Colonial, 3 BRs, 2½ Baths, Large EIK, 2 Car, Family Room \$2,400 Vera Atamian - 354-1994. gcn3

MINEOLA - BRAND NEW basement apartment, park area, LR, BR, EIK Walk to RR. Female, non-smoker preferred. \$625 includes utilities. Immediateoccupancy. 746-2949. gcD2

FLORAL PARK & LYN-BROOK - Two new 1 BR basement apartments. All new everything, both large, fully carpeted, all new appliances, convenient to all, walk-in closets, EIKs, private entrances, very bright, no stucco or paneling here. Singles only, no pets, no smokers. \$590 each. 775-4256. After Nov. 26 call 328-1489. hD2

61.0

G A R D E N C I T Y / HEMPSTEAD BORDER Co-Op Apt. for rent. 2 BRS, Cathedral Gardens \$925 plus. Owner 292-7353. gcD2

STEWART MANOR APT. 2 BR, 1 Bath, DR. Near shopping and school. Available December 1. \$925/mo., two months security, 326-8584. hD2

Vacation Rental

BERMUDA. ENJOY CHRISTMAS or New Year's week at luxurious St. George's Club, Fully furnished 2 BR cottage with kit & maid service. Sleeps 6. Tennis, golf, pools & more. Only \$1,200 per week, option to buy. 248-2450. gcd1

## Vacation Rental

VERO BEACH, FLORIDA - 2 BR, 2 Bath Furnished Condo. Lakeview, olympic size pool, tennis courta & all amenities. 10 minutes from ocean, near shopping & restaurants. 6 months min. rental, Jan.June 51,000 month.352-9113. grN4

STRATTON MOUNTAIN, VT. trailside Condo. Spectacular views. Walk to lift. All amenities. Convenient to all facilities incl. pool, sports club, village, shoppes. Available for rental (516) 742-2818, (718) 255.3434. grD1

258-3434. S A N I B

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SANIBEL ISLAND, FLORIDA. Tropical paradise Sundial Beach and Tennis Resort. Soft Courts, golf, 5 pools, all sports, 2000 beach, restaurants, shopping. Complete Gulf-front resort. 1, 2 & 3 BR Condos, full kitchens. Rent daily or more. Reasonable (516) 746-2211. gol1

BOCA RATON, FLORIDA Townhouse. New, fully furnished. 3 BRs, full kit, DR, on lake, pool, tennis, gated entrance, close to golfing, sh opping & ocean. Season rental, m on th ly or weekly. 294-4469. gcdl

MT. SNOW/HAYSTACK. large fully equipped 4 BRs, plus loft, 2½ baths with color TV, VCR, microwave, heated garage, Beautiful views, lots of privacy. Available by the week or weekend. Call 466-6120. gcJ1

MARCO ISLAND, FLA. 2 BR, 2 bath, beautifully furnished w/balcony overlooking Gulf, pool and tennis courts. Available Dec., Jan., April (516) 248-5276. gcN3

VERMONT SKI RENTAL Enjoy the beauty and serenity of Vermont this winter. Fully equipped home convenient to Bromley, Stratton and Okemo. Discover the picturesque villages of Southern Vermont. Terrific shopping and first class restaurants, all at affordable prices. Call owner for details. 248-1254 hn3

FLORIDA GOLD COAST winter rental - 2 BRs, 2 Baths, tastefully furnished on intracoastal waterway. 2 blocks from ocean, Pompano Beach. 3 months or longer. 248-6570, evenings and weekends. gen3

POCONOS - IMMACULATE 3 BR Ranch w/Fpl. & Woodburner, stereo, cable TV. Minutes to Jackfrost, Big Boulder & Camelback mountains for skiing. Horseback iding through mountain trails. Many fine restaurants and shops nearby. Beautiful fall foliage. Weekend \$350. Holiday weekend (3 nights) \$425. Week \$475. Holiday week \$575. Four weeks \$1200 plus utilities. Call 379-8447. gcN3

MONTAUK FALL GET-AWAY special. 4 nights \$225 a couple. 2 rm suite, heat full kit. Sleeps 4. Walks, dining, shopping. Hundred iset to beach. Also for sale. \$38,500. Immaculate. Call 724-5572. gcrd

## Real Estate Wanted

MATURE PRIVATE-NON-SMOKER needs a furnished room, light residence kitchen use, parking, no house pets please. Call Andrew at 683-5111, Mon.-Fri., between 8 a.m.-4:30 p.m. gcn4

PROFESSIONAL COUPLE WANTS to rent apartment in Village of Garden City or small house in town. (212) 831-3667. Needed by 1/30/93. gcN4

YOUNG PROFESSIONAL COUPLE seeks home in the Williston Park - Mineola - New Hyde Park area. Principals only. 718-961-3135. wdl

#### For Sale

WALL UNIT: 6½ ft. High, 6½ ft Wide. TV slot, glass doors, lots of storage. Like new. Light Oak. \$490. 775-7210 W-N-3

MOVING, MUST SELL 80° burgundy pillow-back sofa, perfect, \$110. Fantastic room full of antique wicker furniture including bassinet \$250, 4 piece Rattan set \$450, wicker rocker, chairs, baskets, etc. Yellow Chambers deep well stove, mint. Best offer. 485-6053. gcn3 ORIENTAL RUG 12°x20', red

& gold tone. Excellent condition. \$1,500.747-5895. gcDl. PIANO - MUSICIAN'S IN-

STRUMENT, Ivers & Pond, 5' 4" haby grand, very good condition, bench included \$1,500 741-5080. gcD1

TAX SALE, COMPLETE DINING room, other furniture. In Garden City. 626-7550 gcN3

OMNIEXERCYCLE BICYCLE, fully equipped, pulse monitor, timer, adjustable tension bar. Amerax rowing machine. Both in excellent condition. \$400 for both. (516)741-8123 gcN3

PIANO - KIMBALL ARTIST Console. Excellent condition. Traditional style, bench included. Call 747-3166. wdl

WALL UNIT CHERRY 2 pieces each, 31" W x 17" Deep x 76" High, \$490, Cherry Sofa Table \$150, Coffee Table \$125. Call 437-6961 after 6 p.m. gcd1

FRENCH PROVINCIAL COUCH 84" length, green upholstery with light wood trim. Asking 8175. Singer Model 626 portable sewing machine makes button holes, blind stitch. Asking 8150. Call in A.M. 354-0114. gcN4

TWO GREAT VALUES - Tunturi stationary exercise bike, good condition \$85. Cascio drum/machine, mint condition. Never used \$85 (Digital sampling rhythm composer) (718) 470-6770. Leave message. gcN4

DECORATOR ITEM: BEAUTIFUL Portuguese needlepoint rug. Fine point, 9' by 12', black background, ribbon and floral design in pink/blue/green. One year old, new condition. \$7,000 value, asking \$3,000.746-1476. wn4

## For Sale

1930's FRIGIDAIRE, LARGE storage, great conversation piece. Make an offer. Call 248-7751. gcn4

UNIQUE HAND CARVED Dark Wood Frame Spanish Mediterranean triple sofa, 96". \$100. Call 565-2450. hn4

BEAUTIFUL ENGLISH AN-TIQUE wash stand. marble top with blue and white tile back \$475. Black and green marble pedestal table. Mint. 48 inches in diameter. 437-0839. gcd2

MOVING - COLLECTION OF 18th-20th Century antiques, several antique beds, Minton & Wedgewood China, antique DR, large oriental, girl's 11 piece yellow bedroom, collections of copper, antique needlework, folk art and much more. 432-5763. gcdl

SEVEN PIECE BEN-NINGTON Pine DR Set, six chairs, 48" wide Oval Table, 36" wide china closet, 2 leaves. \$400, neg. 484-5027. Good condition. wdl

SET OF H.O. TRAINS WITH Transformer. Over 20 buildings, trees, people & a set of repair tools. On a covered board .96 x 48 on two wooden horses. Originally over \$1,500, now \$500.352-0292. wdl

SWEATERS, SWEATS & TS, men's and ladies', 100% cotton sweaters, many styles, \$23 & \$25. Also ladies & children's hand-painted shirts and sweats. Any design \$10 and up. Call Nancy 328-2919. gcn3

10 FOOT OAK MICA bar with oval return. Leather arm rail & knee pad, chrome foot rail, 6 foot matching back bar with storage, liquor display, steps & wall mirrors. \$850. (516) 747-2576 leave message. gcN3

BROYHILL 96" GREEN velour sofa & matching swivel rocker, marble inlaid coffee table with 4 matching end tables & lamp. Must see to appreciate great value. \$400 957-4304. gcN3

42" PEDESTAL PINE TABLE, Windsor chairs \$20 each, Ross men's 10 speed \$35. Lytton microwave \$75. 741-5840. gcn3

MINK COAT, EXCELLENT condition, size 10-12, \$395; IBM correcting Selectric II, excellent condition, \$95; two leather top antique end tables, \$95. No reasonable offer refused. 294-9187. wn3

EXERCISE BIKE NEARLY new. \$75 - 741-1139. gcN3

3 PIECE SECTIONAL Italian Provincial, 2 chairs, 2 marble lamp tables. Excellent condition. Call after 4 p.m. 485-6359. grN3

WE ARE MOVING: Must sell Queen BR, triple dresser, 2 mirrors, armoire, headboard, 2 end tables; Formal DR, 2 leaves, pads, 6 chairs, breakfront 2 LR sofas, marble cocktail table and 2 end tables. Make an offer I can't refuse. 747-0774 gcN3

For Sale	33	
FUI Sale	-	

ETHAN ALLEN CHERRY Dining Room table with glass top, 2 leaves and pads \$1,500 n e w, as k i n g \$ 5 0 0. 488-1430. gcD2

PORTABLE DOG KENNEL w/door, 14' x 24' x 4' high chain link, call after 6 p.m. 747-6798. hD2

CHRISTMAS ANIMATED FIGURES - 3 elves, approx. 38" high, 1 yr. old, heads and arms move. \$250 each. Moving, must sell. 437-4074. hd2

STORY & CLARK TRADI-TIONAL spinet organ includes all options. Built in Leslie Speakers, main echo, auto beat, tilt control, mechanical stops. Call 746-6783. gcD2

CHERRY ENTERTAIN-MENT Center, Thomasville. Purchased new 9 months ago for \$1,700. Beautiful piece but must sell. Asking \$1,000. Call 326-6852 leave message. gtD2

ARMOIRE: MAGNIFICENT ANTIQUE, walnut, bonnet top, 56" wide, 26" deep, 7 ft. high, double carved doors, movable shelves, 2 drawers. Showpiece for home or business. Sacrifice -\$1,200. Also antiques and victorian linens. 483-6119. wd2

PICTURE - FRAMED -MARY Vickers "Talk of the Town," 40½ x 52. \$900 or best offer. Day 482-3606 - Joyce, evenings 825-6081. wd2 BOY'S BEDROOM SET 1 large dresser, 1 small dresser, corner desk and chair, 2 shelf unit. Medium wood. Good condition. \$500. Neg. 579-2406. wd2

INVALID EQUIPMENT: ELECTRIC hospital bed, wheelchair, folding ramps, walkers, cane, commode. Asking \$1150 for all. Excellent condition. 484-7235. wd2

STROMBERG CARLSON RADIO beautifully carved piece of furniture on legs. Early 1930's, mint condition. 7 4 7 - 3 9 4 7 . ged2

NEW ROSS CENTAUR, 12 speed, 27" male bike. Orig. price \$350. Excellent Xmas gift. Asking \$225, neg. 364-9227. gcd2

RUST VELOUR LOVE SEAT, walnut steree - 6 ft., electric typewriter, electric lawnmower, white dressing table and chair, akis, boots and poles. All \$25 each. 741-5824.

FINE AFGANISTAN PER-SIAN lamb coat, mink collar and cuffs, fashioned by Schiaparelle/Paris, size 8-10, like new \$350. Mink cape/stole, 354-6069. gcd2

RELOCATION SALE - VERY Negotiable - Baker, Harden, Lane, Bloomies. King Bed, love seat, 1920's sofa, cedar chest and more. Mint condition! Low prices! 747-8928. gcd2

STAIRMASTER: NEW PRE COR 718e, \$150, retail \$499. 747-8926. gcd2

## Car For Sale

1982 MUSTANG auto, A/C, AM/FM cassette, sunroof. Runs grat, looks great. \$1,800. 877-1163. gcD1

BUICK 1988 SKYHAWK, PS, PB, cruise, tilt wheel, automatic, A/C, AM/FM, 4 cylinder. Original owner. 294-6821. gcDl

'88 PLYMOUTH RELIANT, 4 cylinder, excellent condition. 54,000 miles. Great gas mileage. Well maintained. \$4200. 248-9539. Leave message. hdl

PORSCHE 924S, BLACK ON Black, sunroof, AM/FM cassette, garaged. Excellent condition. \$7,500.742-4301. gcdl

1983 FORD LTD., Mid Size, 4 door, 6 cylinder, new battery and starter. Excellent condition. Always garaged and well taken care of, \$1,300. Call 741-8094, after 4 p.m. gcn3

1985 SUBARU XT Blue, 4 wheel drive, turbo, moon-roof, manual, 70,000 miles. Good c o n d i t i o n . \$ 3,800. 742-8250. gcn3

'85 OLDS DELTA 88 Royale. Full power, V-8, new exhaust, brakes and tune-up. Runs great. \$1600. 248-9539. Leave message. hdl

\*81 COUPE DE VILLE V& Power steering, power windows, power brakes, c ruise, good condition. \$2,000. 877-1163. gcN3

87 OLDS CUTLASS CIER-RA, 4-door, 6-cylinder, sutomatic, A/C, allpower, blue in and out. Very good condition. 71,000 highway miles. Original owner retiring. \$3,750. 747-2984. gcd2

1982 SUBARU 2 door, 5 speed, 74,000 miles. Excellent running condition. Asking \$1,000. Call eves. 746-5623. gcD2

'84 VW JETTA, 4 Door, mint, 5 speed, AM/FM, A/C, pb, new Pirelli 500's, shocks & brakes, Showroom condition. \$2,500, 741-8826. gcD2

1989 JEEP WAGONEER. Mint condition, 3-4 wheel drive, 4 new Michelin tires. Call after 7 p.m. \$10,450.741-0029. gcD2

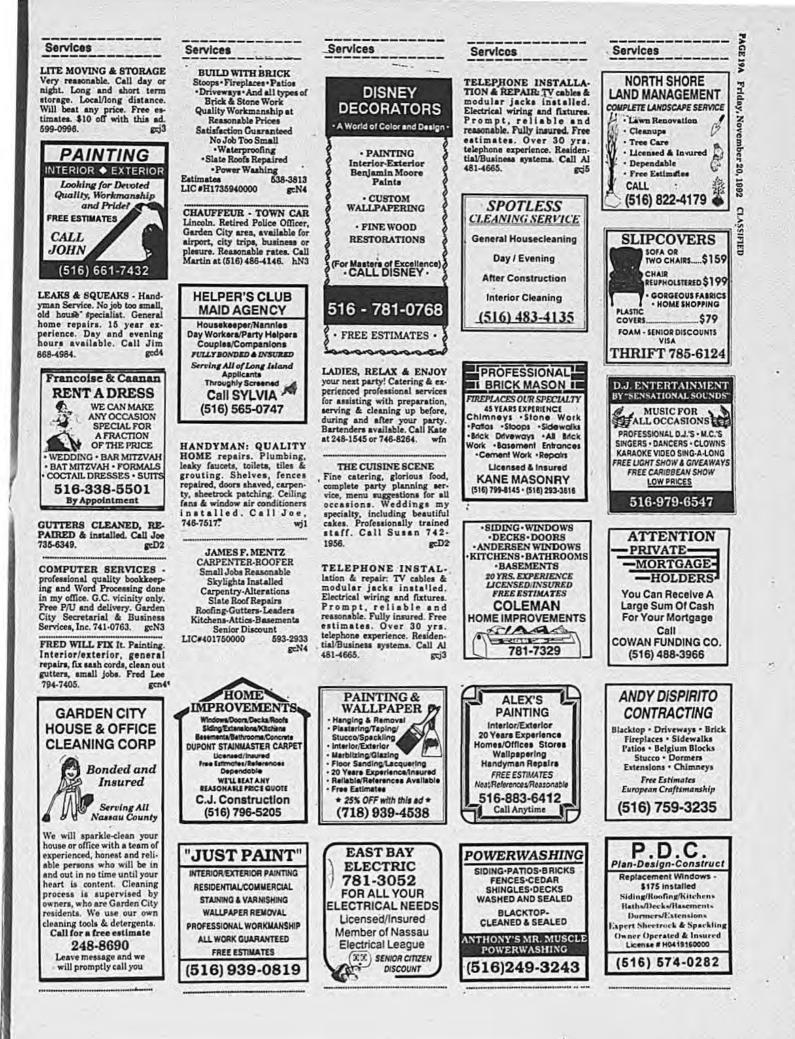
79 JEEP CJ7 Needs some work, but new brakes and transmission. Good for beach and snow. \$1000 firm. Call 742-0906. hD2

## Boats For Sale +

SUZUKI 6 horse power long ahaft outboard with gas tank \$600. Sea Eagle 12 foot inflatable boat \$400. Both used less than 10 hours. Estate sale. 747-2984. gcN3

#### Services

BRIAN CLINTON MOVERS Licensed & Insured. One piece to a house load. Free estimates, 333-5894. Owner supervised. Carle Place. License #T11154. gcd4



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#### Instructions

PIANO LESSONS, BEGIN-NERS, intermediate & ad-vanced. All ages, 5 to adult. Learn how to read notes, theory and technique. Call Cindy or Peter, 437-6849. wd1



SPANISH/FRENCH TUTOR. N.Y.S. Certified teacher, middle school-university levels. Re-asonable rates & references. gcd2 Maureen 922-5597.

PIANO LESSONS ONLY \$30 a month, small groups. One a month, amail groups. One hour weekly, Beginners 4 years old and up. Creative and in-novative. Excellent results. Garden City studio. Rita Lucy SCj2 248-7379.

## Wanted

DOLLS WANTED I collect dolls and other doll memorabilia, new or old. What do you have for sale? Call me at 747-8496 gej3

LOOKING TO BUY GAME Genie for Nintendo. \$25. 294-4230. wd1

OLD GUNS, SWORDS, binoculars, old knives, hunting knives and pocket knives. Call 825-0979 or 354-1943. gcJ4

ANY TYPE ANTIQUE, Victorian or other furniture wanted. Also cut glass, silver jewelry, paintings, bronzes, dolls, frames, clocks, rugs, linents, trunks, china lamps, books. Will call for any time, any palce. Call Kay & Tom. Westbury. 334-4117. grj1

OLD CARS WANTED: "You Rap 'em, we scrap 'em. Licensed auto dismantler, DIS 1301249, July Auto Wrecking. 1301249, July Auto Wrecking. Used & Old cars purchased and picked up. Used parts. Used parts sold and installed. Open Monday to Saturday. wN3 746-0297.

## Lost and Found Pets

GREY CAT, WHITE bib, yellow eyes, collar. Lost on Garden St., Oct. 22. Please call gcN3 742-2127.

## Pets For Adoption

8 YEAR OLD MALE CAT, black, short-haired, altered, gentle, affectionate, house cat only. You must be an absolute cat lover. No small children. gcd2 747-0774.

## Antiques For Sale

MODEL AIRPLANES & AVIATION items. Kits, models, books, magazines, etc. 741-3694 gcd2

Vendors Wanted



Fair



ELMONT, N.Y. MODEL Train, toy & doll show. Mina-tures & craft extravaganza. Baseball memorabilia. Sunday, Dec. 6. Free parking. St. Vin-cent De Paul Auditorium. 2 floors fun and bargains. 1510 De Paul St., 10 a.m.-4 p.m. Buy, sell, trade. Breakfast, lunch. Admission \$5. Senior Citizens \$3. Early admission (9 a.m.). \$6 per person. Children under 12 free with parents. 200 dealers. Info call 352-2127 or 486-6658. gcd1

## Garage/Tag Sale

UNIQUE HOLIDY CRAFTS: Open house Saturday and Sunday, November 21 and 22, 11 a.m. to 4 p.m. 89 Cornell St., Williston Park, east of Willis Ave. wdl

TAG SALE GARDEN CITY -Must sell contents of interest-ing old home. Fabulous large antique oil painting by DuLuard in magnificent frame, 4 large heavily carved antique chairs, old bric-a-brac, tradi-tional mahogany DR, mahogany tables and bed, pictures, handsome old wooden deak, old linens, furs, costume jewelry, electric bass and standard guitars, filing and storage cabinets, leather sofa and chairs, typewriters, many heavy duty tools, home tools, old Christmas, books and much miscellaneous. Please join us at 118 Poplar St. (off Clinton Rd.) Sat. Nov. 21, 9 a.m. - 2 gcN3 p.m.

GARDEN CITY - RELOCAT-ING Must sell fabulous BR suite, Henredon Folio 16 with queen size canopy bed (most unique), Chippendale style settee, oriental hanging cabinet, paintings, mahogany corner book case, Korean chest, color TV and VCR and other interesting items. Please join us at 5 Russell Rd. (corner Kingsbury East of Washington) on Fri. and Sat., November 27 and 28 (after Thanksgiving), 9 a.m.-2 p.m. gen4

## Garage/Tag Sale

**GARDEN CITY - SETTLING** Estate. Must sell entire contents of elegant home. Luxurious traditional mahogany DR with curved glass corner cabinet. Magnificent mahogany grandfather clock, charming LR, fabulous mahogany secretary, 2 BRs, in-teresting bric-a-brac, G.C. Hotel print, wooden office desk, kitchen set, Fpl equipment, mahogany ladies desk, paintings, rattan and wrought iron, Hitchcock sytle bench, 4 color TVs, guitar, Cascictone old walnut hope chest, kitchen items, tools, extension ladders, books and so much more. Please join us at 196 Brixton Rd. (off Stewart Ave. West - East of Nassau Blvd.) Fri. and Sat., Nov. 20 and 21, 9 a.m.-2 p.m. gcN3

TAG, GARAGE SALE, 56 Washington Ave., Garden City, Friday, Nov. 27, 11 a.m. - 4 p.m., Saturday, Nov. 28, 10 a.m. - 4 p.m. Furniture, household items. 38 years of various treasures. gcN4

G.C. GARAGE SALE, 64 Saliabury Ave. (Corner Jeffer-son) Many household and children's items, some brand new. Moving, bargains galore. Saturday, Nov. 21, 10 a.m. - 3 gcN3 p.m.

G.C. MOVING, 125 Poplar St., Nov. 21, 10 a.m. - 4 p.m. Some-thing for everyone. Furniture, toys, clothing, computer, car, housewares and more. 'No gcN3 previews please!

**NEW HYDE PARK** - contents of house, Nov. 20 and 21, 10-5 at 16 Winthrop St. New and used Christmas items, household, clothing, bric-a-brac, Teddy Bears, books, furniture. gcN3

## Seminars



appeared on leading network soaps. Call 516-463-5016

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NOTICE HAVE YOU A HIDDEN TALENT that has yet to be discovered in print?

We are looking for articles, not exceeding 3,000 words or less than 1,500 words, on local topics, opinions, ideas, nice places to visit on Long Island, and even fiction. In our magazine section, we will try to "Discover" one new feature length article and writer per week. Each writer will be reimbursed a stipend of \$25.00. If you want to be published and

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



NOVENA TO ST. JUDE Oh Holy St. Jude, Apostle and Martyr, great in virtue and rich in miracles, near kinsman of Jerus 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 who God has given such great power to come to my assistance. Help me in my present and urgent petition. In return I promise to make your name known and cause you to be invoked St. Jude, pray for us all who invoke your aid. Amen. Say 3 Our Fathers, 3 Hail Mary's, 3 Glorias. Say for 9 consecutive days. Publication must be promised. This novena has never been known to fail. Thank you for answering my prayers. C.M.E. wn3

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 1 promise to make your name known and cause you to be invoked. St. Jude, pray for us all who invoke your aid. Amen. Thank you for answering my prayers. M.V.B. wn3



NOVENA TO ST. JUDE ember 20, Oh Holy St. Jude, Apostle and Martyr, great in virtue and rich in miracles, near kinsman of Jesus Christ, faithful and intercessor of 1992 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 who God has given such great power ETHING 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 for us all who invoke your aid. Amen. Say 3 Our Fathers, 3 Hail Mary's, 3 Giorias. Say for 9 EVERYONE consecutive days. Publication must be promised. This novena has never been known to fail. Thank you for answering my prayer. M.L. prayer. yhN3

PAGE 21A

Friday

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 1 promise to make your name known and cause you to be invoked. St. Jude, pray for us all who'invoke your ald. Amen. Thank you for answering my D.T.A prayers.







Q. I am very curious about the origin of this platform rocker. It has been passed down through our family for a long time. It has been refinished and reupholstered and is in very good condition. I would appreciate any infor-

mation you can provide.



A. The first platform rocker was made in 1876, so yours must have been made between 1876 and 1890. It would probably sell for \$325 to \$335.

Q. This mark is on the bottom of a three-piece tea set consisting of a teapot, creamer and sugar bowl. Each piece is decorated with flowers and vines; the edges are trimmed in gold.

I would appreciate anything you can tell about this set.



A. Your tea set was made in the mid-20th century by the Carl Thieme Co. in Potschappel, Germany. It would probably sell for \$125 to \$135 in good condition.

Q. I have a box-shaped musical instrument that plays what sounds like organ music when a crank is turned, pulling a sheet of paper through the instrument. The paper is pierced like the rolls used on player planos. It is labeled "Pla Rola Corp. of America - Patent No. 1813337.

# An heirloom platform rocker

A. This is one of the many por-table roller organs made from the late 1800s to the 1930s.

This was patented in 1931 and would probably sell for about \$300 in good condition complete with a couple of rolls.

Q. I have a round glass paper-weight, which I was told was called "End of Day". Can you give me more information about it and what it would be worth today?

A. At the end of the workday, a glassblower would gather whatever different color glass was left over and make paperweights, etc. Your paperweight would probably sell for about \$65 to \$75.

Q. Enclosed is a description of two Royal Doulton figurines. I would like to know the approximate value of each because I intend to dispose of them. They are "Grandma" HN 2052

and "The Balloon Man" HN 2052 A. "Grandma" HN 2052 was made between 1950 and 1959; it

should sell for \$300 to \$350. "The Balloon Man" HN 1954 was first made in 1940 and is still in production; it is selling in the \$265 to \$285 range.

Q. I have five toy cars with the imprint on the underside of "Tootsietoy Classic Series - Chicago 24 USA."

A. These were made in the mid-20th century and might sell for \$15 to \$25 each in good condition.





Let me help you

discover the

"Treasures" in your

Home and Attic

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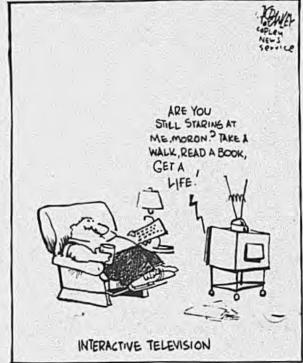
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ANTIQUES

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E CROWLEY CHOKELE





Q. Our cat frequently sprays urine on the walls and furniture. We have just moved to a new home. Will having our cat castrated stop this very annoying behavior? We are not interested in having kittens.

Friday.

EVERYONE

SOMETHING FOR

common serious behavioral problem encountered in domestic cats. Although spraying is most common in intact male cats, it is also occasionally seen in castrated males and in spayed and intact female cats.

In the wild, urine-spraying is a form of territorial marking engaged in by male cats after they reach sexual maturity. Cats apparently feel more comfortable and confident in the presence of the smell of their own urine.

Cats tend to increase their spraying activity if they are anxious or nervous. Therefore, spraying often occurs on the edge of the yard where the cat first encounters competitors, such as other cats. Changing a cat's environment or living conditions often intensifies urine-spraying.

During breeding season, the frequency of urine-spraying in-creases. Urine-spraying apparently attracts receptive female cats to the area.

If a mature intact male cat g kittens. starts spraying, there is a good A. Urine-spraying is the most chance that the habit will be reduced or completely eliminated by castration. It has been reported that castration is effective in 90 percent of adult cats with spraying problems.

In most cats the spraying problem is eliminated very soon following castration. However, in some cats the reduction in frequency of spraying is more gradual, taking two to three months. A small number of cats never quit spraying following castration.

Your veterinarian can advise you regarding the best method of controlling spraying by your cat.



JUNIOR EDITION

# **Aunt Tilly's Corner**

Thanksgiving is almost upon us. Traditionally ours is the only country that celebrates it. As you know, the Pilgrims and the Indians got together to share their customs and a successful harvest and to give thanks that they had overcome the difficulties in a harsh new land.

Filgrims are still settling in this country and making a new life for themselves. Every once in a while I like to invite a family who is new to this country to my Thanksgiving dinner. It is a good oppor-tunity for them to learn about our way of cooking and our customs and we enjoy hearing theirs. How will you celebrate Thanksgiving?

> Your Friend. Aunt Tilly

RULES **BOYS AND GIRLS** Here is your chance to win One Dollar. (\$1.00) - to spend or to

Here's all you have to do: Contest is open to children 4 to years of age. 12

Entries must be received by Friday, November 27, 1992 3. Paint, watercolors and crayons must be used on the above. must be used on the above. 4. Decision of the judges will be fin

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

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Our precious and adorable granddaughter is Jacklyn Amy Tripptree. Her parents are John & Janet Tripptree of New Hyde Park and the proud grandparents are Amy & Ed Von Bargen now residing in Florida.



SOCIAL SECURITY

YOUR -

# When self-employment counts for Social Security

## By William Acosta

Q. My net earnings from selfemployment will be less than \$400 in 1992. Is there any way of still counting this for Social Security purposes?

A. The optional method can be used if your gross earnings are \$600 or more, or when your profit is less than \$1,600. You can use the optional method no more than five times. Your actual net must have been \$400 or more in at least two of the last three years, and your net earnings must be less than two-thirds of your gross income.

Q. I have both parts of Medi-care. Will I be eligible for hospice care if I need this coverage?

A. Hospice care is available only if:

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· The patient are eligible for Medicare Hospital Insurance (Part A).

· The patient's doctor and the hospice medical director certify that the patient is terminally ill. · The patient signs a statement choosing hospice care instead of standard Medicare benefits for the terminal illness.

• A written plan of care is es-tablished for the patient and regularly reviewed.

· The patient receives care from a Medicare-approved hospice program.

Q. Who is not covered under Social Security coverage?

A. The following workers are not covered by Social Security:

 Most federal employees hired before 1984 (but beginning January 1, 1983, they are subject to the Medicare hospital insurance part of the Social Security tax).

· Railroad employees with more than 10 years of service.

· Employees of some State and local governments who chose not to participate in Social Security.

· Children under 21 who work for a parent (except a child 18 or older who works in the parent's business).

Q. My 49-year-old sister recently lost her husband. She tells me that she isn't eligible for widow's benefits. Why?

A. Social Security pays widow's benefits to surviving spouses who are age 60 or older, 50 if disabled, or at any age who have a child of the worker under age 16 or disabled in her Unless your sister had in her care a child under 16 or disabled who is entitled to child's benefits, she would not be eligible for widow's benefits.



Special Edition Appearing In Williston Times/Mineola Edition, New Hyde Park Herald Courier, Mid Island Times, Bethpage Newsgram, Syosset Advance, Jericho News Journal, Garden City News & The Great Neck News

### How to brew the best cup of coffee

#### JAVA JOE By Alison Ashton

PAGE 2B

1992

Friday, November 20,

Ζ.

Visiting any number of major cities from San Diego to Seattle (especially Seattle), you'd never know that coffee consumption is down. Just half of adults sip the brew (three-quarters drank the stuff in the '60s).

No matter, sales for gourmetcoffee purveyors, like Seattlebased Starbucks and Illinois-based Gloria Jean's Coffee Beans, have never been better. We may drink less coffee, but we're picker than ever about what — and where we'll sin it.

Coffeehouses are sprouting up everywhere. One four-block radius in San Diego boasts no less than five coffeehouses; drive-thru espresso huts are all the rage in Washington state, where there's even a Tru-Value hardware store that installed an espresso machine. And Seattle has become a mecca for java connoisseurs.

Each collectouse offers its own atmosphere. Many favor a retrobeatnik feel, complete with a live jazz ensemble; others have a chic, sleek Italian flair. Some are lowkey affairs where the locals go to hang out to read the paper while they lap up that caffe latte.

And we're not just drinking a basic cup of coffee anymore. Now we want everything from espresso and cappuccino to exotic highcalorie mocha blends laden with whipped cream, steamed milk and chocolate.

#### BUYING BEANS

Walk into any coffeehouse that sells beans or flip through a catalog, and the novice is confronted with a bewildering array of coffees. Coffee beans, like wine grapes, vary from region to region - even from one plantation to the next.

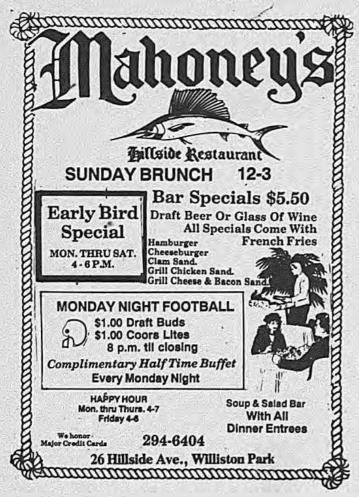
Coffee is a costly treat because it's hard to cultivate. It takes a coffee tree five years to bear its first crop, and a tree yields just a pound of roasted coffee each year.

Gourmet coffees are made from arabica beans that are grown at high altitudes (regular canned and instant coffees are the product of low-altitude robusta beans). Coffee from Sumatra has a different flavor from coffee produced in Guatemala.

Different roasts also change the flavor. Espresso-roasted beans, for example, have a spicy flavor whereas French-roasted beans are smoky and pungent. The lighter the roast color, the milder and sweeter the flavor.

You also can select coffee to complement a particular meal. For example, a dark roastedicoffee from East Africa goes well with breakfast, and espresso complements a sweet dessert.

If possible, buy whole beans to grind as you go. These maintain their flavor better than ground beans. Store them in an airtight container in a cool cupboard or in the refrigerator.



#### DECAF DAYS

Gone are the days when a cup of decalfeinated coffee meant a mugful of Sanka. Although true coffee lovers would tell you that java isn't a good cup of joe without calfeine, gourmet coffee purveyors are offering an ever-improving selection of decaf beans and brews.

It's not that caffeine does anything for the flavor of the magic elixir (it's actually odorless and flavorless). Instead, blame the decaffeinating process for reducing the flavor.

All decaffeination is done with green, unroasted beans, and there are two ways to decaf coffee. Direct contact uses a chemical solvent to remove the caffeine while leaving more of the bean's flavor intact. According to Seattle-based Starbucks, virtually all of the solvent disappears in the roasting process.

If you prefer decaf that hasn't been chemically treated, opt for water-processed coffee. This process uses hot water and steam to remove the caffeine, but it also can remove some of the coffee's flavor oils. That means water-processed decaf tends to be milder than it's direct-contact processed counterparts.

If you want at least some jolt, there are half-caffs, blends of half caffeinated and decaffeinated coffees.

#### BREWING TIPS

Once you've selected the perfect bean, you'll want to do it justice , by brewing it correctly.

The best methods are a plunger pot (for the most intense flavor) or drip brewing (either by machine or with a direct-drip carafe).

Make sure you use enough coffee — at least 2 level tablespoons per 6 ounces of water. And use the proper grind of coffee. Use a coarse grind for a plunger pot, for example, and a powder-fine grind for espresso.

Start with fresh cold water. If you wouldn't drink water out of the tap, don't use it to make colfee.

To keep brewed coffee tasting fresh, don't leave it on a burner for more than 20 minutes. If it needs to stay warm longer, transfer it to a thermal container.

#### THE EXTRAS

It's easy to fall into the grip of mocha madness, and there are plenty of coffee accessories to intensify the coffee experience.

Aside from the beans and the coffee maker, there are grinders and filters. To serve the stuff, there are mugs and cups of every description. If you like steamed milk, invest in a quality espreso machine; Consumer Reports a vored models by Gaggia, Rwéi, Krups and Rancilio. Also splurge on elegant demitasse cups for after-dinner espresso.

For commuters, there are thermal tumblers and special mugs to keep coffee warm on the road and prevent spills.

And to accompany your cafe? Stock up on gourmet chocolates or chocolate-covered coffee beans and, especially, fresh biscotti to dip into your favorite brew.



JAVA JOE — Like wine, coffee can be selected to accompany a meal. For breakfast, try medium-bodied blends from East Africa or Mexico.

### CHEFS' ADVICE Expert tips on dining out

#### By Sharon Achatz

Want the inside scoop on dining out? Some of the nation's most acclaimed chefs recently shared their secrets, talked trade tricks and awarded advice on everything from restaurant reservations to sending back the soup.

Question: How can a person choose a restaurant at which to dine, knowing in advance that it will be a dining experience worth their time and money?

"Just go on your gut instinct," said Jonathan Waxman of Table 29 in Napa, Calif. "If you're hungry, what are you hungry for? What style of food or what kind of situation? Are you going just to be satisfied in a hunger sense or do you want something more? Do you want to go out and be sociable? Something romantic? See movie stars? Go someplace that has a "strolike feeling? Someplace Wat's ethnic? Then go from Ware."

While Waxman suggested making a selection based on ambience, David Bouley of New York's Restaurant Bouley gave more concrete advice: Select a restaurant with a smaller menu.

"With a small menu everything's turning over quickly. Most likely, a small menu is prepared daily. Also the smaller menu, I think, allows a chef to focus and give it the love and time that is necessary for good cooking."

Q: Can you share any tricks for getting reservations at the trendiest establishments?

"I think you have to be smart about how popular the place is and be realistic and flexible," said Michael Romano of New York's Union Square Cafe. "You're less likely to get a reservation if you call up and are very rigid, saying you must have a table that night at 8:15, for example. There are places you can walk in anytime any day and get a table, but for others, on a Saturday night, you'd have to reserve one month in advance."

Michel Richard of Citrus in Los Angeles said it helps to be friendly when you call to make reservations.

"I think that you have to be very amiable. Of course, it helps if you can say, I'm a very good friend of the chef,' Richard laughed, "but the main thing is you must ask for what you want and they will help you. It's the same thing as with a raise — if you don't ask for it, you won't get it. If you want to go to a great restaurant and get a great table, 'you have to be nice and friendly and have a positive attitude — and you will get whatever you want."

Q: Any thoughts on how to get seated at the best table?

"There's no such thing as a best table anymore," said Waxman. "Those days are really over. The main reason people go out is that they want to eat — not to be seen, be heard or be trendy. We just want to eat and be with our friends." In any case, "there are a lot of different tastes as to what is best: Some people like corners, some people like to be in the middle of the room, some people like to be on the fringe, some people like to be near the window, some people want a view of the kitchen."

#### Q: Any suggestions for making the best selection off a menu?

"I always think that you should be adventurous," said Christian Rassinoux of the Ritz-Carlton in Dana Point, Calif., "so I'd say try something you've never had "

Romano suggested adherence to a restaurant's specialty.

"You have to sort of figure that a place has a special bent to it, and it's probably best to go with that. For example, if a Continental cuisine restaurant is offering sushi, I wouldn't be too confident about ordering it. Or, if you're in a place that doesn't seem to know what it's doing, order dishes that have minimal preparation to them."

Richard expressed similar sentiment.

"If you're at a restaurant and you feel that it's not great, it's safest to order a steak," he said. "If you feel that you're in a great restaurant — you can feel when you go into a restaurant, when you open the door, the way they greet you, the look of the place — you can feel it's a great restaurant. If it's a great restaurant, I'm sure everything is good."

Q: What if the menu is in a foreign language? "Punt," Waxman laughed. "You

"Punt," Waxman laughed. "You either find someone at your table who speaks that language or hold up your hand and say (to other patrons in the restaurant), 'I don't speak Greek, do you guys speak English?' Just have fun with it."

Rassinoux suggested getting a dictionary.

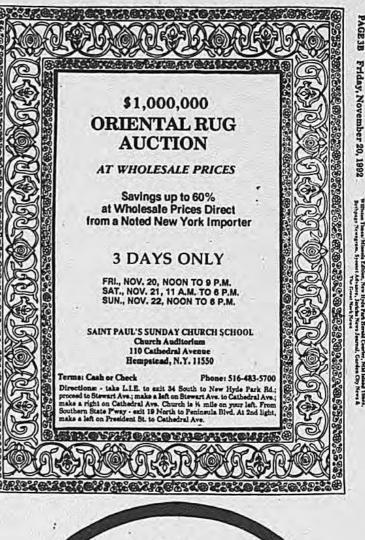
Romano suggested relying on the waiter.

"I don't think you should feel embarrassed or put upon by asking. A restaurant is there is serve you and please you."

Q: What if the food you're served doesn't suit your tastes?

"A person definitely should speak up," Romano said. "It's actually better for the restaurant if he speaks up rather than goes away hating the experience. By speaking up, you give them the opportunity to correct it.

"Ideally, a person should be fair and ask himself if he-doesn't like it because he was misled by the menu or waiter — In which case the restaurant can substitute another dish — or if it's not done the way be wanted it done, in which case the place should have it redone."





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## Meals in minutes

#### By Sharon Achatz

While almost any recipe from baked lasagna to pot roast can become a weekday meal in minutes if it's cooked the weekend before and simply reheated come dinner hour rush hour, there are other made-from-scratch recipes that truly take only minutes to prepare.

Some of their culinary secrets: few and fast-cooking ingredients, such as fish, pasta and vegetables; simple cooking techniques, such as grilling and microwaving; one-pot dining, with all nutritive bases covered in a single dish.

Here are some favorites.

- TURKEY RICE MEDLEY
- WITH ACORN SQUASH 3 tablespoons margarine
- 3 tablespoons honey
- 1/4 teaspoon salt
- % teaspoon ginger
- acorn squash, cut in half
- lengthwise, seeds removed
- 14 pound ground turkey 1 teaspoon minced dried
- onion 2 (10-ounce) packages frozen rice-and-vegetable med-
- ley, thawed
- 1/2 cup raisins 1/2 cup shredded Swiss

cheese

Yields 4 servings. Preparation time: 15 to 20 min-

utes In small microwave-safe bowl, combine margarine, honey, salt and ginger. Microwave on HIGH

30 seconds or until margarine is melted; blend well and set aside. Cut squash halves crosswise

into 1-inch-thick slices. Arrange slices in 12x8-inch microwave-safe baking dish. Cover and microwave on HIGH 5 to 10 minutes or until squash is tender, rotating dish a half-turn halfway through cooking. Pour margarine mixture over squash. Cover, let.stand 5 minutes.

While squash is microwaving, cook turkey and onion in skillet over medium-high heat 5 minutes or until turkey is no longer pink; drain. Stir in rice mixture and raisins. Reduce heat to medium; cook 5 minutes or until thoroughly heated, stirring occasionally. Remove from heat, stir in cheese.

To serve, place 2 to 3 squash slices on each plate. Spoon margarine mixture from squash over slices. Spoon about 1/4 cup turkeyrice mixture over squash.

> TOUCH-OF-CREOLE HALIBUT

11/2 pounds halibut fillets ¼ cup margarine 14 teaspoon Creole seasoning:

1/4 teaspoon dried mustard 1/2 tablespoon parsley flakes

### Yields 4 servings.

Preparation time: 10 to 15 minntes Preheat broiler or grill.

Place fillets in shallow dish. In small frying pan, melt margarine and add remaining ingredients; pour over fillets. Fish can be cooked immediately or allowed to sit at room temperature for several minutes

To broil in oven, turn fillets

halfway though cooking time after 5 minutes for a 1-inch thick fillet. There is no need to turn fillets cooked on a covered barbecue grill; just place fillets on grill, cover and cook 10 minutes per inch of fish thickness

If desired, cook fillets on perforated aluminum foil to avoid having them flake into fire below.

#### NUTTY GREEN

- FETTUCCINE
- 12 ounces fettuccine
- 4 tablespoons olive oil
- 2 teaspoons minced garlic 4 cups torn, stemmed fresh spinach
- 1 cup crumbled blue cheese 1/2 cup coarsely chopped pecans

Yields 4 servings.

Preparation time: 15 to 20 minutes.

Cook fettucine according to package directions.

Meanwhile, heat oil in large skillet. Add garlic and spinach and cook over medium heat 5 minuses, stirring frequently. Stir in cose and pecans; remove from heat,

Add drained, warm pasta to spinach mixture. Toss well to melt cheese into spinach and pasta.

SWEET-AND-SOUR

- VEGETABLE STIR-FRY
- 1 red bell pepper, seeded 1 green bell pepper, seeded
- 1 zucchini
- 4 celery stalks
- 1 bunch scallions
- 1/2 pound sliced mushrooms
- 2 teaspoons minced garlic
- % teaspoon ginger
- 4 cup soy sauce
- ¼ cup lemon juice 1 tablespoon vinegar
- 2 tablespoons honey
- 1/2 cup olive oil
- I cup blanched almonds

2 cups cooked rice

Yields 4 servings.

Preparation time: 10 to 15 minutes

Cut peppers, zucchini and celery into 2-inch matchsticks. Trim scallions so there is about 1 inch of green part left.

Make sweet-and-sour dressing by combining in medium bowl garlic, ginger, soy sauce, lemon juice, vinegar and honey; set aside.

Heat oil in wok; add vegetables and stir-fry over high heat 2 min-utes. Add almonds, rice and sweetand-sour sauce and stir-fry an additional 2 minutes, to heat through.

Popping Beans Beans and legumes are the chic health food for this year, and looming on the horizon are nunas, popping beans from the Andes Mountains. Heated in oil, hot air or a microwave, these hip beans pop like popcorn and taste like roasted peanuts. And they're high in protein and fiber. Don't look for them on grocery shelves yet scientists are still trying to breed a strain that can be cultivated at lower altitudes. (CNS)

#### PERFECT PARTIES

#### By Sharon Williams

If you're party-bound these days, chances are good you'll be spending the evening at home.

Maybe in your own dining room for an intimate dinner. Or in the neighbor's back yard for an outdoor cocktail party. Or in a friend's family room for kick-back hors d'oeuvres and videos on the big-screen TV.

But definitely at home.

Indeed, hosts and hostesses who want to entertain family and friends in a comfortable, affordable and gracious manner long have stood by the phrase "There's no place like home."

What's new is the number of former "out-on-the-towners" who have come home to home entertaining. Figures show that more than half of all Americans entertain in their homes at least once a month, and 30 percent play host and hostess even more often.

Another trend lies in the astounding array of parties that now are being thrown at home.

While the numbers show that small, intimate get-togethers are the most popular among home entertkiners, possibilities also include large-scale affairs such as lively theme parties complete with music and decorations and black-tie galas with waiter-served appetizers, open bar and orchestra.

Ready to throw a great party of your own without setting foot out the front door? Following are some tips and trends in the home entertaining arena.

#### PERFECT PLANNING

Most home entertaining experts agree on one point — the need to plan, plan, plan.

Taking time to plot out details now — weeks or maybe even months before the event — will put you in control. You'll be more relaxed, you'll avoid last-minute nightmares and you may even be able to enjoy your own party. The first decisions you'll need to

The first decisions you'll need to make concern the type of party you plan to throw. Decide what the nature of the affair will be large or small, elaborate or simple — keeping in mind your entertaining experience and the types of narties you enjoy the most.

of parties you enjoy the most. For the utmost in inspiration and ideas, look to home entertaining books and magazines, which are full of sound, stylish, smart and well-tested advice for every kind of party.

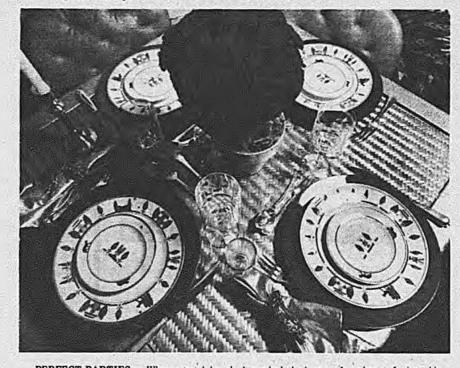
Once you've made your choices, move on to time, date, number of guests and what you plan to spend. From there, you can draw up a

well-devised, well-scheduled plan. A countdown checklist that names specific tasks such as grocery shopping, food preparation and decorating – and when each should be accomplished – often works well.

Do as much as you can beforehand, say veteran party givers, so that you can be there for your guests on party night instead of slaving over a hot stove.

Another thought: Consider giving a dress rehearsal to make sure everything is right on target. Make sure furniture is arranged for maximum traffic flow, and that you have adequate room for

### How to plan your at-home bash



PERFECT PARTIES - When entertaining, don't overlook the impact of an elegant, festive table setting.

#### coats and parking.

GUEST LIST

Guessing who's coming to dinner can be one of life's greatest challenges. After all, you don't want to leave anyone out, but you have to draw the line somewhere.

In a recent issue of her Living magazine, home entertaining doyenne Martha Stewart offers this rule of thumb; Keep the guest list to a number that can fit comfortably at the seating you have or are planning to rent.

That means you can go beyond the eight chairs of your dining room set if you want a larger celebration — as long as you either borrow or rent adequate seating and perhaps even a party tent that will add additional square footage to your home.

Stewart also suggests you take pains to make the group interesting. At her own parties, she shoots for an eclectic group with a mix from all walks of life.

#### MARVELOUS MENUS

Planning a party spread oftentimes is as easily done as said since the fete itself largely will dictate what's on the menu.

Cheese, wine, crackers and canapes, for example, are all that's needed for a wine-tasting, several courses are necessary for a dinner party and an array of just desserts are just right for a sweettooth celebration.

Serve food that is delicious, visually appealing and familiar especially if you're doing the c. oking, advise home entertainin; experts. Party night usually is not the time to experiment with new recipes.

Courses that can be made ahead of time are your tickets to your own party. By doing everything possible in the hours and days before the get-together, you better your chances of spending maximum time with your guests, minimum time in the kitchen. When preparation time is a

premium, some hosts and hostesses use this simple tactic: Concentrate on one show-stopping entree, such as the dessert or main course — then, keep everything else elegant, yet simple.

With this plan, some menu items — such as shrimp, fresh vegetable and meat trays, pasta salads or the turtle cheesecake might be purchased from a deli or caterer.

#### A CATERED AFFAIR

Once hosts and hostesses called on caterers only for the most grand celebrations, such as weddings and black-tie charity galas.

But today's caterers are willing to do a lot less for the home entertainer — and can be of great assistance.

You could, for instance, enlist a caterer to deliver dinner, or to simply provide the glasses, serving trays and extra seating you need for your get-together.

A caterer could serve the foods you've prepared, or conquer afterthe-party cleanup. He or she could bring in dessert or act as a paid consultant who offers smart advice concerning traffic patterns, seating arrangements, menu and decorations.

The best way to find a good caterer is through referrals, say home entertaining experts, so check with friends and family before hitting the yellow pages. In general, large catering companies offer a variety of services, while smaller setups specialize in a specific area — such as devilish desserts or divine decorations.

When you're ready to get estimates, be sure to let the prospective caterer know all the details the type of party, number of guests, budget and menu — and give him or her a good idea of what services or supplies you exnect

Above all, choose someone with whom you'll be able to work — a caterer who respects your ideas and will try his or her best to see them through.

#### TERRIFIC THEMES

Many home entertainers swear by themes as surefire ways to give a party focus and flavor.

After all, a good theme can serve as a unifying tie that carries the mood, first through the invitation then on to decorations and menu and finally to the take-home favor, says home entertaining author Nancy Kahan.

Themes can center around a specific point in time — such as a Western hoedown or '50s party, holidays — such as Christmas or Halloween or international themes — such as a Mexican fiesta or Hawaiian luau.

And while masquerades and garden parties are among the most time-tested themes, some of the best parties are those with original titles conceived by the host and hostess themselves.

Consider, for instance, a T-shirt party where guests are asked to wear the most fascinating T-shirts in their wardrobes. Prizes could be awarded in various categories, and everyone walks away with yet another T-shirt bearing the date and place of the party as a memento.

Find additional theme ideas in home entertaining books and magazines.

#### BUDGET BUSINESS

When it comes to home entertaining in the 1990s, less often is more.

In other words, you don't have to blow the bank account on expensive food and drink. PAGE SR.

Friday, November 20,

1992

### Takeout cuisine delivers taste

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SUNDAY BRUNCH BUFFET

FAST FOOD By Sharon Williams

The eating-on-the-run choice ooce was as easy as one, two, three. Pizza, burgers or chicken. Chicken, burgers or pizza. . Today, it's not so simple. But, oh - what tasty confusion awaits your palate as you decide on the dime-in menu.

The reason? Fast food and takeout choices now are as plentiful as sit-down restaurants. You can, for instance, have a Chinese or vegetarian feast deliv-

ered to your door. Or zip into your favorite eatery for a home-baked, still-warm-from-the-oven pie boxed for takeout. You can even find frozen meals

from famous restaurant chains right in your grocer's freezer. The list goes on and on, and considering the facts, it's easy to see why.

According to the National Restaurant Association, approximately 46 percent of all restaurant traffic is off-premise. And the Roper Organization estimates that 60 percent of consumers regularly eat takeout and home-delivered meals. Perhaps you'd like to join the dining-In masses. If so, read on for some tips and trends concerning the latest in takeout and fast food.

#### THEY DELIVER

The pizza man is facing some heavy-duty competition these days, and it's not just from fellow pie makers.

It seems, rather, that restaurants and takeout counters of all shapes and sizes are diving into the delivery business by the droves.

Sometimes the restaurants do the delivering themselves, and occasionally - as in the pizza business - they have special branches that deal in delivery only. In other cases, a takeout taxi service works as a "food broker"

In other cases, a takeout taxi service works as a "food broker" — handling orders and deliveries or a diverse group of eateries that might otherwise be too busy to cater to an at-home clientele.

#### SPECIALTY CUISINE

Yesterday's definition of takeout was something close to turkey-on-rye from the nearby dell or chicken chow mein from the Chinese restaurant down the street.

Dells and Chinese eateries still are hot stops for the you-can-takeit-with-you crowd. But these days, literally everyone does takeout.

Thus connoisseurs on the go or couch polatoes too tired to hit the town for a meal can eat like kings in the confines of their offices, apartments, homes and back yards.

Takeout possibilities range from regional specialties like Texas-style barbecue ribs or Cajun jambalaya to international cuisine from countries such as Thailand, Japan or Spain — along with ever-popular selections from Mexico, China and Italy.

There's even healthy takeout fit for dieters, vegetarians or health food enthusiasts.

And should you get a hankering for takeout from your favorite out-of-town eatery, start setting the table. Some restaurants actually will package and send the meal of your dreams via overnight mail for the ultimate takeout experience.

SALAD BAR PROLIFERATION Equipped with their clear plastic trays, takeout eaters are taking full advantage of all that today's salad bars have to offer. Once only available to the dining-in set in a handful of full-service restaurants, salad bars now are cropping up in hundreds of grocery stores and fast-food stops. There are even eateries built around grand salad bars.

And the bars themselves are bigger and better than ever before.

Alongside the vegetables, dressings, cheeses and crunchy toppings, you might find soup and bread selections, fresh fruits, pastas, mixed salads, hot vegetables, desserts and tostada fixings — so many choices that one plastic tray just might not be enough.

Thus you can walk away with taco salad, fruit salad, chef's salad - practically anything you want - and created exactly to your specifications.

#### HEALTHY MENUS

Health-conscious customers have started a revolution in the fast-food and takeout businesses.

Sure, you can still find fried chicken, French fries, fried burgers and creamy milkshakes. But these restaurants also are offering healthier, lighter and leaner choices for those watching their diet, cholesterol and fat intake.

Salads, grilled or brolled fish and chicken, plain baked potatoes, low-fat frozen yogurt, low-calorie dressing and lean burgers are just a few of the many alternatives available for those who need something healthy in a jiffy.

Many fast-food restaurants provide nutritional breakdowns of their menu choices and are happy to publicize the fact that they fry their foods in non-tropical oils.

#### ADDITIONAL TASTY TRENDS

Some' eat-in restaurants now offer their own takeout bakeries, so you can cart home fresh bread, muffins, cookies or pies. You now can find some of your

You now can find some of your favorite menu selections from several popular restaurants and snack stops in the frozen section of your grocer. Fruit cobblers, giant pretzels, cornbread, pasta and cheesecake are just a few of the choices.

Sodas and milkshakes aren't the only beverage choices anymore. Those as thirsty for optimum health as they are for something to drink can find juice bars at the malls, delis stocked with flavored waters and low-fat milk at the fast-food stands.

## KITCHEN HINTS

#### You'd like a rich dessert But you're watching calories and fat.

#### Here's a frappe that fills the bill:

1. Place in a blender or food processor: ½ medium banana, 1 cup skimmed milk, ½ teaspoon vanilla, ½ tablespoon carob powder and 4 ke cubes.

2. Hold down lid and process until the mixture is thick and frothy, about three minutes. Pour into tall glasses. To your good health





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## ENERGY SAVERS Smart ways for staying warm

#### By Sharon William

Maybe Jack Frost isn't on the pumpkin yet. But there's no get-ting around it.

Winter and the heating season are just around the corner.

You're definitely not looking forward to the sky-high energy bills that soon will start appearing in your mail box. And you hate the idea of being an energy hog, anyway.

Yet, you don't want to spend each indoor minute decked out in layers of sweaters and sock

To ensure that you'll get through the cold-weather months as comfortably, economically and energy-efficiently as possible. Surprisingly, it doesn't take a

major investment to make a major difference. Rather, a few smart changes here and there can yield some good results in the home heating arena.

Following is a rundown of options to consider.

Worthwhile winterizing. That cold spot under the door might cost more than you think. Experts estimate about 15 percent of the energy you use for heating your home goes toward warming the air that leaks through cracks.

Lower that figure by sealing leaks around electric switches and outlets, installing door sweeps and weatherstripping around win and doors. If a sweep won't fit in the space between your door as floor, block the crack with a padded strip.

If you're pondering a larger investment, consider replacing win-dows with "high-E" glass, which has a greater R-value - or resistance to heat flow - than regular glass.

. The heat is on. From pilot lights to filters to service panels to beat pumps, home beating maintenance requires a lot more than an occasional dusting of the ostat

That's why it's a smart idea to have your system checked by a profe sional before cold weather sets in - especially if you've ex-perienced problems with the furnace in the past. A maintenance check-up now

could save you the money and bone-chilling hours you'd spend on a service call - perhaps after-hours - in the dead of winter.

. Heavenly humidity. If you're tired of putting tea kettles filled with water on the stove to take the dryness out of the air, this may be e year to consider a humidifier.

Those who swear by them say the living trai breathing is easier water v por. Humidity also tends to ward oil the winter chill that's often present indoors even when the heat's turned up. There are humidifiers to fit

every budget and space, ranging from portable models to whole-house humidifiers that don't have to be refilled manually. Your heating and cooling contractor might offer suggestions on brands and models that are right for your home.

. Supplement your heat. As the winter chill sets in, many home-owners turn to supplemental heating appliances to prevent high beating bills.

More compact and efficient than ever, space heaters can work wonders in a chilly room. And, wood stoves lend a homey touch as they provide comforting heat.

Pellet-fired appliances, mean-while, are the new, environmentfriendly kids on the block.

These appliances often resem-ble traditional wood-burners, but duce less of the hasardous emissions associated with such stoves. Another earth-friendly feature: They burn pellets made of

compressed sawdust, wood scraps, recycled cardboard and agricul-tural byproducts. One of these appliances may fit well into your heating picture. If so, remember to follow manufac-turant instructions in the later turer's instructions to the letter for installation, operation and maintenance; supplemental sources can be dangerous - even deadly - if used incorrectly.

• Warm up to fireplaces. They can create an atmosphere that's either homey or romantic. They can warm both hands and heart. They can greatly boost a home's value. And, they can give a room a much needed focal point.

it's no wonder home owners hold fireplaces near and dear even in these high-tech times.

And, in return, fireplaces just keep getting better. You now, for example, can choose between natural wood-burning or gas-burning fireplaces, and can boost your fireplace's energy output and effi-

ciency by adding an insert. If you're lucky enough to already own a fireplace, take pains to have your chimney checked by a qualified chimney sweep before

and after the heating season. If you don't, consult your contractor about the possibility and cost of adding a fireplace. Or con-

e of the free-standing faux sider of models that offer psychological warmth to a room without major repovation.

. Important insulation. You throw an extra quilt on the bed during winter. Why not do the

same for your home? Many heating experts say the addition of insulation — oftentimes in the attic - is a good way to lower heating costs.

You can't judge insulation on appearance alone. Rather, insulation efficiency is measured in terms of its resistance to heat flow, which is expressed as an Rvalue. The higher the R-value, the more effective the insulation.

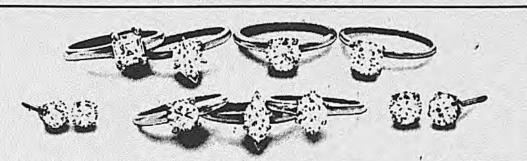
Before you start piling on the adding, find out how much insulation is already in your home and the type of insulation you'll need to improve the situation. Look to your heating contractor or utility company for facts and figures related to your area.

· Experience a setback. It's a constant battle. Someone turns the heat up, then someone else turns it down. There's no method to the madness and you suspect there's a price to pay for all the rises and falls in indoor temperature.

A setback thermostat may be able to take away the headache.



ENERGY SAVERS - A lit fireplace creates emotional as well as physical warmth during cool-weather months. Photo courtesy of Honeywell Total Home.



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.90	2900	1.86	3900			1.03	2580	.78	875
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.99	1650	2.51	13.500	1.45	4785	1.98	5465	.92	1410
1.00	2570		10,000	1.98	7575			1.12	1780
1.01	3175	3.01	19,900	2.18	12,750	2.54	12,750	1.26	1980
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### HOT DESIGNS Cozy decor for cool weather

#### By Sharon Williams

Let the fall and winter storms rage and blow. You've found shelter within.

Perhaps you're curled up on a pillow-laden couch, or in the comforter on your bed — a stack of books and magazines at your side and a fire crackling in the foreground.

You couldn't be happier. When "'s cold outside, there's no place like home – especially when you've spruced things up with a few home-decorating tricks.

There are ways to turn up the beat in your home without touching the thermostat.

Instead, prepare your home for winter in the same way you dress for cool weather — by adding light layers of warmth that soothe without suffocating. Ready to bundle up in the great

Ready to bundle up in the great indoors? Here are some easy and affordable suggestions:

When Jack Frost's chill manages to slip in through the cracks, many home owners reach for quilts, afghans and throws — and not just for the physical comfort they bring. When strew nover a chair, tossed on a couch, displayed on a quilt rack or layered atop an armoire, these cool-weather coverings add psychological warmth to any room.

As trendy as they are hightouch, the best blankets range from slightly worn, hand-stitched quilts of yesteryear and Scottishinspired plaid throws to roughand-rugged saddle styles and brilliantly hued afghans.

Chances are you have a few cool-weather finds lurking in your linen closet. Antique shops, craft fairs, home-decorating emporiums and gift boutiques also are overflowing with hearty afghans, thick throws and elaborately patterned quilts with which to adorn your home.

You also can whip up your own creations with patterns, yarns and materials found at fabric and craft shops. Many offer how-to classes that take such large-scale projects from start to finish.

In the bedroom, you might find comfort with a down-filled conforter. As inviting as a giant pillow, a comforter could create the perfect spot for evening and weekend hibernation while giving your bedroom a new look for the coolweather months.

The spicy hues of fall don't merely please the eye. Rather, the deep golds, rich browns, burnt oranges, deep yellows, muted greens and misty grays surround and enfold you — warming and welcoming like no other color palette.

The use of color is one of the best ways to warm to a living space. Just a few strokes of paint



HOT DESIGNS - Warm up a room with baskets of fall fruit and flowers, plaid throw pillows and cory blankets draped over furniture. Shown here: Home design by Wilderness Log Homes.

or several yards of fabric are all that's required to get your room glowing.

You could, for instance, revitalize a forgotten chair by painting it with an assortment of fall colors for a folk-art inspired look, or liven a boring wall with a stenciled or wallpaper border of leaves, houses or geese. Or learn how to apply a faux tortoise-shell finish through a how-to book or class, then apply it to a plain-Jane tabletop or mantel for instant elegance and warmth.

As for fabric, use warm, spicy hues and rich patterns to create dozens of throw pillows for tossing on sofas, bed and chairs, or valances to adorn bare windows.



PAGE SD.

20

November

### WELL-STOCKED KITCHEN Great gadgets for culinary creations

#### By Sharon Williams

Inspired by cookbooks, culinary classes and home entertaining gurus, you can almost see yourself whipping up extraordinary desserts, memorable main courses and superb salads and serving them to eager guests seated at lavishly set tables.

But not in your present state of affairs.

It's not that there's anything wrong with the kitchen or dining areas. Rather, it's the inventory or lack thereof - inside those buffet drawers and kitchen cabinets.

A pot and pan here, a blunt paring knife and place mat there. A kie sheet, an incomplete set of stainless flatware, a baking pan and a somewhat shabby salad set.

No, you probably won't go hun-gry. But you probably won't be taking the culinary world by storm anytime soon, either.

What you need is a cache of. tools, supplies and equipment that will assist you in preparing the dishes of your dreams and setting a stylish table.

Following is a rundown of items to consider for a well-stocked kitchen

#### CUTLERY

No self-respecting chef would consider working in a one-knife kitchen, and neither should you.

Today there's truly a blade for every task. An assortment of styles and sizes ranging from sandwich knives and cook's knives to butcher's knives and paring knives will keep you slicing, carv-ing, chopping, boning, dicing and mincing at the cutting board for months to come.

Additionally, there are other cutters to consider, depending on what's cooking - among them kitchen scissors and shears, peelers, deveiners, graters and corers

Since many chefs insist that good knives truly are a pleasure to work with, quality in cutlery is key. Look for sets that are wellbalanced and equipped with sturdy handles. Those made of highcarbon stainless steel cut a clean line while avoiding rusting, pitting and abrasion, and bend without breaking.

To maintain your edge, use a whetstone and store your knives in a rack. For the sake of space, you now can find wall-mounted, indrawer and undercabinet storage units.

#### GADGETS

You're in the kitchen, not the playroom. But given all the gadgets and gizmos available to the cook, sometimes it's hard to tell

Since hundreds of tools now are available to mainstream cooks you can reach for the right instrument when it's time to conquer a specific culinary challenge - instead of struggling with something loss

Examples include lobster-shell crackers, butter curlers, meat tenderizers, colanders, mussel/clam tongs, rolling pins, ladles, slotted spoons, avocado mashers, lemon squeezers, crepe turners, insulated ice-cream scoops, pasta forks and grinding mills.

If you're a novice at the stovetop, measuring instruments 'can help remove all mystery surrounding ounces, degrees and tea-spoons. Get the proportions right by using scales, measuring cups and spoons, thermometers and timers

#### STOVETOP AND OVEN COOKWARE

Stovetop and oven cookware are enjoying a higher profile these davs

Once, hosts and hostesses stashed their cookware when guests arrived, but no more. Today's copper, stainless steel and aluminum pots and pans, and ovenware made of stoneware and clay all are too pretty to hide. So cooks are showing off their

prize pots - hanging their saucepans, steamers, omelet pans, fish poachers and woks from wallmounted or overhead racks, and even bringing cookware to the table as serving pieces.

And that's not even mentioning how up-to-date cookware has become in terms of today's healthy eating goals and busy schedules.

With non-stick, non-scratch coatings, for example, you don't add tablespoons of butter to the pot or baking pan. High-tech res-ins and plastics can go safely from microwave to the table, and porcelain enamel exteriors on the stovetop promote even heat absorption and distribution.

#### SPECIALTY EQUIPMENT

Trendy tastes and fashionable foods once reserved for the diningin set now can be served up right in your own kitchen. Gourmet shops now are brimming with cooking equipment designed to assist in the creation of pastries, breads and confections.

Among hottest tickets: cast-iron cookie molds in whimsical shapes, souffle molds, pasta machines, pizzelle irons, espresso makers, French bread trays, oversize mul-fin tins, pastry tubes, springform pans and ice cream makers.

### SMALL APPLIANCES

They may be small and com-pact, but today's small appliances will help you cook up a storm.

From mini microwaves and the quintessential blender - which is enjoying renewed popularity these days - to food processors and automatic bread makers, these electronic wonders can perform a variety of tasks to greatly simplify life in the kitchen

Many of today's hottest appli-





### GREAT GATHERINGS

#### By Carol Cutler

It was an unusual invitation: "Come join Joe and Mary Smith for dim sum, Saturday, April 6, anytime between 11 a.m. and 2 p.m., at China Wall."

Joe and Mary are old pais, but they moved out of town five years ago, so the invitation came as a real surprise and novelty.

The Smiths were on a visit and staying in a hotel. They wanted to see friends and decided to have an open house, only they no longer had a local address. So why not a restaurant open house?

Obviously this took some preplanning. They were old custom-ers of the restaurant and knew that the separate room in the back upstairs could easily become their home away from home, for a few hours anyway.

Leaving this very successful party, I began thinking of what an efficient way of entertaining this can be, even if you don't live out of town. The figures point to why this could be a new wave of entertaining style.

According to American Demographics magazine, at the turn of the century, more than 80 percent of women between 25 and 54 years old will be working. Most of the remaining 20 percent will be out of work, but only temporarily. Another startling trend is

among unmarried men - they are the fastest-growing segment of homemakers, whether they live

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flavor.

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alone or head families. All of which means everyone is going to be very busy doing what has to be done, and entertaining styles will be changing.

When inviting people into your home, there is much to do beforehand, during and after. By using the facilities of commercial establishments, you take advantage of their expertise, serving staff, cleanup staff and management direction. And none of this has to be expensive; just choose carefully.

You cannot orchestrate this sort of a get-together in a fancy whitetablecloth restaurant where there are fixed reservations and that's it. Flexibility is the key element to pulling this party off.

The dim sum brunch was a perfect example. The floor captain kept an eye on the buffet and ordered fresh platters of the steamed dumplings, batter-fried shrimp, egg rolls and other delicacies that comprise this fluid Chinese midday meal. There were pots of hot tea and chilled bottles of white wine. You could come when you wanted, no one felt rushed, and you could eat as much

or as little as you cared to. This idea has infinite possibilities. You want to have a cocktail party but don't have the room take over a small wine bar or cocktail lounge. If there is no such appropriate spot available, look over the cocktail lounges in large hotels and arrange to have a section put aside for you for a few hours. Since people at parties tend to drink more than when alone, the hotel will be more than happy to accommodate you.

There's a new wave in entertaining

Teatime is becoming more and more popular for a newly refined entertaining style. A tearoom or pastry shop that also serves tea and coffee would make an ideal location. You could make arrangements to have guests select the sweets themselves from the showcase, or have a buffet set up, which the shopkeepers will keep replenished.

Since everyone loves hamburgers and pizzas, the horizons are expanded even further. Again, the space in the restaurant has to be such that an area can be put side for you for the specified number of hours.

A weekend brunch is a natural. Hotel dining rooms are making much of this meal, and many add live music as well, which makes it all the more festive. Tex-Mex cooking is hot these days, and this style of cooking lends itself very well to a merry-go-round party.

There are two paramount rules when planning an open house res-taurant party - the food must be such that it can either be quickly prepared (dim sum, hamburgers, pizzas, Tex-Mex, etc.) or foods that keep well (desserts, barbecues, soups, sandwiches).

path to party giving will not be that expensive. None of the suggested parties comprise formal multicourse meals. These are all comparatively inexpensive restaurant food ideas, and simple salads and fruit or ice cream could round out the meal if you want to offer a more complete menu.

PAGE 11B

Friday, November 20, 1992

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Think Newport Grill For

New Year

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You have very little work to do except for preplanning with the restaurant's staff. For you there is no shopping, cooking, setting tables, arranging flowers and, best of all, no cleaning up. Come to your own party and have a good time, and so will everyone else.

#### **Fictional Feasts**

Want some creative inspiration for your next dinner party? Rent a video or dip into the pages of a book. "Tom Jones" features a seductive meal. "Babette's Feast" is devoted to the preparation of a wonderful repast. "Hannah and Her Sisters" revolves around several Thanksgiving dinners. "Eating Raoul" is grotesque but funny. and the cafeteria scene in "Animal House" is a lesson in bad table manners. (CNS)

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At the end of the event you will add up to? (CNS) be surprised to find that this easy KITCHEN HINTS A snappy sauce improves cold foods Plain mayonnaise often lacks oomph. Accenting mayonnaise is easy: 1. Zesty pesto does it. Grind together fresh basil, olive oil and garlic, or buy frozen or refrigerated brands. Jarred pesto lacks authentic 2. To mayonnaise, add pesto to taste, a teaspoon at a time. Tabasco gives extra zip. 3. Pesto-mayonnaise is better for cold fish than sweet-edged tartar sauce. Also goes great with cold chicken or pork. Join Us For Thanksgiving \*MENU\* Roasted Turkey, Chestnut Stuffing Honey Glazed Ham with Banana Sweet Potato Puree Leg of Lamb scented with **Garlic** and Mint Country Roasted Chicken Au Jus Pan Seared Red Snapper, Clip coupons and save money **Red Wine Thyme Sauce** But how to find the right one? Grilled 14 oz. Dry-Aged Sirloin, **Cabernet Butter** Here's the timesaving way: \*Menu Selections Not Printed in Full\* 1. As you clip coupons, separate them into categories (cleaning products, plastic bags and wrap, dairy, frozen, paper products, canned goods, etc.). Now Accepting Reservations 2. Clip together coupons for each category; place in an envelope. 3. When watching football with your husband, check coupons, discarding expired dates. For Thanksgiving





PAGE 728

Friday, November 20, 1992

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### SPEEDY EATS Tips for fixing fast, nutritious meals

#### **By Sharon Achatz**

With demands on time at a record high, most folks just can't find the time for leisurely at-home dining. Breakfast is skipped, lunch is fast food and dinner is whatever looks good at the takeout eatery.

Unfortunately, studies show it's unhealthy to skip breakfast and that people who try to rush meals with convenience foods tend to pick items high in fat and sodium. Time-pressed does not have to mean diet-stressed, however.

There are many healthful meals you can cook at home that don't take much more time than stopping at a fast-food restaurant, waiting in line for your order and going home. And home-cooked meals usually are much less expensive.

Some meals are made up of ingredients that simply cook quickly, others require a little planning, a little night-before preparation or a little weekend baking. Such preparation, howev-er, is well worth the meals that can be made in minutes when it counts

Here is a sampling of time-saving strategies.

QUICK-COOK TECHNIQUES Make the most of your microwave, as well as grilling, saute-

ing and stir-frying - some of the fastest cooking methods around. Stock up on quick-cooking foods

as well. No meat cooks faster than fish, for example, and fresh pasta can be al dente in as few as five minutes. Pair either of these - or both - with a medley of frozen vegetables, most of which go from freezer to table in six to seven minutes, and dinner is served.

Purchase convenience ingredients that minimize prep time for hurry-up chefs: dried diced onions, jars of minced garlic, pre-shredded cheese, fresh vegetables from the grocer's salad bar already cut up and washed for use in salads and stir-fries.

Overlap tasks. While waiting for water to boil or meat to brown, chop vegetables, open cans or set the table.

#### BAKE AHEAD

AND REHEAT

For an in-a-minute breakfast, bake a quiche on the weekend, then slice into servings, wrap well and freeze. Rewarm in the microwave 45 seconds or so per slice. Bake up a couple of loaves of

quick bread for easy eating on the run. If you've got the time, top slices with cream cheese and fresh fruit as a special treat.

Bake a dish of lasagna or a casserole while watching TV, then it will be ready for speedy single-serving reheating in the mi-crowave the following evening.

#### COOK IN QUANTITY

While you're at it, bake up two casseroles or two loaves of bread and freeze one for later use. Make a big pot of brown rice, and you can warm it up all week in quick dishes such as black beans and rice, stir-fries or stuffed squash.

Grill up a double batch of banana-pecan pancakes on the week-end, and freeze the extra flapjacks for microwave reheating later in the week. Just layer them in wax paper, put in a plastic bag and freeze. You can then take out one or more as you need and microwave them for a 30-second breakfast.

#### THE NIGHT BEFORE

Section grapefruit or cut up a bowl of fresh fruit the night before so you won't rely exclusively on eat-and-run starchy foods for breakfast. Fruit is a great addition to dry cereal or plain yogurt. And fruit paired with yogurt is a firstclass rice-cake topper.

Put meat in marinade to soak overnight so it will be ready for quick-as-wink grilling as soon as you hit the front door after work.

#### STOCK UP ON STAPLES

Make use of all the different combinations of frozen mixed vegetables - either as stand-alone side dishes or tossed into stews and soups or mixed together with rices and pastas.

A tossed salad rounds out many meals. To get a salad on the table fast, keep a mixture of torn salad greens on hand in the refrigerator they can be stored up to three days. Store the cleaned and torn greens in a sealed plastic bag or covered plastic container with a paper towel in the bottom to absorb excess water.

#### SIMPLIFIED METHODS

For dinnertime rush hour, plan one-pot meals like stews, soups and stir-fry dishes. Nothing is simpler than tossing all the ingredients in one pan and then later spooning out a delicious dinner with the carbohydrate, protein and vegetable nutritive bases covered.

An easy stir-fry stew starts with boneless, skinless chicken cut into strips. Stir in a hot skillet, add some exotic frozen vegetables and season with a few tablespoons of soy, teriyaki or honey mustard sauce.

#### CLASS-UP CONVENIENCE

Pair prepared foods with healthier, less expensive homemade offerings, such as canned pea soup with grilled tomato and cheese sandwiches, deli chicken with homemade pastaand-veggie salad, delivered pizza with pre-made tossed salad.

#### PANTRY PLEASER

When it comes to making quick meals, canned cream soup is one of the most versatile ingredients around. Pull a single can off the pantry shelf, and out comes inspiration for casseroles, pasta sauces, chowders and more



### Former Grumman CEO John Bierwirth Is Still Taking Care of Business on Long Island

For 16 years, Jack Bierwirth ran the Grumman Corporation, Long Island's largest employer and a major economic force. In his "retirement" Jack is busier than ever, although every now and then he finds time to fish. He is deeply involved in a cause that is just as important as maintaining Long Island's economic well-being: restoring and preserving our unique environment.

well-being: restoring and preserving our unique environment. Today Jack is Chairman of the Board of Trustees of the Long Island Chapter of The Nature Conservancy. For 40 years, The Nature Conservancy has been in the business of saving land all over the world — more than 6 million acres in the United States alone. And on Long Island we've protected more than 30,000 acres, including the 19-acre remnant of the Hempstead Plains.

We Long Islanders can still fish for trout; we can still walk in the woods, lie on the beaches, swim in the bays. But make no mistake, the quality of life here is under threat. We urge you to make it your business to help preserve Long Island's magnificent natural heritage by becoming a member of The Nature Conservancy. For further information, call (516) 367-3225, or write to us at our Long Island Headquarters, 250 Lawrence Hill Road, Cold Spring Harbor, NY 11724.

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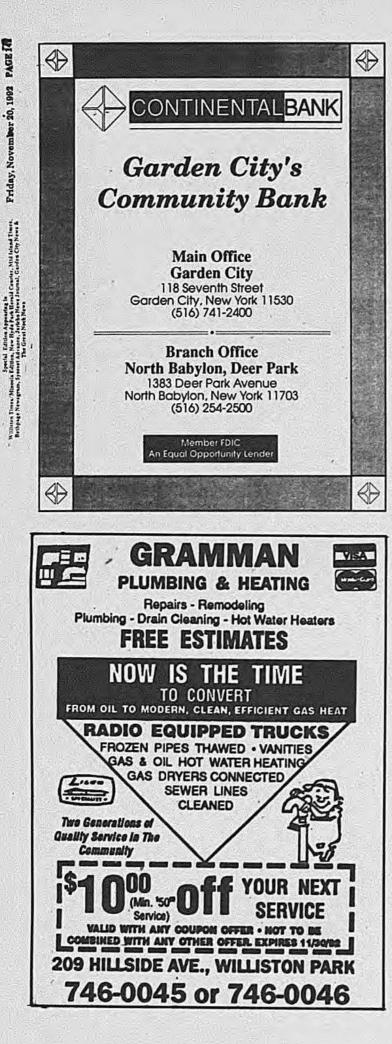
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### Isn't it time you joined The Nature Conservancy?



PAGE 13B

Friday, November 20, 1992



### PERFECT PATTIES The incredible edible burger

#### By Linda Susan Dudley

This year, give a salute to the perfect party food, the hamburger.

It was 1889 when the word "hamburger" first showed up in print, according to lore, in a Walla Walla, Wash, newspaper. It has been an all-American institution ever since.

The meal you can hold in your hand starts when a bun or roll slathered with ketchup, mustard, mayonnaise or all three is stuffed with a ground beef patty, sometimes with cheese, and most often with lettuce, tomato and onion. On the side: potato salad, baked beans, pickles, potato chips or french fries.

Americans must love them because we cat an average of three burgers a week for each person in this country — which adds up to a befty nationwide total of 38 billion hamburgers a year.

hamburgers a year. While Germans insist the hamburger is strictly American, the name did originate in Hamburg, Germany, where they ate a raw ground meat seasoned with salt, pepper and onion juice.

In the mid-19th century, Hamburg was the major gateway for German immigrants bound for America. They brought along their native dishes, including the raw meat dish. It was the broiled variation of this that became known in the United States a "Hamburg steak."

From there, the history of the hamburger gets cloudy. Some say it was in 1904 that a Texas chef at the St. Louis Exposition slapped meat patties between buns and the modern hamburger was born. Others say the hamburger origi-

Others say the hamburger originated earlier, in 1895, created by a lunchroom operator in New Haven, Conn. And then there are those burger fans who claim the hamburger was created in New York by a man who ran out of bulk pork sausage for his sandwiches and substituted ground beef.

Whatever the origin, it became a true all-American classic. Even the fitness and health trends haven't diminished interest in the popular burger, which does carry with it helpings of fat, cholesterol and calories. For the cause of nutrition, Americans may sacrifice the three-egg omelet, but ban the burger - never!

#### BURGER-MAKING TIPS:

 Use hands to gently shape ground beef into ½-inch-thick patties.

 One pound of beef will yield four ½-inch-thick burgers.
 For the juciest burgers, handle

When making burgers for a

crowd, shape patties ahead. Arrange in single layer on tray and freeze uncovered just until firm. Remove from tray and wrap tightly in moisture-proof wrap; label and return to freezer. Thaw burgers in the refrigerator before grilling.  Cook burgers over medium coals, if barbecuing, turning once.
 Flattening burgers with a spa-

tula can force out meat juices and make them dry. • Wait to salt burgers until after

they have been turned.

• To eliminate soggy hamburger buns, toast buns first before spreading with condiments. Consider these special season-

ings for a different barger flavor: basil, garlic powder, marjoram, ground red pepper, curry powder or a blend of chili powder and ground cumin.

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For cheeseburgers, don't limit yourself to a slice of American. Be adventuresome and consider these tasty combinations:

• With Cheddar - barbecue sauce and chopped onion.

 With Swiss — chopped red cabbage, hot sweet mustard and chopped chives.
 With Monterey Jack — canned

 With Monterey Jack — canned mild green chilies and sauteed onion slices or guacamole and chopped tomatoes.

 With provolone — roasted red bell pepper strips and oregano or sauteed green bell pepper and onion slices, green olive slices and oregano.

 With blue cheese — red onion slices and cracked black pepper or fresh apple rings and chopped toasted walnuts.

 With mozzarella — sauteed onion and mushroom slices, tomato slices and chopped garlic.
 With feta — fresh spinach

 with feta — fresh spinach leaves, tomato slices, red onion slices or marinated artichoke heart slices and pimento slices.

Here are some other ideas for the versatile hamburger.

BACON CHEESEBURGERS FOR A CROWD

- 1 pound mushrooms (5½ cups), sliced
- 6 tablespoons butter
- 1<sup>1</sup>/<sub>2</sub> cups green onions, sliced 6 pounds lean ground beef, formed into 24 (4-ounce)
  - patties 12 English muffins, split and
  - toasted
- 24 (1-ounce) slices Colby cheese
- 41/2 cups Muenster cheese, shredded
- 24 slices bacon, cooked and crumbled

Yields 24 servings of burgertopped English mulfins.

Saute sliced mushrooms in butter until tender, remove from heat and stir in green onion.

Broil or grill ground beef patties to order. Season to taste. Toast English muffin halves.

To assemble, top 1 muffin half with slice of Colby cheese, burger, 1 rounded tablespoon of mushroom/onion mixture and about 2 tablespoons Muenster cheese. Melt cheese under broiler. Sprinkle with crumbled bacon.

### **Teatime rituals**

#### By Charles Britton

Scene from a British movie: Tea has just been served, and someone - often a man, if the film is a comedy - looks around at his companions as he picks up the teapot to do the honors. "Shall I be mother?" he asks.

In England, of course, afternoon tea is as likely to recall memories of Mum and the family hearth as it is of poised pinkies in a Mayfair drawing room.

In America these days, it's hard enough for many of us to take a lunch break, much less to adjourn around 4 p.m. to rattle the teacups.

The gentle ritual of teatime remains something special, maybe to be served in the nursery with "addington Bear and his chum, maybe as a full-dress reception for a grand occasion, just possibly as an excuse to polish up the household silver and invite friends to sup.

A great deal of legend has grown up around the institution of afternoon tea, much of it inspired by plays like "The Importance of Being Earnest," in which we learn of the critical role of cucumber sandwiches.

In some circles, tea can be turned into an ordeal of social punctilio, at which reputations rise and fall with the splash of a sugar cube. Actually, tea ought to be a friendly and flexible meal, adaptable to almost any menu and guest list.

You need not wait until late afternoon, either. The Brits take time out for "elevenses," when a "nice hot cuppa" and perhaps a biscuit help tide them over until lunch.

In this country, coffee might well take the place of tea for those who prefer it, and iced tea, though shocking to the purist, finds wide acceptance in warm weather. For those who insist on a right and proper cup of hot tea, this would be the time to indulge in such special brews as lapsang souchong, with its intriguing smoky taste, or the splendid Earl Grey, delicately perfumed with bergamot.

For the more adventurous, an Asian market will offer a variety of possibilities, including tea mixed with dried hibiscus blossoms, which turn the brew a dramatic red and give it a fruity taste.

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We've Expanded!

Those greatest of tea connoisseurs, the Chinese, never use sweetening, but most other peoples add sugar liberally because it accentuates the taste of the drink.

For more standard blends, the question of milk or lemon has vexed the tea table for decades. The Brits often use milk — never cream, mind, which "coats the tea." Milk has the virtue of neutralizing the tannic astringency of the brew and rendering it a more soothing drink.

The custom of using lemon comes from the tea-drinking peoples of Eastern Europe and Russia. In a striking image, the novelist Saul Bellow talks of a slice of lemon floating in a "glass of tea" like a symbol of the Mediterranean sun imported into a dark Polish ghetto. You might like to experiment with another East European cus-

with another East European custom. Instead of putting sugar in the tea, drinkers take a cube in their mouths and then drink the tea through it. They sometimes eat jam in the same way.

The question of what to serve opens limitless possibilities. Though a fancy tea suggests dainty sandwiches and pastries, the fundamental British custom would call for nothing more than bread and butter, with perhaps some jam and any cake or cookies sorry, biscuits — to be found in the pantry.

For a homey touch, guests gather around a fire and enjoy crumpets fresh from the griddle or toasted muffins.

Often guests expect no more than a snack to satisfy them until a late dinner, a custom said to have been popularized by Anna, Duchess of Bedford, in the 18th century. But often much more substantial provender, including hot dishes, will appear. This is the origin of the "high tea," despite its name, a lower-class custom. In effect, high tea is an unfashionably early dinner.

Americans might add the inevitable dips and chips to the menu, and alcoholic beverages could become more prominent than the discreet glass of sherry.

At some point, the tea segues into the cocktail party. But before we reach that point, we had better get back to that inevitable question — one lump or two?

· Making ten: This beverage is

very easy to prepare, but the details are important. Some of the procedures may seem arbitrary, but they all further the interest of making sure the water is as hot as possible when it touches the tea and that it doesn't cool off too rapidly afterward. Water that is too cool cannot extract the full flavor, and it rapidly falls from the critical temperature the moment it is lifted from the heat.

Fill your teakettle or saucepan with fresh cold water and bring it to a full boil, but do not let it boil for very long. These points are to ensure that the water will have a good oxygen content, without which the tea will taste flat.

As the water approaches the

boil, pour some into your teapot to warm it. The pot ideally will be made of heat-retentive materials like porcelain or pottery.

As the water on the heat approaches the boil, empty the teapot and add 1 teaspoon of loose tea for each cup. When the water reaches a rolling boil, immediately pour into the pot. The British say you should carry the pot to the kettle and not vice versa.

Put the lid on the pot and allow the tea to steep, usually three to five minutes, depending on the variety and your taste. Pour through a strainer into the teacups, add sugar, milk or lemon as desired. (Actually, the British say you should put the milk in first and then pour in the tea.)



Friday, November 20, 1992

Oly News &

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