

In Two Sections - Thirty Six Pages
The Only Newspaper Printed and Published in Hicksville

Mid-Island Times

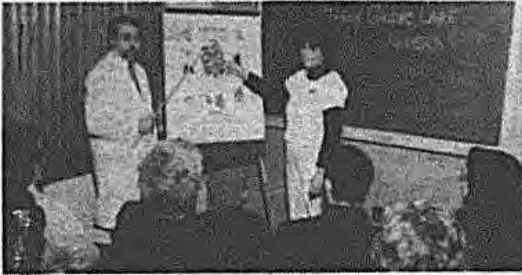
& Levittown Times 35¢

Vol. 51 No. 3

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Friday, January 15, 1993

Free Cardiac Care Training



Central General Hospital in Plainview is teaching members of the community to become early cardiac care givers by sponsoring a free training session on Thursday, January 21, at 7:30 p.m. Early cardiac care givers can recognize the early warning signs of heart attack. They know how to intervene to save the life of a loved one or friend and prevent permanent damage to heart muscle. Through the Hospital's free program, residents can learn how to recognize the symptoms in themselves or in others and act decisively to give the heart a second chance.

Pictured teaching community members to become early cardiac care givers is Alan Binder, MD, Chief of Cardiology at Central General Hospital and Sharon Montgomery, RN, Nursing Care Coordinator of the Medical Intensive Care Unit.

The January 21st program will be held in the Lecture Hall of Central General Hospital, 888 Old Country Road in Plainview, at 7:30 p.m. Although there is no cost to attend, pre-registration is required. Call 681-8900, Ext. 2518, to register or for additional information. Refreshments will be served.

Oath Of Office



Assemblyman Fred Parola takes the oath of office as he begins his eighth term representing residents of the 14th Assembly District. Parola was sworn-in by District Court Judge Sandra Feuerstein, left, of Merrick. Assisting is the assemblyman's wife, Norene Parola, center.

Stress Management

Diane Stranieri, clinical nurse and psychotherapist, will run a workshop on how to manage stress, including relaxation techniques, at the Hicksville Public Library at 7:30 p.m. on Feb. 10. Registration is necessary and begins on Feb. 1 at 10 a.m.

Saving Money And Energy

Effective ways to get your home's energy costs into shape will be reviewed at 7:30 p.m. on Tues., Feb. 16, at 7:30 p.m. at the Hicksville Public Library. Information on conservation and on LILCO and government programs to cut energy costs will be provided by a LILCO representative.

PTA Celebrates Founders Day

The Hicksville Council of PTA's will hold its 40th Annual Founders Day Dinner on Thursday, Feb. 25, at the Long Island Marriott located on James Doolittle Blvd. in Uniondale. The cocktail hour will begin at 7 p.m. followed by dinner at 8 p.m.

This year's district honored guest is Mrs. Nancy Desorbo. The unit honored guests at this year's dinner include:

Burns Ave: Gipa Cinelli, Maureen Ford, Pat Warren
Dutch Lane: Jenny Anderson, Suzanne Sham, Michelle Staab

East St: Irene Marchione, Debbie Siegal, Joan Sparr, Joann Xiques

Fork Lane: Vera Faulkner, Joanne Scott, Hilary Sperber
Lee Ave.: Chuck Arnone, Mary Fascolo, Linda Mirro, Judy Rocha

OCR: Maureen Abberton, Stephanie (Kaplan) Shanzer, Carol Koegl, Helene Stopek

Woodland: Lorraine Agosto, Janet Bergholtz, Diane Hoeblerlein, Dolores Ullrich

Middle Sch.: Mary Dubon, Gordon MacKay, Rose Marie Walker

High Sch.: Beth Atkinson, Pat Love, Leslie Mann, Gary Schwartz

Septa: Rose Baum, Diane Rullman, Rita Schulman

Tickets will be sold until Feb. 4 at \$32 per person. No tickets will be sold at the door. To purchase tickets please contact founders Day Chairpersons, Joanne Toich at 931-0218 or Jan Mullee at 822-8214. As in the past journal ads are available. Personal booster ads (\$1 per line) as well as business card size, quarter, half and full page ads may be purchased. To place an ad, contact your school PTA unit or Peggy Theis at 681-6935. Deadline for ads is Feb. 1.

PTA urges you to support this event honoring these special people.

Seniorobics

Men and women over 55 may once again enroll for Seniorobics classes beginning at 10 a.m. on Thurs., Feb. 18, at the Hicksville Public Library. The hour-long classes, led by Ellen Coven, will meet at 2:30 p.m., Thurs., from Feb. 25 through April 15. Class size is limited to 25. Participants must wear sneakers and have had a physical examination within the last six months.

Hearing On Permit For Asphalt Plant

A request to renew a special use permit to allow the manufacture and refining of asphalt in Hicksville will be the subject of a Tuesday, March 9, public hearing by the Oyster Bay Town Board, according to Town Councilman Thomas L. Clark.

"The applicant, Twin County Recycling, is seeking to renew a special use permit to manufacture and refine asphalt and to store petroleum in quantities greater than thank car lots," Councilman Clark stated. "The Town Board originally granted a 10-year special use permit for

the operation in October, 1982."

The Councilman noted that the property is located in an 'H' industrial district on the southside of West John Street, west of Lombardy Street and along the north line of the Long Island Railroad in Hicksville.

The meeting will be held in the hearing room of Town Hall East, Audrey Avenue, Oyster Bay, beginning at 7 p.m. The first hour of the meeting will be devoted to general public comment on any subject. Starting at 8 p.m., the regular Town calendar, including the above mentioned hearing, will be called.

McDonald's Wants Playground Permit

A request for modification of restrictive covenants to permit the construction of a playground at McDonald's in Bethpage will be the subject of a Tuesday, February 23, public hearing by the Oyster Bay Town Board, according to Town Councilman Leonard Kunzig.

The applicants, Macsimum Products Company and Paum-anock Development Corporation, are seeking to modify restrictive covenants so a children's playground can be erected in front of the existing McDonald's Restaurant in

Bethpage," Councilman Kunzig explained. "The restaurant is located in an 'H' industrial district at the intersection of Broadway and South Oyster Bay Road."

The meeting will be held in the hearing room of Town Hall East, Audrey Avenue, Oyster Bay, beginning at 7 p.m. The first hour of the meeting will be devoted to general public comment on any subject. Starting at 8 p.m., the regular Town calendar, including the above mentioned hearing, will be called.

Holiday Shopping



Students at the East Street and Fork Lane Schools had an opportunity to do their holiday shopping at their PTA's Annual Holiday Boutique. The students at each school were able to purchase a variety of gift items at reasonable prices. Everyone seemed to go home with just the "right" Christmas and Chanukah gifts for the special people in their lives. In photo: Fork Lane students thoughtfully select holiday gifts with some help from PTA moms. TP3

Letters

To The Editor:

We support Primacy for Drinking Water by financing through the State General Fund and with Federal funding, but oppose a Water Tax/Fee for the following reasons:

A) It cost last year approximately \$3.3 million per year to maintain the Drinking Water Primacy Program in New York State. During 1992 approximately \$2.3 million was funded by the Federal Government with only \$1 million derived from the State General Fund. We oppose a proposed Water Tax/Fee because the \$1 million savings in the State General Fund is replaced by an ever increasing Slush Fund. As we have seen in the past, the monies in many dedicated Slush Funds always managed to get siphoned back into the State General Fund. In Nassau and Suffolk Counties alone there are approximately 768,000 water services which have the potential to generate \$998,400 in revenue. Factoring in the water service connections in New York City and the rest of the State, revenues generated from the proposed fee would exceed the amount of funds required to retain State Health Department primacy. This fee has the potential to become another slush fund.

B) A Water Tax/Fee may be discriminatory since some water utilities, such as Water Authorities, may be exempt through charter provisions.

C) It would place an unfair burden on Hicksville Water District who face consumers that do not want to see water rates increased further.

D) The Legislative Committee has been advised that a \$1.30 per service fee will be proposed to fund New York State Health Department operations related to water supply protection. The cost to Hicksville Water District customers for this proposed Water Tax/Fee would be over \$20,000.00 per year plus administrative costs related to the tracking, billing and collections of fees.

E) On Long Island, the regulations of the Health Department are implemented by the Nassau and Suffolk County Health Departments. As with most taxes/fees collected by the State, it is most probable that the taxes and fees collected from Nassau and Suffolk County water utilities will be funnelled off to upstate areas, with little or no pass on of revenues to the Suffolk and Nassau County Health Departments.

The revenue required from the General Fund is minuscule when compared to the mammoth State Budget. The last time the citizens of New York

State need is another "Tax and spend Slush Fund." We support the state surveillance of Federal water quality regulations through the present Primacy Program and financing by the Federal Government and State General Fund. We also support responsible government spending and reduced bureaucracy.

Hicksville Water Dist.
Richard A. Humann,
Chairman
Nicholas J. Brigandi,
Treasurer
Gilbert E. Cusick,
Secretary

Hicksville Baseball Registration For 1993

Boys and Girls, from 6 through 15 years of age, who are interested in playing baseball or softball, can register with Hicksville Baseball Association.

Registration will take place at Hicksville Public Library (2nd Street and Jerusalem Ave.) on Saturday, February 6, 2-4 p.m.; Thursday, Feb. 11, 6 p.m.-7:30 p.m.; Saturday, Feb. 13, 11 a.m.-2 p.m.; Thursday, Feb. 18, 6 p.m.-7:30 p.m.

The cost is \$65 for the first child and \$75 per family. A \$20 uniform deposit is required at time of registration by check dated July 1, 1993 to HBA. It will be returned to you at end of season when uniforms are turned in.

Hicksville Baseball Assoc. Babe Ruth Traveling Team Registration also on those dates. The fee is \$75 per player. The A Division is for 16-18 years olds, B Division - 16 & 17 year olds, C Division - 13-15 year olds, D Division - 13 year olds. These Babe Ruth Sanctioned teams are by Tryouts only. Dates to be announced.

Anyone interested in volunteering his or her time to help this season is welcome. We always have the need for parents, relatives or friends support. Consider volunteering your time for managing, coaching or team Moms.

Also there are openings for anyone 14 or older to umpire for our league. You will be trained and given reading material to help learn rules of play. If you want to umpire, contact Joe Caruso at 937-6253 after 6 o'clock.

If you have any questions, please contact: Carol Baglieri (player representative) at 681-6144, Jerry Manna (boys representative) at 681-1095, Greg Simonelli (girls president) at 735-6594.

Get involved....Hicksville Baseball Association serving Hicksville youth for 41 years!

Central General Community Outreach

Central General Hospital in Plainview has announced the start of a unique community outreach program to cut down on America's number one killer. Heart attacks struck down more than 600,000 Americans last year and 60 percent died before reaching a hospital. Central General Hospital is teaching members of the community to become early cardiac care givers by sponsoring a free training session on Thursday, January 21, at 7:30 p.m.

Robert Bornstein, Administrator of Central General Hospital said, "Early cardiac care givers can recognize the early warning signs of heart attack. They know how to intervene to save the life of a loved one or friend and prevent permanent damage to heart muscle. Through our free program, residents can learn how to recognize the symptoms in themselves or in others and act decisively to give the heart a second chance."

Alan Binder, M.D., Chief of Cardiology at Central General Hospital and the main speaker at the training session, said, "When it comes to heart attack, timing is everything and can mean the difference between life and death. If action is taken promptly, in the early stages of a heart attack, maximal benefits from early cardiac care can occur. Heart attacks don't have to kill."

This January 21st program will be held in the Lecture Hall of Central General Hospital, 888 Old Country Road in Plainview, at 7:30 p.m. Although there is no cost to attend, pre-registration is required. Call 681-8900, Ext. 2518, to register or for additional information. Refreshments will be served.

H.H.S. Principal's List, Honor Roll Students

Hicksville High School proudly announces the names of the students named to the school's Principal's List and Honor Roll. To qualify for the academic recognition, students must be enrolled in a minimum of four subjects with a quarterly average of 90 percent or above for the Principal's List, and 85-89 percent for the Honor Roll. Students are disqualified from receiving either honor if there is a failure, a withdrawal, an incomplete, or a no credit for one of the four courses.

The lists, along with photographs of the students, are displayed in the High School lobby.

In Service

Marine Pvt. Brian C. Quinn, son of Patricia Quinn of 30 Central Blvd., Bethpage, recently completed 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 is a 1991 graduate of Bethpage High School, Bethpage.

New Republican Club President



Oyster Bay Town Councilman Tom Clark (right), Hicksville Executive Leader (L to R) Joe Takkonaky and Outgoing President John Maris congratulate Andy DiMarzo, Incoming President of Hicksville Ernest F. Francke Republican Club.

Safe Building Hearing Jan. 19

Proposed amendments to the Town of Oyster Bay building code regarding unsafe buildings will be the subject of a Tuesday, January 19, public hearing by the Oyster Bay Town Board, according to Town Councilman Douglas J. Hynes.

"The Town Board will consider amendments relating to the definition of a dangerous building, requirements for a survey, Supreme Court application for injunctive relief and broadening the emergency powers of the Commissioner of the Department of Planning and Development," Councilman Hynes stated. "The amendments are designed to help expedite the demolition or repair of structures within the Town of Oyster Bay that are deemed to be dangerous."

The meeting will be held in the hearing room of Town Hall East, Audrey Avenue, Oyster Bay, beginning at 7 p.m. The

first hour of the meeting will be devoted to general public comment on any subject. Starting at 8 p.m., the regular Town calendar, including the above mentioned hearing, will be called.

Burger King Night For Band

The Winterguard, the indoor version of the Hicksville High School Marching Band Colorguard, will host a "Burger King Night" on Thursday, January 21. Bring the whole family to Burger King on the corner of Hempstead Turnpike and Newbridge Road between the hours of 5 p.m. and 8 p.m. While you eat, you will be entertained by various groups and ensembles. So come on down for a fun evening of food and entertainment. Burger King is donating a portion of the evenings receipts to the Winterguard program.

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Band Parents Feed All-County Students

By Karen Blicker

On the evening of Thursday, January 7, and the morning of Saturday, January 9, the Hicksville High School Band Parents Association manned the school cafeteria as host to the Elementary All-County band, orchestra and chorus, because their practice sessions were held prior to concert time. Band parents, led by Andy Boukas, arrived early, there was work to be done. Popping popcorn, preparing hot pretzels, buttering bagels, cooking frankfurters, carting in the ice and beverages, making certain

that hot coffee was available for parents, in general, making certain that all was in order for the hundreds of boys and girls who depended with their ravenous appetites in tow. Band Parent teamwork, so evident during Marching Band season, played a major role in making the food concession run smoothly. Thanks to all involved! And remember, while cold wintry months might seem bleak and boring, the Band Parents Association of Hicksville High never stops its efforts on behalf of students...we just roll on and on.



Celi Kremler, left, and Norma Andrews are busy cashiers from the Hicksville High Band Parents Association as All-County Elementary School children from band, chorus and orchestra line up to purchase goodies.



Band Parent moms and dads prepare for the hundreds of Elementary All-County band, chorus and orchestra kids who will soon arrive at Hicksville High School for practice -- and food!



Assistant Band Director Jennifer Bolz, left, discusses table seating with Band Parent Joe Burrafato.



Ice man, Joe Aversano, carts in barrels of the frosty stuff to keep beverages chilled.

Other Vic Theatre At Bethpage Library

On Sunday afternoon, January 31, at 2 p.m. the Bethpage Library invites you to attend a performance of the play, "Guilty Conscience" by Richard Levinson & William Link presented by the renowned Other Vic Theatre Company. This is a play of suspense in two acts in which Arthur Jamison a renowned criminal lawyer...brilliant, charismatic and treacherous in and out of the courtroom is in the process of a divorce from his wife. This divorce will leave him financially devastated so Arthur, never a procrastinator, begins plotting to kill her. In the courtroom of his mind he creates various scenarios and pits himself against an imaginary prosecutor. Don't miss this wonderful afternoon of theatre at the library.

The Bethpage Public Library is located at 47 Powell Avenue, two blocks off the Seaford-Oyster Bay Expressway (Route 135), phone 931-3907.

News From Hicksville Library

Financing College

A seminar on obtaining financial aid for college expenses will take place at the Hicksville Public Library at 7:30 p.m. on Tues., Feb. 9. Topics range from eligibility to the nitty-gritty of filling out forms. Free worksheets will be provided.

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

The Spirit Of The Season



The children in Mrs. Meyer's second grade class at Woodland School participated in the Giving Tree Project. The students collected money and clothing for families in their school community who were in need this holiday season.

This worthwhile project taught the children that "giving from the heart" is truly the spirit of the season. In photo: Mrs. Barbara Meyer and her "elves" Debbie Friedman, Jennifer Flippinger and Cassandra Kuch collect items for their "Giving Tree Project."

Musical Sunday At Library

Brighten your mid-winter doldrums with an afternoon of beautiful music on Sunday, January 17, at 2 p.m., at the Bethpage Library. The Town of Oyster Bay Department of Cultural Affairs and the library are co-sponsoring the duo Giverny, with flutist Carol Chelmer and harpist Elisabeth Panzer. They will present a program that all can enjoy and

will offer some discussion of the musical works that involves the audience in the musical experience. Their presentation is fresh and enlightening - don't miss it. Everyone is welcome and admission is free.

The library is located at 47 Powell Avenue, two blocks west of Exit 8 on the Seaford-Oyster Bay Expressway, (Route 135), phone 931-3907.

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PRINCIPAL'S LIST

**12th GRADE
1st QUARTER**

- Monica Alexandria
- Matthew Anello
- Carl Antaki
- Jacqueline Antonacci
- Heather Apostolidis
- Jolene Apostolidis
- Michele Averzano
- Stephanie Belli
- Eric Blicker
- Jennifer Brennan
- Kerry Lynn Burns
- Guy Carloni
- Thomas Carolan
- Elaine Chow
- Karen Conboy
- Jennifer Corrado
- Angela Cuccaro
- Shannon D'Amico
- Filiz Dalplaz
- Jason Dammes
- Jacqueline De Palma
- Joshua Diamond
- Amy Diconza
- Nancy Dougherty
- Sonia Enriquez
- Renee Fabrizio
- Elizabeth Fichtner
- Susan Fippinger
- Adam Firester
- Claire Flanagan
- John Flynn
- Dominick Freda
- George Fuchs
- Lauren Giacopino
- Matthew Gold
- Priscilla Gonzalez
- Linda Gorney
- Mark Haddad
- Danielle Hagan
- Michael Heyer
- Diana Hoffmann
- Catherine Hora
- Maura Johnston
- Christopher Kemmlein
- Kathlyn Knauer
- Michelle Leavitt
- Steven Love
- Shannon Luyster
- Christine Manolakes
- Michael Marchena
- Joy Marchese
- Narda Mastropiero
- Erin Matlack
- Patricia Mercurio
- Ellen Michalos
- Ilaria Montanari
- Danielle Moy
- Elizabeth Mueller
- Jennifer Nagle
- George Nasser
- Pinky Pandhi
- Ronnie Park
- Fara Pendergast
- Jeffiner Penge
- Rahul Puri
- Allison Rappaport
- Joseph Rizzo
- Karen Romanelli
- Brian Rooney
- Kara Schwartz
- Kristin Scialani
- Louis Sell
- Lisa Smith
- Sumeet Sondhi
- Danielle Stampfl
- Linda Thomas
- Chetan Trikha
- Mia Victoriano
- Matthew Voss
- Sheryl Wagner
- Richard Walker
- Alan Watson
- Judy Woo
- Jonathan Yee
- Victor Yee

HONOR ROLL

**12th GRADE
1st QUARTER**

- Robert Beck
- Diane Buffalino
- Dena Burratolo
- Daniel Byrnes
- Jeanne Cadovius
- Teddy Carter
- Sheebu Chacko
- James Chambers
- Denise Coffey
- Michael Datoma
- Jennifer Dayney
- Lori De Riso
- Mario Carl Dicerbo
- Meghan Enright
- Justin Fan
- Kevin Flynn
- Wendy Fusco
- Rebecca Gennakis
- Patrick Gerakaris
- Chris Giola
- Adam Grecco
- Victoria Gunnigle

- Glenn Hirtzel
- Amy Hojnowski
- Dawn Hoosack
- Jennifer Imperato
- Laura Jennings
- Robert Jordan
- Beata Keczmer
- Thomas Keovina
- Dawn Krisanda
- Peter Kromidas
- Christine Lenzi
- Scott Liptak
- Michael Longo
- Anthony Limoli
- David Macedonio
- Abbie Mandell
- Jennifer Manduca
- Raymond Marshall
- Tanya Maurer
- Kenneth Mc Nicholas
- Kevin Moriarty
- Amanda Muscat
- Lori Pagano
- Anthony Pellettieri
- Diana Perretto
- Robert Peters
- Jennifer Pousch
- Timothy Regan
- Amy Reinhardt
- Kerri Reinhardt
- Jennifer Rella
- Ayaz Riaz
- Karl Rice
- Edward Russo
- Janice Russo
- Matthew Russo
- Christine Sacco
- Sandra Sacrestano
- Joshua Schianger
- Peter Schwarz
- Carly Schultz
- Andrew Sham
- Andrew Simoneschi
- Donald Smith
- Deepak Sohi
- Mark Soliman
- Karen Stettner
- James Sun
- Gaetano Tantillo
- Robert Taylor
- Christopher Threos
- Anie Uckardes
- Tracey Van Kasten
- Melanie Vought
- Kristi Wagner
- Richard Woodworth

PRINCIPAL'S LIST

**11th GRADE
1st QUARTER**

- Ralph Accardo
- Kristan Alicesun
- Erin Bartley
- Brian Bluth
- Chris Boukas
- Mary Brzozowski
- Michael Chang
- Daniel Chow
- Patricia Cuti
- Dana D'Amelio
- Kimberly Dames
- Thomas Doherty
- Kimberly Downes
- Cathy V. Du
- Jamie Eng
- Joaquin Ezcurra
- Justin Farrell
- Danny Ferrelra
- Justin Finocchio
- Colleen Flanagan
- Steven Fleming
- Kiri Gallahue
- Rachel Gangl
- Walter Gaylor
- Susan Gaylord
- Sarah Guerrero
- William Harvey
- Melissa Hendrickson
- Elizabeth Hyde
- George Intellisano
- Dennis Kelly
- Kathleen Kelly
- Mary Beth Kessler
- Joseph Kilduff
- Keith Klein
- Lisa Latzo
- Jiyoung Lee
- Jennifer Luhrs
- James Mackin
- Jennifer Manzo
- Shabana Master
- Ross Michaels
- Jennifer Murphy
- Denise Newman
- Chul See Ng
- David Pagano

- Eun-Jung Park
- Neha Patel
- Melissa Pawelczak
- Laurie Pease
- Jennifer Peters
- April Rodriguez
- Robert Rombach
- Alison Sayre
- Catherine Tuccillo
- Renzo Valdivia
- Helen Vaid
- David Yee
- Jennifer Young
- Connie Young

HONOR LIST

**11th GRADE
1st QUARTER**

- Rosa Arreaga
- Christopher Barrett
- Susan Bashwiner
- Michael Beinert
- Carlotta Brewer
- Kimberly Chin
- Theresa Ciarlone
- Kimberly Dalby
- Laura De Angelis
- Michael Del Percio
- Stephen Di Girolamo
- David Dorney
- Toni Marie Focarile
- Paras Gosalia
- Michael Graziose
- Christopher Grover
- Julie Hamma
- Joann Hundertmark
- Mahima Jain
- Eun Young Jung
- Christine Kilmatis
- Kelly Klein
- Alison Koloski
- Karin Krog
- Mark Kuzinski
- Michael Leone
- Shannon Linnehan
- Michael Lippert
- Heather Mandra
- Edward Maricavic
- Kevin McGinnis
- Heather Mercurio
- Melissa Meyer
- Farida Mirzal
- Matthew Morlilo
- Marie Notaro
- Jessica O'Shea
- Mondany Plem
- Jennifer Puglia
- Kristin Rooney
- Lisa Rudis
- Kim Scatohi
- Peter Teibott
- Abran Valdivia
- Christopher Walunas
- Karen Zeller

PRINCIPAL'S LIST

**10th GRADE
1st QUARTER**

- Ami Abraham
- Jonathan Barlow
- Christian Bloom
- Meridith Bogart
- Jaime Boyle
- Andrew Burratolo
- Rocio Calle
- Lu Chen
- Helen Christodoulou
- Hubert Chu
- Deborah Coffey
- Stacey Comolli
- Dana Cooper
- Maggie Czarnogorski
- Bryan Decker
- Carrie Dunican
- Joseph Flynn
- Glen Hinckley
- Robert Hora
- Syeda Hossain
- Sharon Iancu
- Deepa John
- Hae-Sung Jung
- Jennifer Karmann
- Dawn Kotowicz
- Margaret Krabbeler

- Michael La Padula
- Cindy Latzo
- Eunice Yoonhee Lee
- Janine Leyser
- Catherine McEaney
- Annie Mo
- Danielle Monsees
- Anthony Noya
- Sweetie Pandhi
- Jason Pedone
- Christine Schlavone
- Henry Stellato III
- Zenda Thomas
- Jim Walker
- Brian Wong
- Colleen Young
- Sharon Yu

**HONOR ROLL
10th GRADE
1st QUARTER**

- Ellen Baron
- Roxanna Cardoso
- Roderick Carolan
- Keith Carpenter
- Vincent Cavatalo
- Thomas Coffey
- Andrew Corley
- Daniel Danowski
- Erin De Angelis
- Vincent DePaoli
- Robert Dicerbo
- Joseph Dolezal
- Susan Drab
- Jamie Durkin
- David Goldman
- Scott Granal
- Kelly Heyer
- Vincent Hoosack
- Kristy Iardi
- Laura Ioveno
- All Ismail
- Michael Jerome
- Andrew Johnson
- Jean Marie Keevins
- Min Young Kim
- Elizabeth Kremler
- Gregory Latini
- Sandra Lievano
- Brian Loomis
- Bobby John Ludemann
- Angela Miele
- Danielle Minkoff
- Tiffanie Mueller
- Thomas Mullee
- Bethanne Murphy
- Kathleen Murphy
- Kelly Ann O'Connell
- Danielle Raemonck
- Matti Rehman
- Michael Rizzo
- Nancy Rojas
- Lynn Romano
- Patrick Russell
- William Sommer
- Kimberly Spiegel
- Jessica Swier
- Anetta Szumowski
- Pritti Tewari
- Catherine Theis
- Katherine Tomolonis
- Grace Treopaldo
- Paul Weber
- James Woods
- Nora Young

PRINCIPAL'S LIST

**9th GRADE
1st QUARTER**

- Jolene Anello
- Jason Benowitz
- Chirag Boradia
- Joyce Capizzano
- Kristine D'Amato
- Mariann Di Benedetto
- Laura Fitzsimmons
- All Ghozali
- Christine Gorney
- Barbara Hundertmark
- Ann Marie Huysman
- Michele Huysman
- Mundeep Kainth
- Craig Kemmlein
- Karen Kessler
- Susan Kozlowski
- Anne Lau

- Sophia Lee
- Carin Lefkowitz
- Todd Master
- Maryann Mirabelli
- Sharon Nasser
- Ana-Mari Pita
- Mohit Puri
- Michelle Regan
- Jennifer Robeson
- Lorraine Rungo
- Deborah Schlavone
- Gregory Sherman
- Almee Sherry
- Betsy Thomas
- Jim Walker
- Asmin Thomas
- Tania Trikha
- Marissa Trolse
- Lisa Uckardes
- Tommasina/Tina Vizzari
- Michael Walsh
- Rachel Weintraub
- Andrew Yee
- Anthony Yip
- Karen Yost

**HONOR ROLL
9th GRADE
1st QUARTER**

- Susan Accardo
- Lisa Anderson
- Vivek Angadi
- Jorge Angel
- Maritess Antone
- Anthony Anzalone
- Karen Apostolo
- Janine Aullalo
- Robin Blicker
- Laura Boeckle
- Danielle Buffolino
- Kristen Burns
- Joshua Callaghan
- Kevin Capobianco
- Jeanette Conduz
- Catherine D'Amelio
- Maria Daniels
- Maria DiFino
- John Flynn
- Natalie Eterglieoso
- Janine Friedmann
- Robert Geramita
- Amanda Harrigan
- Anthony Giannoccora
- Aubrey Ann Hill
- Frank Intintoll
- Paul Jan
- Antonio Jimenez
- Jennifer John
- Kristine Johnson
- Colleen Johnston
- Golfo Karageorgos
- Christopher Kearney
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- Christine Koim
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Epiphany Service Closes Rev. Dom Ciannella Years

By Dick Evers

A beautiful Epiphany Mass at Hicksville's Holy Trinity Episcopal Church closed the remarkable 34 year pastorate of the Reverend Canon Dominic Ciannella, this past Wed. evening. Assisted by his seminarian Deacon Domenic Ciannella, Jr., Father Dominic closed his tenure with individual and marked tributes to Holy Trinity's laymen who contributed to his long and happy Hicksville pastorate.

Following the service, the large congregation enjoyed a "Thanksgiving Reception" in the church hall.

**LEGAL NOTICE
SUPREME COURT OF
THE STATE OF
NEW YORK
COUNTY OF NASSAU**
Index No.
13544-90

Citibank, N.A.

Plaintiff
NOTICE OF SALE
Against
William Carriero
et al
Defendants

Pursuant to a judgment of foreclosure and sale entered herein on December 3, 1990, I, the undersigned, the Referee in said judgment named, will sell at public auction at the North Front Steps of the County Court House, 262 Old Country Road Mineola, New York, County of NASSAU, State of New York, on February 16, 1993 at 9:00 A.M., on that day, the premises directed by said judgment to be sold and therein described as follows:

Said premises being known as and by street address 175 12th Street, Bethpage, New York 11714
Dist: Section: 45 Block: 34
Lot: 47

Citibank's upset price for this property is \$100,000.00. This is a proposed amount only. Citibank reserves the right to accept a higher or lower bid at the foreclosure sale.

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

Dated: Syosset, New York
December 22, 1992
John F. Bogut, Esq.
REFEREE

Phillip Irwin Aaron, P.C.
Attorney for Plaintiff
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Reverend Canon Dominic Ciannella renders the last blessing at the beautiful Epiphany Mass closing his 34 year pastorate of Hicksville's Holy Trinity Episcopal Church.



The recessional end to Holy Trinity Church's Epiphany Service, with altar boys and Joseph Kazinski preceding Deacon Domenic Ciannella, Jr. A seminarian, Deacon Domenic assisted his pastor father in the latter's last Mass.



A memorable picture. Hicksville's Episcopal church leader and outstanding civic work, Canon Dominic Ciannella, in a final recessional moment, closing his 34 year pastorate.



Victor Lynch of Holy Trinity Episcopal Church expresses the affection so many who know Father Dominic Ciannella



Bernice Clark shares a precious moment with her pastor.



Parishioners Millie and Ted Marotti were among many to warmly greet retiring Father Dominic after his last Mass as pastor.



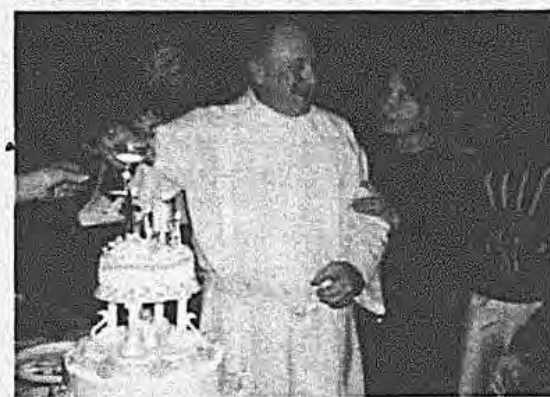
An ecumenical moment of joy. Father Dom and three prominent Roman Catholic lay people and fellow members of the Hicksville Historical Society; L-R: Caroline and Bill Kelly and Tony Previte.



At the reception marking Canon Dominic Ciannella's last service, the happy retiree and local historian Dick Evers who shared so many civic and religious occasions, over 34 years. Evers, St. Ignatius Loyola Church senior lector, often calls Holy Trinity "my church away from church." Al Adesso (background) shares the moment.



An irreplaceable and beloved churchman, retiring Father Dom enjoying a dual blessing: a glass of "bubbly" and a parishioner crafted cake, with festive lights to be snuffed.



Mrs. Annette Ciannella, Canon Dominic's wife, help-mate and friend joins him for the "cake cutting."

Photos by Dick Evers

Woodland Holiday Pizza Party



Pictured with Santa, Kim Karmen and Meagan Gallagher.



K-2 Woodland Snack with Santa. Pictured with Santa Jenna Rau.



Grades 3-5



Woodland Holiday Party, Grades 3-5. Pictured are fifth graders with some holiday crafts.

Duo To Perform In Bethpage

On Sunday, January 17, at 2 p.m., the Town of Oyster Bay, "Distinguished Artists Concerts" series will present the duo Giverny at the Bethpage Library, 47 Powell Avenue, according to Town Councilman Tom Hogan.

"Giverny draws on the experience and talent of its founding members, flutist Carol Chelemer and harpist Elizabeth Panter," Councilman Hogan said. "The duo, which has performed in programs ranging from free concerts in

local libraries to full recitals in concert halls, is devoted to promoting twentieth century music for the flute and harp, as well as expanding the audience for new music."

Councilman Hogan 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. All concerts are being offered Free to residents of the Town of Oyster Bay.

Historical Society Hosts Madrigal Singer Jan. 31

The Third Annual Social Meeting of the Hicksville Historical Society will take place on Sun., Jan. 31, at the Kenneth Barnes Community Room of the Hicksville Public Library. The Hicksville High School Madrigal Singers will be a feature attraction at this mid-winter gathering of the society. Refreshments and good cheer will add to the congenial party.

Valerie Pakaluk, President of the Hicksville Historical Society, is extending a cordial invitation to members and the general public to come out for the 2-4 traditional social gathering and to hear the popular and talented Madrigals under Director Dan Kristoff.

Madrigal music has been

called the great English contribution to music. It was a part song in free contrapuntal style, with the music made to fit the words. With Madrigals, for the first time, secular music was held in great honor, and prepared the way for arias, dramatic solos and original melodies.

All music of the 15th and 16th century not composed for the church had the general name of Madrigal, but a real Madrigal was a vocal composition for from three to six parts written on a secular subject. The vocal Madrigals were to the music lovers of that day what chamber music is today, for instruments were not used without singing.

Students Explore Stars



Third grade students at Woodland School participated in the Star Lab Program presented by the Science Museum of Long Island sponsored by the BOCES Arts in Education Program.

The artists helped the students to understand aspects of the creative process and related their art forms and repertoire to students' context and real-life experiences. In photo: Enjoying the Star Lab presentation are Thomas Emmel, Heather Leigh, David Skelly and Adam Lukasik.

Writers' Club Meetings Resume

The Writers' Club will meet on Saturday, January 31, from 2 to 4 p.m., at the Hicksville Public Library, 169 Jerusalem Avenue, Hicksville.

Dorothy P. Freda, fellow-writer, editor and publisher of the small press *The Pink Chameleon*, will coordinate the meeting.

Come and join this informal, 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.

Investing For Total Return

How to get more real return on your investments will be explained by Todd J. Geller, investment executive, in a talk, "The Big Shift: Total-Return Investing," at the Hicksville Public Library at 7:30 p.m. on Monday, Feb. 8.

Book Discussion

Disraeli: A Picture of the Victorian Age by Andre Maurois is the book that will be discussed at the Hicksville Public Library on Wed., Feb. 10, at 1 p.m. New members are welcome and books are available at the circulation desk.

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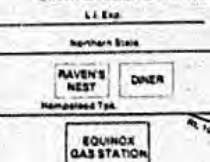
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Jottings From Yesteryear

By Bill Clark

Looking at a 1920 post card of Prospect Point Niagara Falls showing a group at the extreme edge against the railing, where I and my family stood and I reached down touching the falls. Years later that large area collapsed. Now you can't get anywhere close to the remaining edge. The cave-in spoiled the straight drop of the falls and the rocks now cause quite a spray and mist.

I also found in good condition a 1938 15 cent True Story Magazine. So many things you forget. Ipana Toothpaste, Glover's Mangle Medicine, Kalamazoo Stoves, Beeman's Pepsin Gum, Kolyno's Dental Cream, Mum, and The Baron

Munchausen on radio, plus an advertisement the opposite of today's - New way to add 5-15 pounds in a few weeks. I can just picture someone today making a New Years Resolution to gain 15 pounds.

Do you remember the opening of the drive-in theatre in 1959 on Hempstead Turnpike between Levittown and Farmingdale?

I just came in from shoveling snow and watching cars that are white and covered with snow come flying down the street in the morning without lights, and they can't be seen, blending with the surrounding snow. Drive with care and enjoy the rest of 1993.



Chas. H. Volght Lumber Mill founded 1862 on E. Nicholas St. Photo by H. Kelly



Same area 1993: Parking lot, Peppercorn's seen back on E. Marie St. Photo by Bill Clark

Tot Shabbat At Reform Temple

In an effort to create a more inviting atmosphere for young children, Community Reform Temple, 712 The Plain Road, in Westbury, will hold its ever popular "Tot Shabbat" on Friday evening, January 22, at 6:30 p.m.

This innovative service is designed for children ages 2 to 4 years old and their families it was created by Rabbi Marc A. Gruber and Cantor Sandra Sherry four years ago. It is especially geared to giving toddlers an opportunity to participate in the welcoming of Shabbat, with song and celebration, followed by a Kiddush and snacks.

Rabbi Judith Cohen-Rosenberg and Cantor Howard Tabaknek will lead the children in worship and song. The service is open to all area residents and snacks will be provided. It will certainly be fun! All are welcome; members and non-members alike. For more details, call the temple office at 333-1839.

Tentative Tot Shabbat dates: February 12, March 19, April 16, May 21 and June 18.

Battle of Sexes At Library

Men and Women are different. Understanding those differences is the key to a better and long-lasting relationship. Join Dr. Duffy Spencer for a two-part workshop at the Bethpage Public Library on Tuesday, January 26 and Tuesday, February 23, at 7:30 p.m.

Men and Women can get along! You can learn how with just a few timely tips from Dr. Spencer.

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Writers' Club Meetings Resume

The Writers' Club will meet on Saturday, January 31, from 2 to 4 p.m., at the Hicksville Public Library, 169 Jerusalem Avenue, Hicksville.

Dorothy P. Freda, fellow-writer, editor and publisher of the small press *The Pink Chameleon*, will coordinate the meeting.

Come and join this informal, 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.

In Service

Marine Pfc. Chester F. Zebrowski, son of Chester F. Zebrowski of 37 Colony St., Hicksville, recently reported for duty with 2nd Battalion, 4th Marine, 2nd Marine Division, Marine Corps Base, Camp Lejeune, NC.

The 1991 graduate of Hicksville High School joined the Marine Corps in August 1991.

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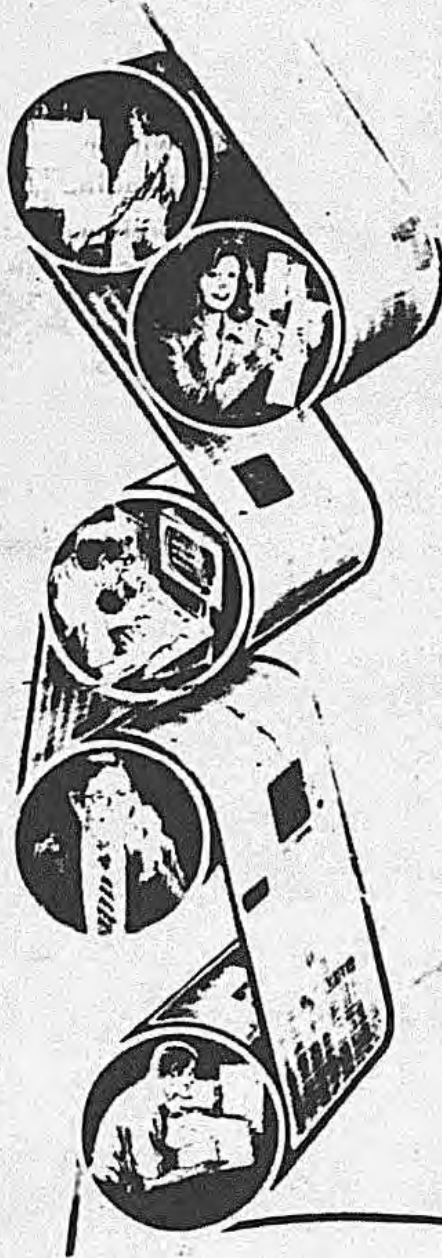
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**LEGAL NOTICE
NOTICE OF SALE
SUPREME COURT
NASSAU COUNTY.
NEW YORK MORTGAGE
SERVICING CORPORATION
Pltf. vs.
WERNER HENRY
BUSCH, et ano Defts.
Index #18211/90.** Pursuant to judgment of foreclosure and sale dated Feb. 11, 1991, I will sell at public auction at the north front steps of the Nassau County Courthouse, 262 Old Country Rd., Mineola, NY on Jan. 27, 1993 at 9:30 a.m. prem. k/a 8 North Drive Hicksville, NY. Said property located on the southerly side of North Dr., 205.55 ft. from the easterly side of North Dr. as the same curves, 50 ft. wide, which is formed by the center line of Brewster Pl. prolonged easterly measured along the easterly and southerly side of North Dr., RUNNING THENCE SE along the southerly side of South Dr. 60 ft.; THENCE SW 125.44 ft.; THENCE SW 32.01 ft.; THENCE NW 43 ft.; THENCE NE 100 ft. to the southerly side of South Dr., to the point or place of beginning. Sold subject to terms and conditions of filed judgment and terms of sale.

**JOHN SPELLMAN,
Referee.
SCHNEIDER & FRIED,
Attys. for Pltf.,
1600 Stewart Ave.,
Westbury, NY**

MIT 2646
4X 12/25/92, 1/1/93, 8, 15

**LEGAL NOTICE
SUPREME COURT
COUNTY OF NASSAU
EUROPEAN AMERICAN
BANK
Plaintiff against ALBINA J.
REED et al Defendant (s).**

Pursuant to a judgment of foreclosure and sale entered herein and dated October 1, 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 20th day of January, 1993 at 9:30 AM premises BEGINNING at a point on the northerly side of 11th Street (Nevada Street), distant 100 feet easterly from the corner formed by the intersection of the northerly side of 11th Street with the easterly side of Myers Avenue, being a plot 100 feet by 50 feet by 100 feet by 50 feet, said premises known as 210 Nevada Street, Town of Oyster Bay, Hicksville, New York.

Approximate amount of loan \$51,697.23 plus interest and costs. Premises will be sold subject to provisions of filed judgment, Index Number 4619/91.

Dated:
December 17, 1992.

**Milton J. Beech,
Referee
Fink Weinberger P.C.
Attorney(s) for
Plaintiff
11 Martine Avenue
White Plains, NY
10606**

MIT 2641
4X 12/17, 24, 31, 1/7/93

Il Trovatore At Library

The Island Lyric Opera Company performing Il Trovatore in concert at the Syosset Public Library on Sunday, January 24 at 2 p.m. Free tickets available January 10. Limited to Syosset School District residents.

**LEGAL NOTICE
NOTICE OF SALE
SUPREME COURT NASSAU COUNTY. THE FIRST NATIONAL BANK OF LONG ISLAND,
Pltf. vs.
FRANK V. JONES, et al Defts.
Index #18145/91.**

Pursuant to judgment of foreclosure and sale dated July 23, 1992, I will sell at public auction at the north front steps of the Nassau County Courthouse, 262 Old Country Rd., Mineola, NY on Feb. 2, 1993 at 9:30 a.m. prem. k/a 10 Dale Ct., Hicksville, NY. Also known as and by Lot #8 in Block 571 on a certain map entitled "Map of Hicksville Homes Section 3, situated near Bethpage, Town of Oyster Bay, Nassau County, NY, owner by Belmont Homes Inc., 179-126 80th Rd., Jamaica, NY, William H. Parry Inc., land surveyor, 2/16/63" and filed in the Office of the Clerk of the County of Nassau on 7/10/53 under file #5880. Sold subject to terms and conditions of filed judgment and terms of sale.

**EDWARD J. MCGOWAN,
Referee
Birmingham & Mintz,
Attys. for Pltf.,
34 Audrey Ave.
Oyster Bay, NY**

MIT 2648
4X 1/1, 8, 15, 22

**LEGAL NOTICE
NOTICE OF SALE
SUPREME COURT
NASSAU COUNTY
THE GREEN POINT SAVINGS BANK, Pltf. vs. WERNER HENRY BUSCH, et al, Defts. Index #09500/90.**

Pursuant to judgment of foreclosure and sale dated Dec. 5, 1990, I will sell at public auction on the north front steps of the Nassau County Courthouse, 262 Old Country Rd., Mineola, NY, on Feb. 8, 1993, at 10:30 a.m., prem. k/a 8 North Dr., Hicksville, NY, s/k/a Lot No. 2 in Block 368 on a certain map entitled, "Revised Map of Stackler & Frank Homes, Sec. 1, situated at Hicksville, Town of Oyster Bay, Nassau County, NY, surveyed and mapped by William L. Frederick, July 1st, 1948," filed in the Nassau County Clerk's Office on July 7, 1948. Approx. amt. of judgment is \$100,769.65 plus costs and interest. Sold subject to terms and conditions of filed judgment and terms of sale.

**PETER EICHMANN
Referee
CULLEN & DYKMAN
Attys. for Pltf.
100 Quentin Roosevelt Blvd.
Garden City, NY**

MIT 2649
4x1/8, 15, 22, 29

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

**NOTICE OF SALE
WORLD SAVINGS AND LOAN ASSOCIATION,
Index No.
16378/91
Plaintiff,
against**

**SUSAN M. BOERCKEL,
SCOTT E. BOERCKEL,
PETER ENGLMAN,
COLOMART, INC.,
DORTMAN INDUSTRIES, INC. d/b/a WINDOW WORLD, CENTRAL FEDERAL SAVINGS BANK, DRYOLIN CORPORATION, STROBER LONG ISLAND BUILDING MATERIALS CENTERS, INC., STATE TAX COMMISSION, INTERNATIONAL SCREW & BOLT, DYKIS LUMBER COMPANY,**

Defendants.
Pursuant to Judgment of Foreclosure and Sale dated July 23, 1992, I will sell at public auction at the north front steps of the Nassau County Courthouse, 262 Old Country Road, Mineola, New York, on February 17, 1993, at 9:45 A.M., the premises located at 94 East Street, Hicksville, New York 11801, and described on Schedule "A" annexed hereto and to said judgment. Sold subject to terms and conditions of filed Judgment and Terms of Sale.

Dated: January 7, 1993
**EDWARD J. NITKEWICZ,
ESQ., REFEREE
SCHWALL & BECKER,
ESQs.
Attorneys for Plaintiff
P.O. Box 796 - 49 Maple Ave.
New City, New York
10956
(914) 634-3696**

SCHEDULE "A"
ALL those certain lots, pieces or parcels of land, situate, lying and being at Hicksville (not an incorporated village) in the Town of Oyster Bay, County of Nassau and State of New York, and more particularly known and designated as lots numbered 180, 181, 182 and 183 on a certain map entitled, "Map of property belonging to Frederica Quaritius and Albert C. Quaritius, Hicksville, L.I., H.E. Hawhurst, C.E., Westbury, L.I.", and filed in the Office of the Clerk of the County of Nassau on December 1, 1913 as map number 23B, new number 1830, being more particularly bounded and described as follows:

BEGINNING at a point on the Westerly side of East Street, distant 262.77, more or less, feet in a general Southerly direction from the corner formed by the intersection of the Westerly side of East Street and the new Southeasterly side of Woodbury Road; said point also being where the Northerly line of Lot 180 on the above mentioned map intersects the Westerly side of East Street; running thence along the said Westerly side of East Street, **SOUTH 00 degrees 38 minutes 50 seconds West, 100.00 feet;** thence **NORTH 89 degrees 23**

LEGAL NOTICE
minutes 10 seconds West, 100.00 feet; thence **SOUTH 89 degrees 23 minutes 10 seconds East, 100.00 feet** to the Westerly side of East Street, at the point or place of BEGINNING. MIT2651
4x1/15, 22, 29; 2/5

Film 'Player' At Syosset Library

The film *The Player* will be shown at the Syosset Public Library on Wednesday, January 27 at 8 p.m.

Defensive Driving Course

Registration for a defensive driving course at the Hicksville Public Library begins at 10 a.m. on Thurs., Feb. 4. The National Traffic Safety Institute course will be held on Wed., and Thurs., Feb. 17 and 18 from 6 to 9 p.m. Completing the six-hour course may enable drivers to save 10% on their automobile insurance and remove four points from their driving records. A \$35 check to Driver Safety Program is payable at registration.

Visit Greenwich Village At Library

Terry Miller, a twenty year resident of Greenwich Village and author of "Greenwich Village & How It Got That Way," will present a talk/slide show at the Bethpage Public Library on Wednesday, January 20 at 7:30 p.m.

Join Mr. Miller as he traces the development of Greenwich Village through the decades, highlighting its influence on the worlds of art, music, theatre, architecture and politics. Don't miss the opportunity to join this lively adventure, sprinkled with fact, fable and trivia as you journey through America's bohemial

Admission is free and all are welcome.
The library is located at 47 Powell Avenue, two blocks west of Exit 8 on the Seaford-Oyster Bay Expressway (Route 135), phone 931-3907.

Cartoon Communication

Figures from the worlds of politics and entertainment will be revealed in "Nonverbal Communication and the Cartoon," a slide show and talk by renowned caricaturist Vic Cantone at 7:30 p.m. on Tues., Feb. 2, at the Hicksville Public Library.

Cantone's cartoons appear in major newspapers and magazines, including The New York Daily News, The Washington Post and Time Magazine. Nomination for a Pulitzer Prize crowns his multitudinous awards and honors.

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College Notes

John Michael Moy of Hicksville was a candidate for graduation during York College of Pennsylvania's Winter Commencement ceremonies on December 22. Moy was a candidate for a Bachelor of Science degree in Computer Information Systems.

In all, there were 279 candidates for graduation at York College this Winter. Being honored during commencement exercises with York College's Honorary Doctorate of Humane Letters Degree was playwright Ken Ludwig. Ludwig, a York county native, wrote the Broadway hits *Lead Me A Tenor* and *Crazy For You*. Delivering the commencement address was Dr. William A. DeMeester. DeMeester is York College's retiring Dean of Academic Affairs.

Winter Reading Club

Bethpage Library

The Dinomania Winter Reading Club for youngsters in Grades 1-5 is starting right now at the Bethpage Public Library! In fact, dinos are all over the place at the library - playing with kids and reading up a storm! Here's how you can get into the action:

- 1) Read four Bethpage Public Library books and hand in a book list including the names of the books, the author's name, your name, address, grade, school and your phone number by April 14, 1993.
 - 2) Upon signing up, you get a prehistoric creature eraser.
 - 3) After each book, you get a dino game.
 - 4) After the fourth book, you'll be invited to our super-duper dino show "On a Dinosaur," with star performer Jane Murphy, and a certificate celebration on Saturday, April 14, at 2 p.m. At the party you'll receive a special pre-historic prize.
- Registration and reporting begins now and ends on Wednesday, April 14, 1993. Program open to youngsters who reside in District #21 only. For further information, please call 931-3907.

Okeanos Visits

East Woods

In Greek mythology, Okeanos is the father of all life in the sea. On Long Island, it is a group that is actively involved in all aspects of New York's marine and sea turtle populations.

East Woods' fifth and sixth graders were given a slide/lecture presentation on local marine mammals and the stranding program taking place at Okeanos by Timothy Scott, Education Director.

This program stressed the importance and fragility of the coastal habitat and heightened the children's awareness of what is needed to protect the marine ecosystem.

Yevoli Demands Probe Of Commander

In the wake of the devastating Nor'easter that crippled much of Long Island last month, Oyster Bay Town Supervisor Lewis J. Yevoli issued a directive calling for a thorough on-site inspection of the Commander Oil terminal which is located on Oyster Bay Harbor.

Supervisor Yevoli said: "Late Friday afternoon, December 11, as the storm was ripping through our area, my office was told that a fuel oil odor was permeating the area around the Commander site. At approximately 7 p.m. Deputy Town Supervisor, Charles D. Johnson and I went to the Commander terminal to determine the validity of the report. We could not gain access to the site but there was no mistaking the excessive odor of fuel oil in the area around the terminal." The Supervisor added: "The following day I received unofficial confirmation that the velocity of the storm had caused an oil tank coupling to break which allowed approximately 9,400 gallons of fuel oil to escape. Fortunately, the U.S. Coast Guard had been alerted and Commander commenced the clean-up process as soon as the weather permitted."

The hurricane force winds, torrential rains and the abnormally high tides apparently forced the oil that spilled into the containment area to wash over the walls into White's Creek. Supervisor Yevoli said, "We communicated with the Coast Guard and the State

Department of Environmental Conservation to determine the extent of the oil spill and its potential impact on Oyster Bay Harbor. I was informed the oil was primarily confined to the creek, that the clean-up was proceeding to their satisfaction and that there would be little if any impact on the harbor. I am now awaiting the final formal report from both agencies."

The Supervisor added: "The intensity of the storm was undoubtedly the primary factor that caused the oil spill. Obviously the environmental damage could have been much worse. Nevertheless this incident goes right to the heart of the problem. Should an oil terminal whose operation is dependent upon an outdated town lease be allowed to continue on Oyster Bay Harbor which is an irreplaceable natural resource? It's like having the sword of Damocles hanging over your head and knowing it's just a matter of time before it will strike. What is just as frightening is that the town does not conduct a periodic inspection of the terminal to make certain that the appropriate safeguards are in effect to protect the harbor from a potential environmental disaster."

On December 16 Supervisor Yevoli directed the Town Planning & Development Department to conduct a thorough on-site inspection of the entire Commander Oil terminal facility and issue appropriate summonses for any existing

violation. The Supervisor said: "Inspections were conducted on December 17 and 21. To date at least nine summonses have been issued for violations involving construction without building permits, oil containment walls that do not have the required engineers certificates needed to verify the structures integrity and the failure to obtain certificates of occupancy. Obviously if I had not issued the directive, the inspections would not have been made and the violations would have gone unnoticed."

Yevoli concluded: "I have serious concerns over the operation of this terminal on Oyster Bay Harbor and grave reservations over the Town continuing its lease with Commander Oil."

Author Celebration At Language Arts

Students in Mrs. McKinley's Language Arts class at John F. Kennedy Middle School in Bethpage presented an Author Celebration to parents, administrators, the school librarian, and other students. After a delicious snack, the young authors read their literary pieces to the audience. The authors included Stefanie Michaelsen, Marigrace Joanou, Jennifer Canzone, Tara Maloney, Brian Cirola, and Jillian Greenberg. All were impressed and entertained by these budding authors.

"Agnes of God" Production

The Other Vic Theatre Company returns to the Hicksville Public Library with a production of "Agnes of God" on Fri., Feb. 26 at 8 p.m. In this critically acclaimed play, a mysterious birth and murder lead us to re-examine the meanings of faith and commitment to love in our modern world. (Note: one character will be smoking in the first act.)

LEGAL NOTICE

ATF ASSOCIATES LIMITED PARTNERSHIP

has been formed as a domestic limited partnership (LP). Certificate filed with secretary of State of New York (SSNY) 12/3/1992, NY office location: Nassau County. SSNY is designated agent upon whom process against the LP may be served. SSNY shall mail a copy of any process against the LP served upon him/her to: Dreyer and Traub, 101 Prk Ave., NY, NY 10178, ATT: Roger W. Thomas, Esq. Name and address of each general partner is available from SSNY. Term: until Jan. 1, 2042. Purpose: to own, manage and lease real property.

SYO 8643
6X 1/1/93, 8, 15, 22, 29, 2/5

LEGAL NOTICE WONDER YEARS, L.P. NOTICE OF FORMATION OF L.P.

The name of the limited partnership is Wonder Years, L.P. (the "L.P."). The Certificate of Limited Partnership was filed with the Secretary of State on November 4, 1992. The office of the L.P. is to be located in Nassau County. The Secretary of State has been designated as the agent of the L.P. upon whom process against it may be served and the post office address to which the Secretary of State shall forward a copy is c/o The Prentice-Hall Corporation System, Inc., 15 Columbus Circle, New York, New York 10023-7773. The name and business address of the General Partner is available from the Secretary of State. The latest date upon which the L.P. is to dissolve is November 1, 2022. The character of the business of the Partnership is to own and operate a children's learning center and incidental and related activities, etc. SAS641
6x12/21;1/8,15,22,29

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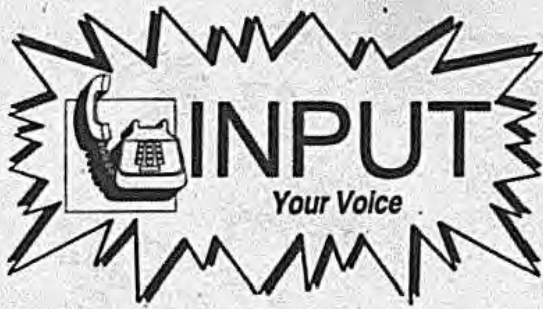


Friday, January 15, 1993

**Searching For The
Perfect Game**



SEE PAGE 3



Input Callers Show Little Interest In Amy

Most callers to Input said they had only a small interest in the Amy Fisher stories. And most answering the question thought that it was overplayed by TV in answer to this question: "Do you think the Amy Fisher stories merited the large segments of time given on TV?" Here are some of the answers:

WASTE OF TIME

I think it was a complete waste of time I didn't watch any of it and I didn't watch any of the news on it. It should have just gone by. Give her a lot of punishment and put her in jail. We did not have to know that much about any of it. L.R.S.

SOAP OPERA

What happened with the Amy Fisher story is that TV took a tragedy and made it into a soap opera for entertainment. This was TV at its worst. Such "big stars" as Phil Donohue should be ashamed that they exploited this true tragedy and made it into a fun show. The treatment given to Joey Buttafuoco was outrageous. He may have done something wrong but Donohue and his followers are no court. It makes you wonder about many of the other things, particularly political that are said on Donohue's program as fact when there is no proof. This type of reasoning is dangerous and amazing that the American people allow it to go on without showing Donohue up for the fake that he is. H.F.

NO DOCUMENTATION

I think that the Fisher story was interesting and it did give an insight into the way justice works. However, the three versions confuse the people and I have no more knowledge of whether Amy should be in jail or not. These stories should have been given more documentation or they should not have been aired. B.V.

WRONG EMPHASIS

After having read the Amy Fisher story in the newspapers day after day I expected something unusual from the three programs. It turns out that they just added fiction to the story so that no one knows any more than they did before the programs were on. I think it was a terrible waste of time and it did tend to glorify Amy in some versions. Considering she maimed a woman perhaps for life, she is far from the type of heroine we want. G.D.

TV AT WORST

I dialed two of the stories out of my set and the third I just didn't bother with. I think the public is being ripped off with these stories and it is a shame that this is all that TV can find to fill the air waves. I think TV was at its worst. N.C.

DONT MERIT THE TIME

Watching some of the shows currently getting time on TV makes me wonder what is happening to our national moral fiber. Nudity and corresponding freedom of speech seems to have no difficulty in receiving valuable time on the air-waves. I am not a prude but when I see the degree to which indecent exposure verbally and visually receives public attention and acceptance and applause by studio audiences, it is hard to believe. The Amy Fisher stories fall into that category in my opinion although the maximum attention I give them is to glance at the headlines in the newspapers. On the basis of that small sample, I feel strongly that those stories simply do not merit the large segments of time given on TV. P.G.S.

PAST ISSUES (PARDONS)

Lawrence Walsh will probably never admit, even to himself, his major mistake which contributed to the probability of a pardon for Casper Weinberger. By announcing Weinberger's indictment only four days before the election, he sent a message that the investigation was tainted with politics. Whether this was the truth was immaterial. What was important was the perception that many people received and what they received was that "politics" motivated the announcement. This was enhanced by the fact that there was no necessity to make the announcement at that moment. Nobody was going anywhere. Two weeks later would not have changed anything except perception.

It has been noted in the past that, under our grand jury systems, a prosecutor run amuck could get a rubber duck indicted. Given that assessment and the perception that the announcement was politically motivated, it would be reasonable to believe that the indictment itself was a political instrument.

Whatever Bush's motivation may have actually been, it would not be unreasonable to counter a political scenario with another political action. That would be justification enough for the pardon of Weinberger.

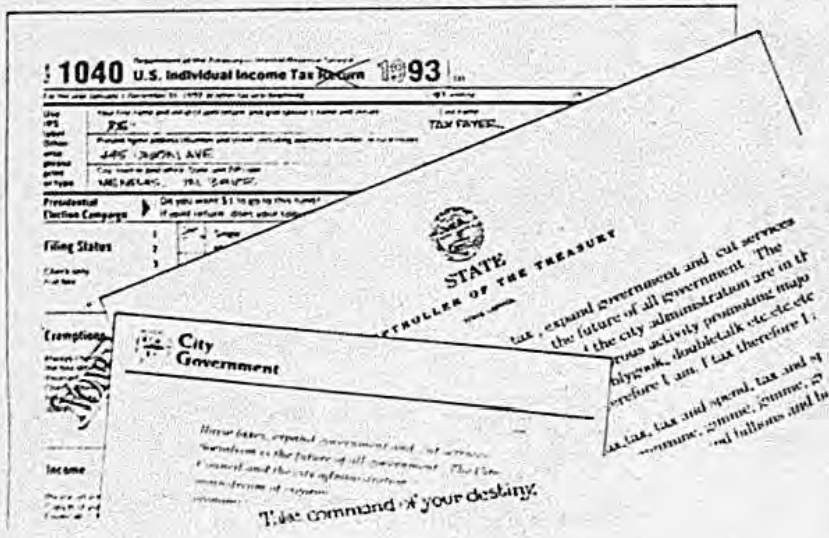
If Walsh was actually so dull that he did not realize what the effect of the timing of this announcement would be, that would go far in explaining why so little has resulted from his 6 years of investigation at a cost of \$35,000,000.

It is easy for certain Democrats to mouth platitudes about "special treatment". They simply wrote off the 6 years of being hounded by Walsh, the huge legal fees that have resulted and the abuse they were subjected to by the sensational and exploitive media. Weinberger and the others have already served a substantial sentence and an experience that they will never recover from.

Since the pardon, Walsh's public statements have lent credence to the perception of politics and, further, has seriously compromised his fitness to continue as an objective special prosecutor. H.J.C.

THE QUESTION OF THE WEEK

Gov. Cuomo has asked for school districts to be allowed to use an income tax as a form of collecting revenue. Do you think this would be better than the property tax?



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Discovery!

Searching For The Perfect Game

By Richard D. Hogan

Recently, there was a short news article in the local newspaper concerning a high school football team and people that followed the program who thought it would be a wise and fashionable thing to "boycott" and force the resignation of a long time Long Island high school football coach. Before beginning my comments, I would like to say that I am neither a personal friend of this gentleman, nor have I ever met him. I will say however, that I have been a varsity coach in several sports, boys as well as girls, on both the high school and college levels for over twenty years. During this time, I have been fortunate to deal with many fine young men and women. Without waxing nostalgic about the "good old days," I can state that there have been significant changes which threaten how athletics should be dealt with in any setting, especially an educational one.

First, consider the school setting. Many problems stem from the mistaken idea that athletics in general, and athletes in particular, should be separated from the normal rules of ethical behavior and school discipline. For example, if a student or athlete is a behavioral problem in school or on the field, a teacher or coach who takes a stand on correct behavior is said to be "picking on him." Often, these people are put on the defensive with their integrity questioned. I have heard parents actually say, "How dare he discipline my child?" They somehow think that one element of their child's educational development has little to do with the other! In doing so, both the parent who turns away or a coach who turns his/her head fearing the confrontation with a parent, player, athletic director or even higher school authority, subtly sends the message that "...you can get away with things because you have talent," or "I will look the other way because I need you to win this game." It is sometimes difficult to recognize that in an educational setting, many other elements are paramount. People, whether they are parents or coaches, should recognize that competitive athletics is another classroom where correct and proper attitudes are nurtured and should be taught. If this is not the major consideration, then perhaps it should be.

Second, Parents are less prone to be realistic when it comes to perception of their own child's talent and how it fits into the concept of TEAM so necessary in most competitive sports. I have been sometimes amused to hear athletes who go to summer sports camps, and parents, who pay good money for instruction, say that such and such college coach says "I have the potential to be a Division I prospect." Ironically, their camp evaluations back them up or are very general in nature. This is not to be construed as a criticism of the summer sports camps. What is offered is a high caliber of competition against athletes of the same general ability and age, quality instruction which usually includes a plan for the athlete's improvement, as well as genuine concern for the child's development. Any camp that promotes otherwise should be looked at seriously. In another vein, it bothers me tremendously when I hear a youngster, regardless of age say, "...the team lost, but I won my match," or "...hey, I scored my points." Unfortunately, this is the only way they have been taught to measure success.

Throughout my teaching and coaching career, I have often been a coach who pays little attention to the statistics which mean the least to a team's success. Many times I didn't even post them on our team's bulletin board because I felt they ran counter to a team's focus and orientation. Being a Boston Celtic fan for as long as I can remember, I can appreciate the legendary Red Auerbach's comment about statistics: "The only statistic that counts is the one I see with my own eyes." What does a player do in practice? How does a player respond to a role they are being asked to play? What does this player contribute to the success of the whole team? These are the statistics which never show up in print.

Third, parents are victims of what I see as the "show business" of professional and big time Division I college sports. Take the lure of College Athletics, exposure of big time college athletics through television gives the mistaken perception that anyone "can get a scholarship," or be a Division I player. This attitude starts at the lowest level's of athletic competition. There are many stories of children who "burn out" from overly zealous parents or coaches who treat athletics in a much different perspective than is necessary. In my years as a coach, I have come to realize that some of the worst influences on young athletes have been parents and adults, who sometimes impart their own misguided ideas about sports and their true educational value to their children. Instead of being a supportive force who encourages good team play, competitive athletics becomes a means to an end, with the youngster's sense of values and proportion warped. Many times you read that coaches quote Vince Lombardi's "Winning isn't everything, it's the only



thing" to their players. I think Mr. Lombardi turns over in his grave when he hears that for at least two reasons. First, he stated that "Winning isn't everything, but Preparation to win and Effort is the only thing." Further, people forget that Lombardi was a Professional football coach dealing with Professional football players whose Job it was to Win Football Games. This is what they were being Paid to strive for!

Fourth, athletes are less prone to be realistic about their ability when it seems that they are not playing the amount of time they wish or are asked to play a position not to their liking because the coach deems it necessary for team success. The job of the coach is to give the team the best opportunity to be successful with the players at hand. This sometimes causes problems because some athletes and parents are unwilling to accept the fact that any team, regardless of whether it is a youth, high school or college team, does not exist for the sole benefit of one person or to fulfill their needs. Instant gratification has become the norm in our society. Learning the skills and strategies of a sport and waiting their turn to play become a secondary concern. The ideas of Respect, Responsibility, Hard Work and Integrity have become taboo. Coaches who pride these ideas are being challenged, called to task by athletes, parents and sometimes school officials, are leaving coaching or are finding other avenues of interest. This is unfortunate because they are a wealthy resource lost.

For athletes, parents and other outsiders who think boycott is the answer, look in the mirror first. The face that looks back at you is here the problem usually starts! Ask yourself Why you are in the sport. Ask yourself what personal Goals involving relationships with others or what Lessons about life skills can be gained by competing in an arena where there are rules and boundaries in a game, the player is challenged to his/her greatest effort. There should be no holding back and the fear of failure is lessened. This is a valuable lesson because the challenge to excel is the same for all the participants. Further, even though the object of the practices and long hours is to help in the next contest, match or game, maybe the athlete should ask "Would I still practice, spend time preparing and play if no score was kept or the results did not receive the coverage in the newspaper?"

Athletic participation is a good thing and has more advantages than not, and there are many unsung coaches and parents who have the correct perspective. Remember, its purpose is to bring out the best in every participant on both the individual as well as collective levels. Athletics must be recognized as an educational vehicle which demands striving for excellence. Coaches or teachers who do demand much from our youth, should be recognized for what they try to teach beyond the X's and O's rather than what goes in the newspapers or on the scoreboard.

However, the minute we see athletics for other purposes, and allow people who have little understanding of its educational purpose to interfere, it will lose its proper focus. Oppose these detrimental elements as vigorously as possible, recognizing that sport is only one component of a youngster's rounded educational development.

About the Author

Richard D. Hogan lives in Williston Park. This is his first contribution to Discovery.

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

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

Q. Recently I attended a formal tea in a fine restaurant, I noticed that thinly sliced bread with the crusts left on was served with butter and preserves. Later seafood sandwiches with crusts removed were also served. Was this unusual?

A. Actually, no. The idea was to provide people of simple and more complex tastes with a variety of pleasing tea accompaniments.

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KITCHEN KIDS

By Rena Coyle



Around the age of 9 or 10, kids are going to want to take a more active role in cooking for the family. It could start by wanting to make breakfast in bed for their parents, preparing an anniversary celebration or just wanting to make a dinner.

Whenever the moment arrives, as parents, sit back and enjoy it. But also as parents, you might want to guide them with recipes that are not overcomplicated, yet are special when made.

The recipes for the Spanish Rice With Chicken and Oven Fried Parmesan Chicken are extremely easy. In fact, with a little priming in advance, your 9-year-olds can tackle them solo, making them an ideal place to start cooking.

Before letting your child go solo, be sure you are confident with a few elementary skills. For example, the Spanish rice recipe does require using a knife. This will give your child cutting skills and practice chopping vegetables.

But before leaving the cooking completely to the kids, a parent or caregiver will want to be sure that children can handle a knife before letting them cut alone.

The second recipe for Oven Fried Parmesan Chicken is as simple as a quick toss. This recipe does not require any knife skills. In fact, the parsley leaves are picked off the stem using fingers. The recipe can easily be prepared alone after verbal instructions and confidence.

Once your kids have mastered these simple recipes, they will be able to tackle more involved recipes.

SPANISH RICE WITH CHICKEN

- 1 medium onion
- 1 medium green bell pepper
- 2 medium ripe tomatoes
- 4 tablespoons oil
- 1 (3-pound) chicken, cut into serving pieces
- 1 cup white rice
- 2 tablespoons chili powder
- 2 1/2 cups chicken broth

Utensils: Cutting board, sharp knife, measuring cups and spoons, 3-quart oven-proof casserole with lid, mixing spoons, oven mitts.

Yields: 4 to 6 servings.
Preparation time: 20 minutes.
Cooking time: 40 minutes.
Turn oven on to 350 F. Place onion on cutting board. Cut onion in half and then peel off skin. Set halves, flat-side down on cutting

board and slice each half into several pieces. Cut across slices, chopping onion. Set aside.

Cut pepper in half through stem. Brush out seeds and pull off stem. Set pepper half, shiny side down, on cutting board and cut it into 1/4-inch slices. Cut across slices and set aside.

Cut tomatoes in half and cut off cores. Place halves, flat side down, on cutting board and cut into slices. Cut across slices, chopping tomatoes. Set aside.

Heat oil in casserole over medium-high heat. Add onion and stir occasionally. Cook 2 minutes. Add green pepper and tomatoes and cook 2 minutes.

Add chicken pieces and cook until skin browns. Add rice, chili powder and chicken broth. Bring to a boil, then cover and, with oven mitts on, place casserole into oven; bake 35 minutes.

When ready, put mitts on and carefully remove casserole and set it on heat-proof surface. Remove lid and serve hot.

OVEN FRIED

PARMESAN CHICKEN

- 1 cup crushed seasoned stuffing
- 1/2 cup grated Parmesan cheese
- 1/4 cup parsley leaves
- 1 teaspoon salt
- 3 pounds chicken, cut into serving pieces
- 1/4 cup melted butter

Utensils: Mixing bowl, baking pan, oven mitts, tongs.

Yields: 4 servings.
Preparation time: 20 minutes.
Baking time: 45 minutes.
In mixing bowl, combine stuffing, Parmesan cheese, parsley and salt. Toss together with your fingers.

Dip chicken in butter and toss in bread crumbs. Arrange chicken on baking pan. Keep at least 1/4 inch between chicken pieces. Sprinkle any remaining bread crumbs over chicken.

Put oven mitts on and carefully place baking pan in oven and bake chicken for 45 minutes.

After chicken is baked, turn oven off and carefully remove baking pan and set it on cooling rack. Remove chicken with tongs and set it on serving platter. This chicken is best eaten while warm.

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Q. Is it proper to apply lipstick at the dinner table? W.C. A. You don't do it in anyone's home. You may, however, apply lipstick and a dab of powder at a restaurant table. If you are traveling abroad, applying cosmetics at a restaurant table is often considered gauche. If you are with a party of Americans, on the other hand, you may wish to follow your own custom in the matter. It is wise to be discreet.

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Wine Talk



The hunt for ringers

By Richard Nalley

The 1990s may be the era of reduced expectations, in everything from job opportunity to normal haircuts for teen-agers, but why should our taste buds suffer?

While it's true that many of the famous French wines that set the standard for luxury and pleasure have become prohibitively expensive, the world is full of many life-enhancing options.

To be sure, the producers of Bordeaux's Chateau Margaux (\$68 a bottle) and Chateaufeuille-du-Pape's Chateau Rayas (\$50 a bottle) will tell you that there is no substitute for their wines. It would be impossible to duplicate the unique interaction of the soil, sun exposure and weather (microclimate) that affects their particular patches of vineyard, not to mention their winemaking. No argument. But...

What you are paying for in these pricey wines is:

A. Nuances above and beyond the merely excellent.
 B. A decade or two of cellar-worthiness and, a not-insignificant.

C. Their status and reputation.
 If you'd like a wine to drink tonight with many of the same delicious flavors and pay about one-fifth the price, let's talk.

If imitation is the sincerest form of flattery, the prestigious French wines must be blushing from ear-to-ear. Winemakers all over the world, often including their own French neighbors, have taken shots for years now at reproducing their special qualities, using the same grape varieties and vinification methods. While you're still not going to get a Chateau Margaux for \$7.50, you can surely get a Chilean Cabernet Sauvignon with a luscious aroma of cassis and black cherry and plenty of cheek-filling pleasure.

Expensive red Bordeaux is predominantly made from the Cabernet Sauvignon and Merlot grapes. To pay less, try French wines

from the lesser-known Bordeaux areas of Fronsac or Canon-Fronsac.

The U.S., particularly California and Washington, makes gorgeous Cabernets and Merlots, and so does Australia, for very reasonable prices. The best deal around on these wines right now are Cabernet Sauvignons from Chile.

Expensive white Bordeaux is made predominantly from Semillon and Sauvignon Blanc. You see dozens of these wines from the U.S. (sometimes labeled "Fume Blanc") in the wine shops, sometimes made in the crisper, leaner Pouilly-Fume or Sancerre styles of the Loire Valley.

New Zealand can give the French originals a run for their money, but unfortunately, it's about the same money. Australia and Chile are good bets for tasty, less expensive Semillons and Sauvignon Blancs.

Red Burgundy is made from Pinot Noir, a grape that arouses great passion among its aficionados. They are unlikely to admit that Pinot Noir made five feet from their favorite Burgundy vineyard is worth a darn, let alone one made across the Atlantic Ocean.

Still, you can enjoy very pretty, usually lighter styled Pinot Noir in such French wines as Mercurey, Givry or Rully, from an area just south of the most famous Burgundy vineyards. Even a fine Beaujolais (made from the Gamay grape) can sometimes capture the heady, aromatic, crushed-berry pleasure of a Pinot Noir, and has a similar ability to match beautifully with a range of foods.

Anyone who tells you that a fine American Pinot Noir can't deliver the Burgundian goods is either five years out of date or a pure French chauvinist. It's taken time, but winemakers in California and Oregon are producing some gorgeous Pinot Noirs. Even so, the good ones aren't cheap (say \$12 a

bottle and up), they just look inexpensive next to a \$25 bottle of basic, white-level red Burgundy.

White Burgundies like Chablis or Meursault also have that Hooverizing effect on the wallet. However revered and august, these wines are made from the very familiar Chardonnay grape.

If you want to drink French, try wines from the Maconnais (including Pouilly-Fuaise), which tend to be less rich and luxurious than the great Burgundies or the average American or Australian Chardonnay, but have an elegance that many love.

New World Chardonnays come in so many styles and prices from so many places now that it is difficult to generalize about them. Taste around, and remember which you like. (One caution: American wines labeled "chablis" will bear little or no relation to these Chardonnays.)

Chateaufeuille-du-Pape is a rich, velvety, spicy Rhone wine that makes me think of lamb chops and roaring fires. It is produced from a widely varying mixture of grapes, some of whose flavors may be found in the neighboring Cotes du Rhone wines, among France's best red wine bargains.

You can also find the silkiness and spice in better Australian Shiraz wines and even in some American Petite Sirahs, made from an unrelated grape.

The best news is that there is a world of flavors to sample, and with a little pleasurable experimentation, you can find savorable wines at a favorable price.

PICK OF THE WEEK

Rosemount Estate 1990 Chardonnay "Show Reserve," Hunter Valley (Australia) (\$17). I've been an admirer of Rosemount's more affordable wines for years, but this was my first taste of their much-praised, top-of-the-line Chardonnay. It's beautiful, as the Australians would say — a luscious, creamy-textured wine with juicy, fresh flavors of apricot, honey and peach. I poured it for guests sitting around under the stars and everyone went quiet for a moment, enjoying their sips and the fine, late summer evening.

DINING GUIDE

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READER RATINGS



Q. Recently when four of us were dining out, two married couples, one of the husbands left the table for a few minutes. The remaining husband, left with his wife and the wife of the other. lit the cigarette first of his wife's friend, then of his own. His wife felt that as her escort he should have lit her cigarette first. Which is correct? R.T.

A. As one woman was left alone, the husband and wife remaining are, in effect, her host and hostess for the moment. Therefore, it was correct for the remaining husband to light the guest's cigarette first, then his wife's.

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

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

Q. Recently I attended a formal tea in a fine restaurant, I noticed that thinly sliced bread with the crusts left on was served with butter and preserves. Later seafood sandwiches with crusts removed, were also served. Was this unusual?

A. Actually, no. The idea was to provide people of simple and more complex tastes with a variety of pleasing tea accompaniments.

Q. A friend of mine insists that wine glasses are held differently if they contain white or red wine. Can this possibly be true?

A. Your friend is correct! Chilled white wine is always grasped by the stem of the glass so the wine will not be warmed by the heat of the hand. Red wine, on the other hand, is drunk with the hand grasping the bowl.



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

DINING GUIDE

PAGE 7A Friday, January 15, 1993 READER RATINGS

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3. Pasta is done when it's tender but not mushy.
4. Drain pasta in colander and toss with sauce before serving.
5. Use a spaghetti fork or tongs to serve.



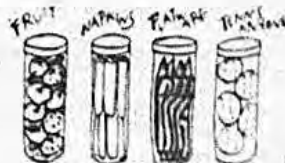
KITCHEN HINTS

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Even odd-shaped containers.

Here's what to do with tall ones:

1. Tennis ball and potato chip containers are great for picnic food.
2. They are perfect for rolled-up paper napkins, cutlery, baby food jars (cushion the jars with paper towels).
3. Even fresh fruit will travel well — apples, peaches, apricots, cherries, tangerines.



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

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

(Guide to Good Dining)

READER RATINGS



Q. When eating out, I am often tempted to enjoy my pie or pudding served with whipped cream. Tell me, how many calories do I actually save when I skip this too delicious extra?
A. Whipped cream has 28 calories per tablespoon, so I would guess that the number of calories in the topping adds up to 150 or 200.

Q. Years ago I used to attend many formal dinners in various fine restaurants and hotels. In those days the meals were always concluded with demitasse, never full cups of coffee. While I do not go out as much as I used to, I do notice that these days demitasse is seldom served at the end of formal dinners. Is this custom dying out?
A. Yes, to a certain extent, I would say. There is a certain bowing to popular demand - most people prefer a full cup of coffee. Also, we are living in a much less formal world, whether for good or bad, than in the past, and this spirit of informality affects dining as well as most other aspects of

Q. While dining out recently I was served iced tea without any service place under the glass. What should I have done with the spoon after I used it for stirring? I hated to place it directly on the clean tablecloth.

A. I think you should have asked the waiter to bring you a small plate on which to repose the spoon. It would certainly not be correct to leave the spoon in the glass while drinking the tea. As you say it would also not be advisable to place it on the tablecloth.

Imperfect service is a common complaint by those who dine out. Even the best restaurants have difficulties of this kind once in a while.

If you find a restaurant has excellent food but is lacking in fine service, a word to the manager (or to "Inspeet") might be helpful in correcting the problem.



After Work Gourmet



Simple salmon becomes in-a-minute entrees

By Sharon Achatz

The fastest dinners sometimes come from making the most of what's at hand in the pantry.

Keep a can of salmon there, and you're well on the way to any of these entrees.

In fact, all of the ingredients for Salmon Loaf Supreme are straight from the pantry — such as bread crumbs and spices — or refrigerator staples such as eggs, mayonnaise and lemon juice. Cook up a bag of frozen vegetables as a side dish, and it's mealtime in no time.

Pink-'n'-White Stripe Sandwiches combine the smoky flavor of canned salmon and cream cheese — with a few olives tossed in for good measure. Serve the sandwiches side by side with canned fruit, and you have a second option for speedy eating courtesy of a well-stocked pantry.

While Salmon and Pasta Salad requires fresh vegetables that can't be stockpiled, it still qualifies as high-speed cuisine. With a pantry stocked with pasta, salmon, standard spices and olives, all the hurry-up chef need do is make a single stop at a produce stand to ensure rapid-fire eating. And, since this dish includes pasta, salmon and vegetables, it's a complete meal, ready to be served in about 25 minutes.

SALMON LOAF SUPREME

- For Salmon Loaf:
 1 (15-ounce) can salmon, drained and flaked
 2 cups bread crumbs
 2 eggs, beaten
 2 teaspoons minced onion
 3 tablespoons margarine, melted
 2 tablespoons lemon juice
 ½ teaspoon salt
 ¼ teaspoon dill weed
 For Dill Sauce:
 ½ cup margarine
 ¾ cup mayonnaise
 1 egg
 ¼ cup lemon juice
 2 tablespoons water
 1 tablespoon sugar
 1 teaspoon chicken bouillon
 ¼ teaspoon dill weed

Yields 4 to 6 servings.
 Preparation time: 25 minutes.

Lightly grease shallow microwave-proof baking dish; set aside.

In large bowl, combine all salmon loaf ingredients; mix well. Shape mixture into loaf; place in center of prepared pan. Microwave on HIGH 10 to 12 minutes, rotating pan ¼ turn after 5 minutes. Let cooked loaf stand 5 minutes before serving.

Meanwhile, in small saucepan, make dill sauce. Melt margarine; add mayonnaise, egg, lemon juice, water, sugar, bouillon and dill; mix well. Over low heat, cook and stir until thickened; do not boil.

To serve, cut loaf into slices and spoon on dill sauce.

PINK-'N'-WHITE STRIPE SANDWICHES

- 1 (3-ounce) package cream cheese, softened
 1 tablespoon mayonnaise
 ½ cup fresh minced onions
 1 (4-ounce) can sliced olives, drained
 ¼ teaspoon pepper
 ¼ teaspoon salt
 8 slices rye bread
 1 (6¼-ounce) can smoked salmon, drained
 4 crisp lettuce leaves

Yields 4 servings.
 Preparation time: 10 minutes.

In small bowl, combine cream cheese, mayonnaise, onions, olive, pepper and salt. Beat by hand until well mixed and smooth.

Equally divide mixture and spread on 4 bread slices; top with equally divided portions of salmon, lettuce leaves and remaining bread slices.

SALMON AND PASTA SALAD

- 1 (8-ounce) package rotini pasta
 1 teaspoon minced garlic
 2 tablespoons olive oil
 1 zucchini, sliced
 1 pint cherry tomatoes
 1 (4-ounce) can sliced olives, drained
 1 teaspoon basil leaves
 1 tablespoon Dijon mustard
 ¼ teaspoon salt
 2 tablespoons vinegar
 1 (15-ounce) can pink salmon, drained
 8 to 10 lettuce leaves

Yields 4 to 6 servings.
 Preparation time: 25 minutes.

In large saucepan, cook pasta according to package directions; drain.

Meanwhile, heat garlic and oil in large skillet. Add zucchini; cook 5 minutes. Add tomatoes, olives, basil, mustard and salt; cook 3 to 5 minutes until tomatoes just begin to soften, stirring frequently. Remove skillet from heat; cool slightly. Stir in vinegar. Add pasta and salmon; toss salad well to mix all ingredients.

To serve, line serving platter with lettuce leaves. Spoon pasta mixture in center.

QUICK TIP

Recrisp soggy crackers by microwaving for about 45 seconds on HIGH.

YOU CAN BE A RESTAURANT CRITIC

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



Desiree Vivea

Love winter squash — but hate the wait? Like potatoes, winter squash takes its time (an hour or more, depending on size) to bake in a conventional oven. But microwave, and winter squash cooks to tender perfection in less than half an hour.

Summer squash includes such varieties as zucchini, crookneck and pattypan. With its soft skin and tender, edible seeds, it cooks quickly and can even be eaten raw. Winter squash, such as acorn, butternut, pumpkin and spaghetti squash, sports a hard outer shell; cooking is necessary, and seeds and fibrous membranes are removed before serving.

Acorn squash, a good source of vitamin C, is one of the most popular of the winter squashes. The orange color of its flesh indicates it's also a good source of beta carotene, which the body converts into vitamin A.

Cut acorn squash in half and the hollows are perfect for filling with all kinds of goodies. Here's an easy way to fix:

Pierce 2 (1-pound) acorn squash all over with a fork. Place on paper towels and microwave 8 to 10 minutes, until squash softens.

Halve squash and remove seeds and fibers. Sprinkle cut halves lightly with cinnamon and fill cavities with currants or raisins and coarsely chopped walnuts. Top with a sprinkle of brown sugar and a dab of butter. Cover with wax paper and microwave until tender at HIGH (100 percent power) setting, 5 to 10 minutes longer. Let stand several minutes before serving.

Spaghetti squash is another delicious winter squash; when cooked, its flesh forms long, thin, tasty strings resembling spaghetti strands.

To microwave spaghetti squash, pierce several times with a fork and place in microwave on several layers of paper towel. Microwave on HIGH setting 8 minutes. Turn squash over and continue at HIGH setting 8 to 11 minutes longer, or until tender. Let stand about 10 minutes before serving.

To serve, cut squash in half crosswise, then scoop out seeds at center and discard. Use a fork to unwind and separate spaghetti-like flesh into strands. Serve as you would pasta — top with a dab of butter or margarine. Season to taste with salt and pepper, grated Parmesan cheese and herbs or top with marinara sauce.

Cooked chilled spaghetti squash is also a delicious base for a salad. Top with sliced tomatoes, cucumbers, green onions, black olives, kidney beans and crumbled cooked bacon. Add shredded lettuce, if desired, and serve with herbed oil and vinegar dressing.

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

AUTUMN HARVEST SQUASH

2 medium (about 1 1/4 pounds each) acorn squash
1 pound lean ground beef
1/4 cup chopped onion
2 medium baking apples, chopped
1/4 cup golden raisins
1/4 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon ground nutmeg
1/4 teaspoon cloves
4 teaspoons brown sugar
1 tablespoon butter or margarine, cut into small pieces

Yields 4 servings.
Preparation time: 10 to 15 minutes.

Cooking time: 20 to 32 minutes (plus 5 minutes standing time).

Oven setting: HIGH (100 percent power).

Pierce squash several times with fork. Arrange whole squash on paper towel and microwave 8 to 8 minutes. Cut in half and scoop out seeds and fibrous membranes. Arrange cut-side down in an oblong glass baking dish. Cover with wax paper and microwave 6 to 12 minutes longer or until almost tender. Let stand, covered, while preparing filling.

For filling, crumble beef into 2-quart microwave-safe casserole. Add onion. Cover with wax paper and microwave 4 to 6 minutes, or until beef is no longer pink, stirring after 3 minutes. Drain off excess fat. Stir in apples, raisins, salt, pepper, nutmeg and cloves.

Place cooked squash halves cut side up in glass baking dish. Scoop pulp from center of each shell (leave a 1/4-inch wall intact); add pulp to beef mixture; stir. Mound beef mixture into squash shells. Sprinkle each with a teaspoon of brown sugar and dot with butter or margarine.

Cover dish loosely with wax paper and microwave 4 to 6 minutes longer; let stand, covered, 5 minutes before serving.

HEARTY WINTER SQUASH

4 slices bacon
1 medium onion, sliced and separated into rings
1 pound any variety of winter squash, cut into 1-inch cubes
1/4 teaspoon salt
1/4 teaspoon pepper

Yields 4 servings.
Preparation time: 5 minutes.
Cooking time: 13 to 20 minutes (plus 5 minutes standing time).

Oven setting: HIGH (100 percent power).

Layer bacon in 2-quart microwave-safe casserole. Add onion slices. Cover with paper towel and microwave 3 to 5 minutes, until bacon is done and onion rings are limp.

Spoon off excess bacon fat and discard. Remove bacon to paper towels to drain.

Add squash cubes to casserole; toss to combine with onions.

By Willard Abraham, Ph.D.

Bulimic teens

Teens: Two letters came in the same mail from a teen with a severe problem, and I am hurrying to respond to them. The urgency will be obvious to you as you read them.

Neither one included a name or address, but both were postmarked by a small town in Mississippi.

Her problem is defined in my dictionary as "an abnormal and constant craving for food."

Letter No. 1:

Dr. Abraham: "I'm killing myself, and I know it. I'm a 16-year-old black female, suffering from bulimia. It has been, I believe, a year now if not longer. No one really knows because I've kept it a secret by lying.

"I know everything about this problem because I continue to gather information to see what I am doing to myself.

"I've given up trying to stop now because I don't think I can. I refuse to tell anyone, and I know I'll kill myself if I don't get help. I wish to God this thing could end now, but I sometimes think I mean to end my life.

"Thanks for listening."

Letter No. 2:

Dr. Abraham: "My problem has worsened badly. I feel pains everywhere. My hand is bruised because my teeth have scraped the skin to blisters. Every part of my entire body is aching. I'm not scared. I just can't stand pain.

"It has gotten difficult for me to get rid of all the food I just ate. I can't stand the way I feel.

"I'm writing to you because you don't know me, and I need to talk to somebody. I want this to end, and I can never tell anyone ever. I am completely out of all self control.

"My life is in my own hands and God's now, and as far as I can see, I'm doomed.

"Is there some way you can help me? I'm hurting now and afraid I won't be able to go to sleep unless I find some medicine that will make me drowsy, and I don't want to pick up another habit.

"I can't tell you who I am or anything about my whereabouts. Somehow soon I don't believe I'll exist anymore, but as long as I do I really need someone to talk to about this."

No Name or Address: In the midst of this heavy burden you are carrying you have taken a very important, very difficult first step toward solving it. By confiding in someone, even without providing your name and address, you have shown b. Wrong you

are, far beyond your 14 years.

Your physical and also emotional pain are obvious, as well as your need for immediate help.

In your letters you wrote that you "refuse to tell anyone" and "can never tell anyone ever." In the second one you also wrote that you "need someone to talk to about this" and "need to talk to somebody."

I want to encourage you, plead with you, to act quickly — to find a competent professional person to listen to you and guide you to solve your problem.

You have admitted that you are unable on your own to handle it, can't do it alone.

Because you live in such a small town it may be hard to locate the kind of individual you need, but it is essential to do so. The closest larger towns seem to be Brookhaven and McComb, with bigger ones like Hattiesburg and Natchez a little further away. It may be necessary to go to one of them for help.

One or more of the following may be able to assist you in finding and making an appointment with someone who is professionally capable of helping you: Your physician, school counselor, minister or priest, mother or father, another close relative. They are not listed in order of importance.

Please do not hesitate. Others have successfully survived the kind of turmoil you are in. You have indicated that you have the strength to do so. I believe that you do.

Write to me again. I am very eager to hear what progress you have made. It may not come as fast as you want it to, but it will come.

Thank you for writing to me. I appreciate that more than I can tell you.

Dear Teens: A recent publication of the American Medical Association deals totally with teen health issues — and they are disturbing. That's putting it mildly.

Look through the ones below, and then write and tell me what your reactions are to some of them. Who is responsible? What should be done about them? Are these issues for real among the kids you know?

• Violence and injury account for three out of four deaths among 10- to 19-year-olds. More than three of 10 teens who die are killed in motor vehicle accidents, and half of those involve alcohol.

• Mental disorders reportedly affect 834,000 teens.

Cooking Corner



Fresh ham — a lean meat for all seasonings

By Trish Barr

Ham — for most of us this old-time American favorite conjures up mental tastes of the briny, smoky flavor traditionally associated with a cured pork leg. Its appeal is one many of us have forgone in this day of paying attention to calorie and salt intake.

But now hear this from the it-ain't-necessarily-so department. There's another ham on the market that doesn't depend on salt for its flavor. It's called fresh ham (or sometimes fresh leg of pork), and it's unique in that it isn't cured.

Actually, fresh ham is an old-fashioned pork cut that was in demand years ago when folks still did their own curing and smoking. Now fresh ham is seeing a resurgence of popularity as cooks discover this lean pork roast makes a spectacular "company's coming" centerpiece and also takes to the grill happily for barbecue.

Fresh hams are reasonably priced compared with other pork cuts. Boneless fresh hams average 6 pounds but can be cut to order into smaller roasts. They are wrapped in a meshlike netting to hold the meat firmly in place and assure uniform shape during cooking.

Another benefit is fresh ham's slim yet rich makeup, offering about 200 calories per 3-ounce serving but having a nutrient profile that includes protein, B vitamins and essential minerals.

And fresh hams lend themselves to many cooking styles. From traditional roast pork garnished with rosemary to glazed with fruit or seasoned for a spicy stir-fry, fresh ham handles it all with aplomb.

Here are some fresh ideas for incorporating fresh ham into your spring menu plans.

ORANGE-GLAZED FRESH HAM

- 1 (4- to 5-pound) boneless fresh ham
- 1 (12-ounce) jar orange marmalade
- 1 tablespoon soy sauce
- ¼ teaspoon ground ginger
- ¼ teaspoon ground cloves
- Steamed fresh vegetables (optional)
- Fresh parsley sprigs (optional)

Yields 12 to 15 servings; each 3-

ounce serving has 224 calories.

Place ham on rack in open roasting pan. Insert meat thermometer in thickest part of ham, not touching fat. Combine marmalade, soy sauce, ginger and cloves; mix well.

Bake ham, uncovered, in 325 F oven for 2 to 3 hours (allow 25 to 30 minutes per pound) or until meat thermometer registers 155 F. Brush with marmalade mixture several times during last 45 minutes of cooking time. Let ham stand 10 to 15 minutes after removal from oven. (Temperature will rise approximately 5 degrees to reach recommended internal temperature of 160 F and juices will set.)

To serve, remove netting from ham and carve. Serve with fresh steamed vegetables and garnish with parsley, if desired.

FRESH BAKED HAM WITH PINEAPPLE SAUCE

- 1 (4- to 5-pound) boneless fresh ham
- ½ teaspoon garlic salt
- 1 (15½-ounce) can crushed pineapple (juice packed)
- 2 tablespoons frozen orange juice concentrate
- 4 teaspoons soy sauce
- 2 teaspoons cornstarch
- 1 teaspoon brown sugar
- ¼ teaspoon curry powder
- ¼ teaspoon grated gingerroot

Yields 12 to 15 servings; each 3-ounce serving has 218 calories.

Place ham on rack in open roasting pan. Insert meat thermometer in thickest part of ham, not touching fat. Season with garlic salt. Bake, uncovered, in 325 F oven for 2 to 3 hours (allow 25 to 30 minutes per pound) or until meat thermometer registers 155 F.

Meanwhile, for sauce, drain pineapple juice into medium saucepan; set pineapple aside. Add orange juice concentrate, soy sauce, cornstarch, brown sugar, curry powder and gingerroot to saucepan; stir and bring to boiling. Reduce heat and simmer for 3 to 5 minutes or until thickened. Remove ½ cup of sauce, set aside. Add pineapple to remaining sauce; cook and stir 3 to 4 minutes more.

Brush ham with reserved ½ cup sauce during last 30 minutes of cooking time. Let ham stand 10 to 15 minutes after removal from the oven. (Temperature will rise approximately 5 degrees to reach the recommended internal temperature of 160 F and juices will set.)

To serve, remove netting, carve and serve with remaining pineapple sauce.

GRILLED FRESH HAM

- 1 (4- to 5-pound) boneless fresh ham
- ¼ cup chili sauce
- ¼ cup red wine vinegar
- 2 tablespoons lemon juice
- 1 teaspoon dry mustard
- 1 clove garlic, minced

Yields 12 to 15 servings; each 3-ounce serving has 220 calories.

Prepare banked coals in covered barbecue. Place ham in center of grill over drip pan. Close grill hood. Grill over slow coals for 1½ to 2 hours or until meat thermometer registers 155 F.

For sauce, combine chili sauce, vinegar, lemon juice, dry mustard and garlic in small mixing bowl; mix well. Brush ham frequently with sauce during last hour of grilling time.

Let ham stand at least 10 minutes before carving to allow juices to set. (Temperature will continue to rise to reach recommended 160 F internal temperature.)

COCO KIWI PORK

- ¼ cup soy sauce
- ¼ cup dry white wine or chicken broth
- 2 tablespoons honey
- 1 tablespoon lime juice
- 1 tablespoon cornstarch
- 1 teaspoon dry ginger
- 1 pound boneless fresh ham, sliced for stir-fry
- 1 tablespoon cooking oil
- ½ onion, thinly sliced
- ½ cup cashews
- ¼ cup shredded coconut
- 1 kiwifruit, peeled and sliced

Yields 4 servings; each serving has 393 calories.

In medium bowl, combine soy sauce, wine, honey, lime juice, cornstarch and ginger. Add fresh ham strips, marinate for 20 to 30 minutes.

Drain ham, reserving marinade. Heat oil in large skillet over medium-high heat, add ham and stir-fry 3 to 4 minutes. Add onion and stir-fry 1 minute longer. Add marinade to skillet, cook and stir until sauce thickens. Stir in cashews and coconut, heat through.

Serve garnished with kiwifruit slices.

PEACHY PORK PICANTE

- 1 pound boneless fresh ham
- 1 tablespoon taco seasoning mix
- 2 tablespoons minced parsley
- 1 tablespoon cooking oil
- 8 ounces bottled salsa, chunky style

½ cup peach preserves

Yields 4 servings; each serving has 308 calories.

Cut fresh ham into 1-inch cubes. Combine taco seasoning and parsley; coat ham cubes with seasoning mixture. Heat oil in heavy skillet over medium-high heat. Add ham, cook and stir to brown, about 3 to 5 minutes. Add salsa and preserves to pan, lower heat, simmer until tender, about 15 minutes.

Serve over rice, if desired.

TUSCAN PORK WITH PEPPERS

- ¼ cup olive oil, divided
- 2 pounds boneless fresh ham, cut into 1-inch cubes
- 4 cloves garlic, minced
- 2 cups (29-ounce can) tomatoes, undrained
- ½ teaspoon dried basil
- ½ teaspoon dried rosemary, crushed
- 1 teaspoon dried oregano
- ¼ teaspoon dried thyme
- Salt and pepper to taste
- ½ cup dry white wine
- 1 large onion, sliced
- 1 sweet red pepper, seeded and sliced
- 1 green pepper, seeded and sliced

Yields 8 servings; each serving has 296 calories.

Heat 2 tablespoons oil in large heavy skillet or Dutch oven over medium-high heat. Add fresh ham and garlic, cook and stir to brown ham, about 4 to 5 minutes. Add tomatoes, seasonings and wine. Reduce heat, cover tightly and simmer until meat is tender, about 12 to 15 minutes.

Meanwhile, saute onion and peppers in remaining oil in large skillet, about 3 minutes. Add to meat mixture, blend gently and simmer for 3 to 5 minutes.

CAJUN-STYLE SEASONING

- 3 tablespoons paprika
- ½ teaspoon red (cayenne) pepper
- 1 tablespoon garlic powder
- 2 teaspoons oregano
- 2 teaspoons thyme
- ½ teaspoon salt
- ½ teaspoon white pepper
- ½ teaspoon cumin
- ¼ teaspoon nutmeg

Yields ¼ cup.

Mix together all ingredients well. Use to season pork roast.



By C.Z. Guest

The falling leaves of autumn announce the coming of winter just as crocuses, daffodils and tulips blooming in the yard proclaim that warmer weather is on the way. To gardeners, the normal conditions of fall signal the time to plant spring-flowering bulbs.

In order for bulbs to develop properly, they must endure a long, cold winter. The bulb will begin to grow and blossom in response to gradually warming weather. So flowering bulbs must be planted in fall to ensure a colorful spring.

Plant bulbs in perennial borders, lawns, rock gardens, under trees or anywhere else a splash of color is desired. The flowers will come back year after year if they are given a good start in life with an environment composed of fertile soil, garden sand and peat moss. The sand provides drainage while peat moss holds air, moisture and nutrients at proper levels.

The most difficult part of planting bulbs is choosing among the hundreds of species and hybrids available. Gardeners tend to favor the following types.

- **Allium:** A showy relative of the onion, this lilac, pink or yellow flower grows on stems 9 inches to 3 feet tall, making it an excellent ground plant.

- **Chionodoxa:** Commonly known as "glory-of-the-snow," this early spring flower produces 4- to 6-inch sprigs of white, blue or pink star-like blossoms, making it ideal for borders and rock gardens.

- **Crocus:** Harbinger of spring, the crocus blooms in white, yellow, purple and blue. Plant in

clumps for drama or naturalize in the lawn.

- **Muscari:** Nicknamed the "grape hyacinth," these tiny, bright purple flowers multiply quickly and make excellent borders.

- **Narcissus:** Commonly called daffodils, this large group of flowers comes in many shapes and shades.

- **Tulips:** The most popular of all spring flowering bulbs, tulips offer a wide range of choices in height, color, shape and bloom time.

Unless spring bulbs are to be "naturalized" (scattered) throughout the garden, which requires individual holes for each bulb, it's best to plant them in mass, using a large trench for each group. Whatever the design, follow these steps to guarantee bulbs that will thrive year after year.

- **Prepare the soil.** Turn the soil over to a depth of about 10 inches to give roots room to grow. Recondition the soil and improve drainage by mixing equal parts of peat moss, garden sand and soil.

Rake in a top layer of bone meal (use about 5 pounds per 100 square feet), and let the natural fertilizer work its way slowly down into the soil.

In addition, use a complete fertilizer, such as 5-10-5, to increase bloom size and vigorous growth. This can be added while the soil is being prepared or applied to the ground surface shortly before bulbs bloom.

- **Plant at proper depth.** The rule of thumb is to plant bulbs to a depth of three times their overall height.

Plant flowering bulbs

■ Turn soil over to a depth of 10 inches; recondition by mixing equal parts peat moss, garden sand and soil.

- Plant bulbs to a depth of three times their overall height.
- Make sure bulbs bloom again the following year by allowing leaves to wither. When flowers have faded, work a layer of 5-10-5 fertilizer around each bulb.
- When bulbs show signs of overcrowding, replant excess flowers in another part of the garden.
- Crocus is a harbinger of spring and blooms in white, yellow, purple and blue. Plant in clumps for drama or naturalize in the lawn.

CROCUS

Our Children

By Willard Abraham



Being a role model for a little boy

Q. My wife is carrying on a kind of campaign with our 5-year-old son that is driving me up the wall.

This wonderful little guy is "all boy," interested in trains, mechanical toys and entry sport activities that can lead to baseball and tennis.

But my wife is pressuring him in her own sweet way to play with girls, dolls and other feminine-type toys. He doesn't reject them. In fact, he is showing more and more of an interest in them, and I'm afraid he will forget that he is a boy.

Do you think I'm right to be concerned?

A. I understand your concern, but there are ways to reduce it.

Your own direct efforts with your son are very important. Without pressuring him, an enjoyable emphasis on activities that help balance his interests and involvements might be helpful to him.

Acting as a male model for him, plus pleasant communication, will keep you in the picture, without being negative regarding your wife's attitudes.

A potential problem is rivalry for his attention and affection. Neither you nor your wife can win that kind of struggle, and your son could be the major loser.

If you and she can calmly discuss the issue that worries you, that might be the best way to work toward balance and moderation in this situation. If that doesn't succeed, meeting with a competent family counselor may be an option you should keep in mind.

Q. Isn't it strange how little preparation most of us have for our most difficult and precious task — the raising of our kids?

I took a college course on marriage and the family before I was really interested in either topic. Experimenting with our first child was often a traumatic experience, and copying what our own mothers and fathers did with us was hardly reassuring.

Somehow my husband and I meddled through, but it certainly wasn't easy sometimes.

Are new parents these days any better prepared than we were 20 years ago? I hope so.

A. They could be because there are so many additional sources now available. However, in his book "Future Shock" (Bantam), Alvin Toffler wrote that "parenthood remains the greatest single preserve of the amateur." You and many other parents, then and now, fit into that picture, but times appear to be changing.

Among the many hopeful signs are the involvement of both parents, more educational possibilities, safety features being built into toys and childhood equipment, a plentiful supply of worthwhile children's books and the common sense of numerous writers in this field.

Contributors like T. Berry Brazelton, David Elkind and the American Academy of Pediatrics are just three of many sources whose practical books and articles currently bring comfort and solid information to parents.

The old days weren't totally barren for parents, however. Some of you with grown children may remember the writings of James Hymes and the widely acclaimed daily television programs by "Miss Frances" of "Ding Dong School" (the latter perhaps from your own childhood). And Dr. Benjamin Spock is still a dependable resource for millions of parents.

Popular magazines are frequently helpful, too, although some selectivity in the articles read is important. So is care with which preschools are selected for young children from the increasing number that are available; their personnel, program and facilities require parental visits, observation and continuing involvement to make certain that they meet vital early childhood needs.

Preparation for parenthood often depends on the quality time that parents can put into it. This issue may be serious especially among single-parent families and those in which both parents work.

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By Bobbi Ignatzi

Fitness Forum

Before you decide on a health club ...

When it comes to health clubs, the obvious choice isn't always the best one.

Look past the glitzy ads, discount rates and big promises, advises fitness expert Larry Verity. Sometimes the best deals are less visible.

"There are a lot of fitness chains that blow all sorts of horns and whistles. They are experts in marketing, but that doesn't make them an appropriate health club for someone," said Verity, an associate professor of exercise physiology at San Diego State University and director of the school's adult-fitness program.

Before deciding on a health club, ask the club and yourself a few important questions, Verity said.

• What kind of assistance will you receive?

"The few minutes it takes to sign you up and take your money is sometimes the only contact you will ever have with the staff of a club. After that, you're on your own," he said.

Everyone, especially those just starting a new fitness program, needs guidance and help.

"There needs to be somebody there to answer your questions, offer support and make sure that you are using the equipment or performing an exercise correctly," Verity said.

• What are the qualifications of the people who will assist you?

"Just because a person looks good, doesn't mean he can do good," Verity said.

The aerobics instructor with the tiny waist and shapely thighs, and the club counselor who's an Arnold Schwarzenegger clone, may appear fit, but that doesn't mean they have any expertise in fitness programs.

The same thing goes for fitness education.

"Someone with a P.E. degree isn't necessarily the best person to help you with a fitness program. I'm not saying the staff all need Ph.D.s, but you should make sure the person assisting you has background and experience specifically in fitness programs," Verity said.

• Is there pre-participation screening?

"Everyone is at some risk in any fitness program and a good health club should recognize this," Verity said. "The club needs to start by finding out as much as

possible about an individual's health and fitness levels before a program is designed."

A thorough screening should include a blood test, exercise stress test, body fat test and a questionnaire about your past and present health status and family's medical history.

"With all of this knowledge in hand, a responsible health club will have a better idea of who may develop problems in their facility and they then can design a program to prevent these problems," Verity said.

The administration of these test should be performed by someone who is competent and certified.

"Anyone can test for body fat. But it takes special training and a lot of practice and experience before someone is able to perform the test with accurate results," he said.

• Are fitness and progress evaluations performed periodically?

Some type of aerobic and musculoskeletal testing should be done every six months to see if you are working toward your fitness goals.

Not only will you have a better understanding of your fitness progress, Verity said, but these reports also usually provide the motivation to keep you returning.

However, Verity noted, expect to pay more for a club that offers this kind of personal attention.

"These tests cost money. There's just no way around it. You'll end up paying one way or another sooner or later," he said. "You can pay more for a club that offers a quality staff and regular testing, or you can go the other route and pay for it in injuries and illness later."

• Is the club convenient?
For a health club to become a regular part of your life, it must handily fit into your life.

It should be near your home or office or somewhere between, so it isn't a chore to drive to a workout.

The facility's hours should be suited to your schedule.

There should be ample and safe parking.

The price should be in your budget.

"There are a lot of clubs out there. But you have to take the responsibility to find the best one for you," Verity said. "That means shop around, try them out, comparison-shop. Know what your needs are and make sure they're met."

Fitness Forum

THE HEALTHY GOURMET

By Kit Szedaker



The day I discovered the origin of pretzels, my holiday baking changed from haphazard to serious. Instead of cakes or breads, I constructed pretzels. Now they are the first thing I make for big celebrations and for gifts to special people.

Digging around in old cookbooks, I found that pretzels were first shaped and baked by monks to resemble arms crossed in prayer. The brothers used them as rewards for good children who did their lessons.

This historical tidbit changes pretzels from a beer accessory into an interesting holiday tradition. Best of all, the recipes are easy and allow for individual creativity.

First I made them of regular bread dough, sprinkled with kosher salt. Then I realized they could be sprinkled with anything good, even chopped nuts, and I experimented.

Whole-wheat bread dough, for instance (like the recipe below), makes interesting brown pretzels.

I even put a stiff butter cookie dough in a pastry bag with a plain round tip and piped out cookie pretzels for Easter. Ice these with chocolate, powdered sugar or even brown sugar for dessert, tea or just giving away.

PRETZELS

- 1 (¼-ounce) envelope dry yeast
- ¾ cup warm water
- 2½ cups sifted all-purpose flour
- ¼ teaspoon salt
- 1 egg white beaten with 1 teaspoon of water
- 2 tablespoons caraway, poppy or sesame seeds

Yields 12 pretzels. Each has about 100 calories, no fat or cholesterol and 50 milligrams sodium.

Mix yeast with water in small bowl and leave for 4 or 5 minutes until mixture becomes foamy. Pour this into large bowl and stir in flour and salt. Mix until smooth. Add flour as necessary to make stiff dough. Turn this out on floured board and knead until dough is smooth and elastic, about 5 or 6 minutes. Mold dough into ball and place in bowl coated with oil or non-stick spray. Cover with clean towel and let rise in warm place (I use the top of the refrigerator) until dough doubles, about 1½ hours.

Punch dough down, divide it in half and cut each half into 6 pieces. Place both palms on each piece and roll it out to about 12 to 16 inches long. Cross two ends over each other and tuck them under middle to form pretzel.

Spray non-stick coating on baking sheet and place each pretzel on sheet about 1 inch apart. Cover with clean towel and let rise again until puffy, about 30 minutes. Brush with egg white mixture and sprinkle with seeds. Bake in oven preheated to 400 F for 10 to 15 minutes or until brown.

WHOLE-WHEAT PRETZELS OR HEARTH LOAF

- 1 (¼-ounce) envelope dry yeast
- ¼ cup warm milk
- 1 tablespoon honey
- 1 cup all-purpose flour
- 2 cups whole-wheat flour
- ¼ teaspoon salt
- 2 tablespoons olive oil
- ¼ cup warm water
- Corameal
- ¼ cup coarsely chopped walnuts, peanuts or pecans (for hearth loaf)

Yields 1 loaf or about 15 slices. Each slice has about 110 calories, 2 grams fat, 1 milligram cholesterol and 70 milligrams sodium.

Put yeast, milk and honey in small bowl and stir. Set aside until it foams. Meanwhile, mix flours (both all-purpose and whole-wheat), salt, olive oil and water in large bowl and mix. Add yeast mixture and beat until dough forms ball. Place dough in bowl that has been coated with oil or non-stick spray, cover with clean towel and let rise in warm place for about an hour or until double in size.

When dough has risen (poke a finger into it and if the hole your finger made stays, the dough has risen enough), punch it down and let it rest for a few minutes. Either make pretzels by method given in recipe above or, for a regular hearth loaf, oil or spray non-stick coating on cookie sheet and sprinkle it with cornmeal.

Then knead nuts into dough, form it into a ball and place on cookie sheet. Cover with towel and let rise again, this time for 30 to 40 minutes. Preheat oven to 350 F. With razor blade or sharp knife, slash top of loaf in a large X. Place dough in oven and bake for 30 or 40 minutes or until brown. Dough will sound hollow when thumped on bottom. Cool on rack.

COOKIE PRETZELS

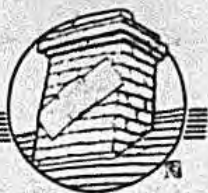
- 1 cup low-sodium margarine at room temperature
- ¼ cup sugar
- 1 egg and 1 egg white, beaten together
- 1 teaspoon vanilla
- 2½ cups all-purpose flour
- Powdered sugar, brown sugar or finely chopped nuts

Yields about 60 small pretzels. Each has about 65 calories, 6 grams fat, 45 milligrams cholesterol and 30 milligrams sodium.

Place margarine, sugar, egg and egg white, and vanilla in bowl and beat until smooth. Add flour 2 tablespoons at a time, mixing after each addition. Spray cookie sheet with non-stick coating. Put dough in pastry bag with plain round or star tip and press out on sheet in pretzel shape, at least an inch apart.

Place sheet in oven and bake for 8 to 10 minutes. Cookies should be firm but not brown. Cool on sheets for a minute or two and then carefully lift off with spatula and continue cooling on rack. Sprinkle with powdered sugar, brown sugar or finely chopped nuts.

Here's How



By Gene Gary

Q: I have a 21-year-old fiberglass shower enclosure that was installed when the house was built. It would be difficult and expensive to replace, so I would like to refurbish the unit.

It is in relatively good condition except for a few nicks and scratches. A professional refinisher wants about \$300 to "paint." I have heard some discouraging reports on the results.

What can I do as a "do-it-yourselfer" to brighten up the shower and bring back some of its original luster? The color is white.

A: Your best bet would be to check with a good marine supplier of cleaners, paints and varnishes. The gel coats on fiberglass boats are successfully cleaned and re-

paired every day. And there are reliable paints that can refurbish your unit as well as provide durability.

First, I would try cleaning the shower with a good, fiberglass cleaning compound. The best of these compounds require buffing with an electric buffer (these can be rented). Some product lines offer both deep cleaners and buffing creams, while others combine both in one product. For small nicks and scratches, there are fiberglass gel coat repair kits.

If you are not satisfied with the results of cleaning and polishing, you can paint fiberglass. The best paint for durability is a so-called LP epoxy paint. Several brands are available.

This paint is two-part paint that must be mixed just prior to application. Application is more difficult than normal paints, but it is still possible to successfully apply if you carefully follow manufacturer directions in preparation and application. You can use a roller and a brush. However, the best applications are spray-painted.

There are a number of newer refinishing products on the market today that are better than painting. But these have to be professionally applied and are expensive. Some of these have excellent durability. If you decide to have your fiberglass shower professionally refinished, be sure to check several contractors for methods, pricing and warranty comparison. Also check previous customers on the level of satisfaction they had with a specific contractor's work.

Q: There are some fine hairline scratches on a window above my kitchen sink. These were caused by a Teflon pad used to clean sticky pots and pans. Is there any way to remove these blemishes?

A: At times, very fine scratches can be improved by rubbing toothpaste into the scratch. Or rub in a paste of one part dry mustard and one part white vinegar. If the scratches are very deep, they are there to stay until the glass is replaced.



Decor Score



By Rose Bennett Gilbert

• Aim for a non-directional print, that is, one you can use anywhere without having to turn it upside down (under the canopy, for example).

Rose Bennett Gilbert is the co-author of "Manhattan Style" and associate editor of *Country Decorating Ideas*.



Use fabric everywhere

Q: I have to do over the bedroom, and this is turning out to be really hard for me. I've studied hundreds of magazines and shopped till I dropped, but all I've found is one fabric I like. I know that the thing to do nowadays is to mix prints, but I need help! I just don't know how. — J.E.S.

A: Than *don't*. Take the one fabric you've found and use it everywhere. The photo we show here should provide inspiration.

The designer has started with an all-over jungle foliage print (in delicious shades of soft greens), and she hasn't stopped until the bed (including the box spring), canopy, round table and curtains (which you can't see in the photo) all wear the same fabric.

As you can see, the effect is both sophisticated and soothing, a very '90s way to dress a bedroom that's rich with antiques. In this case, the designer has picked one of the softer greens for the walls and gone several shades darker in her choice of carpets.

A couple of pointers when working with just one pattern:

• Choose an all-over print. The smaller the repeat (space between elements in the print), the less fabric you'll need to make the pattern match when it's sewn into panels



SINGLE SPLASH — Making just one great choice can be the making of your entire decorating scheme, as in this bedroom where a single fabric is used overall.



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Help Wanted

CLERICAL WORK IN newspaper office in Hicksville three days per week. Permanent part time work. General office experience needed, typing, filing, billing, proofreading. 931-0012. hfn

BABYSITTER GARDEN CITY area, approximately 10 hours weekly in my home. 1 toddler, no smoking, clean driver's license. also 1 occasional evening per week. 485-4979. gcJ5

GARDEN CITY MOM seeks mature, English speaking, non-smoker with valid N.Y. driver's license and own transportation to take care of 5 year old and 2 year old in my home. References required. Mon. - Fri. afternoons, occasional evenings. Some flexibility in hours. Call between 9 a.m. and 9 p.m. 326-0812. gcJ5

CHILD CARE WANTED: Dependable, mature, non-smoker to supervise 11 and 10 year-old children. Tuesday, Thursday and Friday, 8 a.m. to 9 a.m., 3 p.m. to 6 p.m., in my E. Williston home. References required. 248-9667. wj5

SEEKING MATURE, RESPONSIBLE woman, Monday, Tuesday & Thursday, 8 a.m. to 6 p.m., to care for 2 year old boy in my Manhasset Hills home. Own transportation. Non-smoker. References. 741-5528. wj5

P/T GAL FRIDAY/ Receptionist, professional appearance, front office, heavy phones, typing a plus. Call Mary 741-2700 betwn. 2 & 3 Mon.-Fri. gcJ3

MATURE WOMAN WANTED for care of two boys, light house-keeping. Mon.-Fri., 2 p.m.-7 p.m. Provide references. Call 248-6933 Leave message. gcF1

Help Wanted

MEDICAL OFFICE - P/T. Flexible hours. Reception, general office work. Minimal typing. Mineola. 294-9064 gcJ3

BABYSITTER NEEDED to watch my two school age children, everyday from 3-6 and full time on school holidays and summer in Point Lookout home. Please call after 7 p.m. only. English speaking only. Non-smoker preferred. 889-9578. gcJ5

THE RANK ORGANISATION needs a few good men/women to present our vacation program to clients in Garden City/Roosevelt Field. Salary/commission. Will train. Call 248-2450. gcJ3

BABYSITTER - HOUSE-KEEPER, 30 hours a week. English speaking, clean driver's license, non-smoking for 1 toddler in my home. References required. 485-4979. gcF1

NANNY/STUDENT/AUPAIR wanted for P/T child care in exchange for free rent in our happy young home. Must speak English, references, non-smoker. Near LIRR, bus, colleges. Please call us at 294-1994. gcF1

WANTED: ONLY NINETEEN more people to lose up to 30 pounds in 30 days for \$33. Call (212) 613-3153. Earn \$\$\$ while losing weight. hJ2

TYPIST, P/T - MEDICAL office. Fifteen hours, flexible. IBM PSI knowledge required. Mineola. 294-9064. gcJ3

P/T ASSISTANT FOR LOCAL Creative Consultant. Six to twelve hours. Six month project. Good telephone & communication skills. 354-1303. wJ4

Help Wanted

NEEDED BRIGHT, LOVING, ENERGETIC female to help care for small group of preschoolers. Wonderful environment. Flexible hours, great for college student, stay at home mom, teacher, etc. also need housekeeper. 747-3350. wJ4

P/T MEDICAL TECH. Busy G.C. ophthalmologist, 2 full days per week. Experienced preferred but not necessary. Will train. Call 742-4442. gcJ3

FILE CLERK/TYPIST, organized, responsible person needed full time at Garden City Insurance Agency. Walter R. Sommer. 741-6638. gcJ4

LOVING WOMAN NEEDED to care for our daughter, Mon.-Fri. Live out, hours negotiable. 741-1701. gcF1

Situation Wanted

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

NURSE'S AIDE/CERTIFIED home care, 15 years experience, honest, reliable woman seeks job to care for sick or elderly person. Sleep in. References available upon request. (718) 828-3691. gcJ3

IRISH AMERICAN NURSE'S Aide, 13 year experience. Excellent references. Will work at least eight hours, days, nights or weekends. Morning phone 746-4745 or 746-0948 after 12 p.m. wJ4

COMPANION AIDE WITH Experience, will care for elderly. Live out. Work any hours. Call Christina 797-1657. hFeb3

HOME HEALTH AIDE with experience will take care of your loved ones. Monday to Friday, 8 a.m.-1 p.m. Responsible and reliable. Excellent references. Ask for Rose, 326-2917. gcJ4

CHILD CARE AVAILABLE. NYS certified early childhood teacher with master's degree will care for your child in my Mineola home. Enriched environment. Playmates. Certified program. Excellent extensive references. 747-3350. wJ3

NURSE'S AIDE AVAIL-ABLE, days full time, experienced with references. Please call 481-6366. gcJ5

Situation Wanted

COMPANION, BABYSIT-TER or housekeeper, live out, 5 days a week, excellent references (718) 978-7307. gcJ4

LADY WISHES TO Care for sick or invalid, babysitting or housekeeping. Non-smoker, excellent references. (718) 464-5439 or (516) 483-4743. gcJ5

MATURE WOMAN LOOK-ING for cleaning job. Experienced. 481-1609. Please call after 4:30 p.m. gcF1

MATURE, EXPERIENCED WOMAN available to take care of elderly 4-6 hours mornings or afternoons. Call Mon.-Fri., 9 a.m.-3 p.m. 488-5878 Mary. gcJ5

BABYSITTING POSITION WANTED days or evenings. Ten years experience, good references. Also will do housekeeping. 481-4594. gcJ3

G.C. WOMAN SEEKS employment cleaning your home, polishing your silver, light cooking, errands, grocery shopping, companion, child care, pet sitting in your home, etc. Strong, honest, reliable & moral. Own transportation! Emergency or last minute calls welcome. Please call 742-4609. Leave message. gcJ3

CERTIFIED NURSE'S AIDE wishes to work with sick or elderly, 8-12 hours per day. Will work weekends. Will do chores and make meals. References and own transportation. 223-4929. gcJ5

HOUSE CLEANERS AVAIL-ABLE. Will clean entire house including laundry, stove top, refrigerator & basement. Trustworthy with experience. Own transportation. References upon request. Please call Anna or Rose. 718-297-8520 or beeper 4718-473-6946. wJ5

IRISH WOMAN AVAILABLE to work in afternoons and nights as Nurse's Aide. Call Eileen 564-8427. gcJ5

CHILD CARE - I TAKE care of babies up to 8 months of age in my home in Mineola. I'm an experienced babysitter and mother. Call 746-3781. gcJ5

HOUSEKEEPER AVAIL-ABLE - GOOD references. Own transportation. Call 6 to 11 p.m. 747-9237. gcF1

HOUSECLEANING - EX-PERIENCED, REFEREN-CEs. Own transportation. Available 9 am to 1 pm Mon., Tues., Wed., & Sat. Call 333-3650 and ask for Anna. gcF1

Situation Wanted

CERTIFIED NURSE'S AIDE with lots of experience & references looking for job to work with elderly or handicapped, day or night. Live in or out. Please call me anytime at (718) 327-4614. gcJ3

GARDEN CITY FEMALE, personable & experienced in office management, customer service & purchasing, computer literate, seeks F/T employment. 747-4733. gcF1

HOUSECLEANING AVAIL-ABLE. RESPONSIBLE, non-smoking person with experience and references. Own transportation, English speaking. Mon., Wed., Fri. Call Clarita 538-4522. gcF1

HOUSECLEANING WITH EXPERIENCE available for house, apartment or office. Good references, own transportation. Trustworthy. Please call Sandra 747-7888. gcF1

BOOKKEEPING, WORD PROCESSING Insurance Reimbursements - all types of paperwork. Your office or mine. Per diem rates. Computer or manual. 922-9079, or leave message 922-9396. hFeb4

EXCELLENT HOUSE-CLEANER AVAILABLE, with references. Six years experience. Very honest. Call Odnie at 997-1064. hJan4

IRONING LADY AVAIL-ABLE Mon., Thurs., Sat. Will do laundry, cleaning. References. Experienced. call 248-3035 after 5 pm. gcF1

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Situation Wanted

HOUSECLEANER AVAILABLE with experience, own transportation. References available. Please call 333-6682. gcfl

HOUSEKEEPER & BABYSITTER available Monday-Friday with transportation, experience and references. Please call anytime or leave message, 747-5950, Beatriz. gcfl

FORCED TO GIVE UP my wonderful babysitter. If you need to hire a loving & energetic woman, F/T or P/T, please call me at 488-4875. Live-out only. gcfl

LOVING AND CARING experienced Nurse's Aide seeks position to work with the elderly or sick. Available full time 5 days a week, living out, or on weekends. References are available. Can be contacted after 3 p.m. at 538-5072. gcfl

RESPONSIBLE, MATURE FEMALE graduate student looking for position as child or elderly care. Housekeeping also available. Call 873-0516. wf1

HOUSECLEANING \$10 an hour with experience & references, own car & driver's license, dependable. call 873-0704. Ask for Costa. gcfl

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

POLISH LADY, RESPONSIBLE, honest, heavy working with experience, looking for job cleaning homes or taking care of sick, elderly or children. 481-2628. gcfl

HOUSECLEANING AVAILABLE 4 days a week. Good references, experienced & own transportation. 338-4306. gcfl

FORMER GARDEN CITY resident 1951-1988 with current, impeccable references from Muttontown and Syosset would like to clean your house scrupulously. Please call Mrs. Burke at 292-7504. gcfl

EXPERIENCED MALE NURSE'S AIDE seeks to care for the sick or elderly. Own transportation. Call Agu 223-2667. gcfl

IRISH WOMAN AVAILABLE to take care of your sick, bedridden or elderly. Please call 741-8619. wf5

EXPERIENCED HOME HEALTH AIDE seeks live-in position caring for the elderly. Please call Carin Seiferth. 753-2094. gcfl

Real Estate for Sale

SHELTER ISLAND CONTEMP. 1 acre plus, 3 BRS, 2 full baths, FPL, wrap around deck, CAC, private deeded beach rights, fully furnished. \$275,000. (516) 485-0377. gcJ5

Real Estate for Sale

ESTATES RANCH IMMEDIATE Sale. Owner relocating. 4 BRS, 3 new baths, new country kitchen, 2 car, sprinklers, alarms. Price reduced \$429,000. No brokers. days 746-3010, Eves & weekends 741-5477. gcP2

GARDEN CITY COUNTRY Life Press area. 3 BR Colonial, 1 1/2 baths, DR, LR/Fpl., Fam. Rm., oak & ceramic custom kitchen, skylit breakfast area, partially finished bsmt., patio, alarm, inground sprinklers, garage. Principals only. No brokers. Reduced \$355,000. 747-3604. gcJ4

GARDEN CITY LARGE mint split. Family area, near Hemlock Park, beautiful LR/Cathedral ceiling & FPL, DR, large EIK, 3 BRS, 2 baths, large den/family room, finished basement, 2 car, landscaped 70x100. Owner \$354K neg. Offers considered. 747-6386. gcJ5

MASSAPEQUA 4 BR HI RANCH 2 car garage. Mint condition, beautifully landscaped. South of Merrick location. High \$200's. Call for details. Mr. Grasso 775-6035. gcJ5

CUTCHOGUE/NASSAU POINT AREA Heated inground 20'x40' pool, 2 cabanas, jacuzzi, steam rm., saunas, finished bsmt., 4 BR, 2 1/2 Bths, LR, EIK, 2 car garage, acre+ landscaped, deck, \$325K. call Bill Kavan 294-0220. gcJ3

NAPLES, FLORIDA COMPLETELY refurbished home on one acre. Pool, four car garage, Fpl., many extras. Pine Ridge area. \$319,000. (603) 778-9106 or P.O. Box 954, Exeter, N.H. 03833. gcJ3

G.C. CH COLONIAL Spacious, immaculate 4 BR home, 2 1/2 baths renovated FR/Kitchen, 100x120. Walk to RR, Low Tax, FDR, LR/Fpl., attached 2 car, new alarm, sprinkler, much more. \$465 K, Principals only. 248-5880. gcJ3

GARDEN CITY ESTATES 2,000 sq. ft. + 4 BR, 2 Bth, 1 1/2 story Cape, ultra modern, new systems, alarm, many extras. Reduced to under market for Quick sale. A hot value at \$319,500. 747-7418, principals only. gcJ5

GARDEN CITY - WESTERN. Expanded ranch. LR, Fpl., DR, LR, EIK, Den, 4 BRS including master suite. 3 1/2 Baths. Finished Bsmt. w/entrance. Gas heat. By owner - \$330,000. 328-2919. gcfl

MONTAUK, 2 RM FURNISHED 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. gcfl

NEW HYDE PARK Herricks Schools. Estate sale. All brick Ranch. 3 lrg. BRS, 2 full Baths, DR, EIK, CAC, ready to move in, very clean. Corner lot. \$290,000 neg. Owner 248-1175. wf1

Real Estate for Sale

PORT WASHINGTON, 6 room apt. Sunny southwestern exposure, corner unit, newly renovated. Washer/Dryer, attic, garage. Walk to train, stores, water. Prestigious area, Beautifully landscaped. \$168K Motivated owner (days) 625-1352, 944-8210. gcJ5

SOUTHOLD. THIS 2 BR Ranch is in excellent condition & has large & sunny Fam. Rm. for extra guests, covered patio, CAC, full bsmt. & attached garage. Reduced to \$149,900. Mattituck. Year Round Hide-a-way. 2 story Contemp. w/IGP, 3 lrg. BRS, wonderful Fam. Rm./wood stove, private community. Value \$215,000 Southold Exclusive. 3 Family historic home in the center of town, zoned hamlet business. Take advantage of this unique opportunity \$255,000 Mattituck Waterfront Attractive 2 story on inlet to L.I. Sound. Extended dock with 6 feet at low tide. Nicely situated on landscaped 1/2 acre. Asking \$375,000. Southold Waterfront. Leave from your own dock on your 300 feet of bulkheaded property. In 3 minutes you are on Peconic Bay. Wonderful Contemp with sunken LR, 4 BRS, 2 baths, bay views. Reduced \$50,000 to \$425,000. Marlon King Realty 734-5657. gcJ3

MINEOLA/E. WILLISTON Schools. Expanded cape for sale. Move in condition. 4BRs, 2 Baths, carpeted, finished basement, detached garage, 50 x 100. Low taxes. \$229,990. Call owner 746-3141. wf5

LAUREL YEAR ROUND Summer home one house from Peconic Bay, walk to beach. Chalet style 2-3 BRS, 1 1/2 baths, oil heat, wide board floors. Reduced to 149,900. Book-miller Realty 722-4423. gcJ3

NASSAU POINT / CUTCHOGUE HI Ranch. LR/Fpl., 2 baths 2 + BRS, Rec. Rm., CAC, sunny den/wood burning stove, outdoor shower. \$199,000. No brokers. 734-7762, 877-9030. gcfl

JAMESPORT WATERVIEW VACATION home features 3 BRS, great room, lrg. deck, steps to sandy beach. Owner wants offer \$149,000. Southold Prestigious Calves Neck. Newly listed waterfront home features LR/Fpl. Den/fpl, FDR, 3 BRS, 2 1/2 baths, CAC, dock, professionally landscaped \$460,000. Southold Privacy Plus Country home. LR/Fpl., cath. ceiling, 2 BRS, 1 1/2 baths, wrap around deck, 1+ wooded acre. \$175,000. Lewis Realty 734-5533, 765-5810, 298-4600. gcJ3

SOUTHOLD NEAR BAY - 3BR Ranch, garage, mint. Walk to beach \$169,500 Nassau Point Exclusive - 4 BR, 2 Baths, all brick Cape Cod, Fpl, on 1 acre \$245,000 Mattituck Exclusive - 2 BR 3 1/2 stairs to second floor, 1/2 acre, near bay \$139,000 Abatelli Realty, 734-6000. gcJ3

Real Estate for Sale

ALL NEW LISTINGS - Garden City Estates, solid brick CH Colonial, 5 BRs, 4 1/2 Baths, family room, large modern EIK, 2 car, CAC, central vac, 1/4 acre - Just beautiful \$600's Spectacular Estates Contemp. - vaulted ceilings, 4 BRs, 3 1/2 Baths, 2 family rooms, modern EIK, deck, 2 car, CAC \$500's Estates Brick Tudor - 4 BRs, 3 1/2 Baths, EIK, family room, 2 car \$400's Western Colonial Stone & Siding - Fabulous family room/fpl, 4 BRs, 1 1/2 Baths, EIK, deep property \$300's ***Motivated Owner Mint, beautiful Ranch, 4 BRs, 2 1/2 Baths, modern EIK, family room, 2 car, CAC/central vac, golf course view \$500's Vera Atamian, 354-1994. gcJ3

GARDEN CITY SOUTH, 3/4 BR Colonial, low maintenance, mint condition, oak moldings, study, office, new roof, \$265,000. Owner 292-2112. gcfl

GARDEN CITY COLONIAL 3 BR, 1 1/2 Bath, LR/Fpl, DR, EIK, fin. basement, screened porch, professionally landscaped. Walk to park. Low taxes. Asking \$359,000. Principals only. 741-9262. gcfl

MINEOLA 1 BR Perfect condition, excellent location. Will finance Horton House. \$79,000 neg. after 6 p.m. 248-2139. gcfl

MATTITUCK BUILDING LOT, treed residential area has all permits. Walk to beach. \$59,900. Cutchogue Ranch. 3 BRS, 2 1/2 baths, creek front with bay access, \$398,000. Cutchogue. LR/Fpl., 2 BRS, sunroom, nice yard, nice location, \$129,000. Marilyn Lang Realty 734-6472, 734-6690. gcJ3

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



SUNDAY, JANUARY 17, 2-4 PM 70 Princeton Street, Garden City. Lovely Western 4 BR Colonial. LR/Fpl, FDR, EIK, Den/Fpl, 1 1/2 Bath, deck, finished basement, 60x125, \$399,000. Principals only. 326-1802. gcfl

WEST HEMPSTEAD - CATHEDRAL Gardens - Open House, Sunday, January 17, 12-2 P.M. First showing. Magnificent, Tudor on dead end. large new EIK, new Bath, den with vaulted ceiling, beautiful playroom. Spotless. West Hempstead schools. \$232,000. 166 Trinity Place. Nikki Stamatias, licensed sales agent RE/Max West, 481-6089. gcJ3

Co-Op For Sale

GARDEN CITY CHERRY Valley. Mint, second floor, 2 BRS, new kitchen, bath, carpet. Private corner, large garden. Will trade for your Garden City home \$115,000. 742-8659. gcJ5

MINEOLA HORTON HOUSE Co-Op: Front apartment, 1 BR, new kitchen, updated bath, loads of closet space, air conditioning. Parking available on and off premises. Principals only. \$79,900. 741-5210. gcJ4

GARDEN CITY - CHERRY VALLEY Co-op. 1 BR, 1st floor, CAC, great condition and prime location. \$69,500 negotiable. 742-7642. hjan4

GARDEN CITY, 2 BR, second floor. Best location facing 15th Street. A/C, washer/dryer, wall to wall, attic, garage \$106,000. 294-0269. gcJ5

MINEOLA - EXTRA LARGE junior 2 BR w/Euro modern kitchen, garage, parking. Low maintenance, walk RR, \$550 custom buyer's bonus. \$91,500. 742-0229. gcJ5

CHERRY VALLEY APARTMENT 1 BR, upper corner unit. Private entrance, CAC, new Kitchen and Bath, ceramic tile entry. 75% tax deductible. Must see! Owner, \$92K, 741-2441. gcfl

GARDEN CITY MINT 1 BR Co-op second floor separate entrance. Walk to stores & LIRR. Owner \$69,900. Eves 294-7496. gcfl

MINEOLA, SPACIOUS MODERN new sunny corner, 2 BR, 26' LR, wall to wall carpeting, dishwasher, microwave, A/C, levelers. Assumable mortgage of \$26,800. Low maintenance. Parking, immediate occupancy. Walk to all. Owner financing if qualified. \$84,000. Stan Hirsch Enterprises. 292-9840. gcfl

GARDEN CITY / HEMPSTEAD. The Mulford. Must sell, transferred. Large 1 BR, EIK, Oak Floors, High Ceilings. Lots of closets. walk to LIRR \$39,000. 292-0483. gcfl

CATHEDRAL GARDENS / GARDEN CITY vicinity, 1 BR, LR, dining area, 1 bath, fully renovated, 2 A/Cs. Asking \$55,000. Owner anxious. 565-0420. gcJ3

FLORAL PARK RENOVATED 1 BR Co-Op. Walk to LIRR/buses/stores. 35 minutes to NYC on LIRR. Low maintenance. \$80,000. Owner, 775-7820. gcJ5

GARDEN CITY - CHERRY VALLEY, 1 BR, 3 blocks from LIRR. 2nd floor, new kit, new bath. \$85,000. Maint. 80% tax deductible. Owner. 746-0355. Open House Sundays 1-4 p.m. hjan4

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. \$83,000. Must sell. gcJ4

Real Estate for Rent

NEW HYDE PARK - LARGE FURNISHED Room for Rent-2nd floor, one block north of Hillside, bus and stores. Quiet house. Large cedar-lined closet, wall to wall, hot pot, microwave, refrigerator, share bath. Mature working person. No overnighters. \$300 per month, 1/2 security or \$75.00 a wk, 2 weeks security. 742-7975. wJ3

BETHPAGE - SPACIOUS STUDIO w/fpl - perfect for single person. Ground level, private entrance, parking, EIK, modern appliances, large bathroom, use of yard, near RR and shopping. \$600 includes all. Sorry, no pets, non-smoker. 433-7291. hJan4

GREAT NECK, LARGE HOUSE to share. Professional only. Separate BR. Close to LIRR, market, and shopping. Kit. washer/dryer privileges. Rent \$500 + utilities. 482-5203. Leave message. hJan4

GARDEN CITY SOUTH Mint second floor legal apartment. 2 BRS, LR, DR, Kitchen & Bath, freshly painted. No pets, working couple preferred. \$950. Available immediately. 292-3766. gJ5

GARDEN CITY PARK. Share new house, 2 BRS, 1 bath, kitchen, living room, furniture. Near LIRR and shopping. No pets, mature female only. Prefer no car. Utilities included. Rental \$400 month. 877-9036. gJ3

HOUSE TO SHARE, PRIVATE room & bath, washer/dryer, full use. Mature, working, non-smoking, female only. \$500 per month. Available immediately. 746-5230. gJ4

BELLEROSE 1 BR APT completely renovated. New bathroom, hardwood floors, EIK, good location. Near RR & stores. Move-in condition. \$625. 292-0484, 292-0302. Please leave message. gJ4

GARDEN CITY FURNISHED room for rent, private entrance, non-smoker, share bath, kit. privileges. Near RR. 742-7706. gJ3

GARDEN CITY SOUTH newly renovated 1 BR apt. LR, EIK, dishwasher, includes all, many extras. Convenient to all. Non-smoker, no pets, references, no broker. \$650 per month. call 535-5848. gJ5

FRANKLIN SQUARE, NICE, convenient location, second floor, 3 1/4 room apt. full bath, kitchen, DR, large BR, plenty of closets & storage space. No pets, single person preferred. \$650 utilities included. 354-1456. gJ5

FRANKLIN SQUARE 1 BR bsmt. apt. Private entrance \$550 includes all. 481-7934, 489-0275, iv. message. gJ1

GET RESULTS! Place an ad in our Classifieds for reasonable rates and prompt results. Call 931-0012

Real Estate For Rent

GARDEN CITY HOUSE unfurnished. Tudor/Colonial. 3 BRS up, modern bath, FDR, LR/fpl, modern EIK w/dishwasher plus maid's room and full bath, finished basement, 1 car. Owner. Immediate. No fee. \$2,100. 354-4779. gJ4

ROOMATE WANTED SHARE entire house. Immaculate. Must see. 3 BR ultra modern, new bath, room available with terrace, cable and phone line. Must be clean & neat. Immediate occupancy. Beep me at 657-4908 (after beep enter phone number followed by pound key) gJ5

WEST HEMPSTEAD PRIME President's area, furnished. Bring the outdoors inside. Newly renovated, attractively furnished 3 RMS, Kitchen, 1 BR, LR w/skylights, deck w/sliding glass doors, overlooking tall pine trees. White wall to wall carpeting, A/C, cable, near Southern State 15 minutes to JFK \$925 includes all. Short term considered. available Feb. 1. 292-0582. gJ3

ROOM FOR RENT in Garden City. Convenient to transportation and shopping. Kitchen privileges available, share bath. Mature, employed person preferred. 747-6589. gJ3

STORE FRONT FOR LEASE: Available early 1993, Willis Ave between Fordham & Harvard Sts. Office or retail space. 2100 sq. ft. Contact owner. 746-3141. wJ5

FLORAL PARK, 2 BR Furnished with solarium, private entrance. Ideal for business couple, near RR and public transportation. \$850 a month. 352-6433. gJ5

FRANKLIN SQUARE HOUSE to rent. 2 BRs, Kitchen, Dinette, LR & Bath, attached Deck. Near all \$900 monthly. Owner 489-0026. Leave message. gJ1

NEW HYDE PARK - 3 1/2 bright, large rooms, 2 family house, private entrance, appliances, heat, hot water, full bath. Quiet, residential area. Walk to RR, buses, stores. Professional, non-smoker. References, lease, 488-4815. gJ1

GARDEN CITY BORDER Luxury apartment building. 1 BR Apt. + Den. Large bright rooms, A/C, new Kitchen & Bath. No fee. \$850. 489-3010 days, 483-7449 even & weekends. gJ4

MINEOLA/WESTBURY/HEMPSTEAD: Beautiful Apts. Available now. 2 Studios - \$550 & \$600 a month. 1 BR, \$575 a month. Luxurious 1 BR. Co-Op - \$850 a month. 2 BR in beautiful area - \$850 a month. Large 3 BR. Apt. \$1,100 a month. Royal Int'l. 742-3355. wJ3

STEWART MANOR APT. 2 BRS, 1 bath, kitchen. Near shopping & LIRR. Available Feb. 1 \$925 a month. 326-8584. gJ1

Real Estate For Rent

GARDEN CITY SOUTH Bsmt. studio, separate entrance, private bath, non-smoker, mature business person, male preferred. references & security \$575 neg. 486-4263. gJ1

WILLISTON PARK FIRST floor legal two family house. LR, FDR, EIK, sun porch, 2 BRS. Bsmt. & yard. Garage available. \$1,050 includes heat & hot water. Available immediately. 741-5059. wJ1

WILLISTON PARK, CHARMING Lrg. Studio Apt. available. Excellent location. Close to all. 294-8897. wJ1

MINEOLA: FURNISHED ROOM for one. 747-1110. wJ1

MINEOLA LAWYER'S OFFICE space, 2 Adj. rms., includes conference rm/Lib. & waiting room. Avail. for immediate occupancy. call for details 246-1878. gJ4

GARDEN PLAZA LARGE Studio Apt. Walk to RR, shops, hospital, courts. 24 hr. security, A/C, w/w, parking. \$775 plus. 294-3199. Before 9p.m. gJ1

GARDEN CITY LOVELY quiet furnished room. Private entrance, bath. Mature, non-smoker preferred. References 746-0018. gJ1

FLORAL PARK APARTMENT. New 1 BR bsmt. apt. All new everything, large, fully carpeted, all new appliances, convenient to all, walk-in-closets, EIK, private entrance, very bright, no stucco or paneling here. Singles only, no pets, no smokers. \$590. 775-4256. gJ3

FLORAL PARK, 1 BR apt., second floor, outside terrace, garage, newly decorated, near RR mid \$700's. Immediate occupancy. No fee. 437-7245. gJ3

GARDEN CITY FURNISHED room, separate entrance, private bath, non-smoker. Mature business person, male preferred. References & security. 741-0535. gJ4

Vacation Rental

STRATTON MOUNTAIN, VT. trailside Condo. Spectacular views. Walk to lift. All amenities. Convenient to all facilities incl. pool, sports club, village, shops. Available for rental. (616) 742-2818, (718) 258-3434. gJ4

MONTAUK WINTER GETAWAY special. 4 nights \$225 a couple. 2 rm suite, heat, full kit. Sleeps 4. Walks, dining, shopping. Hundred feet to beach. Also for sale. \$38,500. Immaculate. Call 724-5572. gJ1

ST. BARTS, FRENCH W.I. Beautiful 2 BR, 2 bath villa available. \$1,600 weekly. Huge pool on unparalleled view over the sea. Maid service. Call 267-6367. gJ5

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CARRIBBEAN: A LOVELY vacation on Anguilla in modern private home or garden apartment. Personal welcome; endless beaches; all amenities. By the week; \$800 garden apartment for 2; \$1,200 - \$1,400 for main house. (516)564-8476 evenings. gJ4

MARCO ISLAND, FLORIDA. 2 BR condo, sleeps 6. Fri, Feb 5-Feb 12 \$1,000. Key West, Florida. Efficiency Condo Sat., Feb. 13-Feb. 20 \$890. 248-3656. gJ6

MT. SNOW/HAYSTACK, large fully equipped 4 BRs, plus loft, 2 1/2 baths with color TV, VCR, microwave, heated garage. Beautiful views, lots of privacy. Available by the week or weekend. Call 466-6120 gcm4

SOUTHOLD COUNTRY HOME. 3 BRS, fully equipped, lrg. screened porch. Walk private beach, washer/dryer, cable, immaculate. By season or \$1,300 monthly. May, June, Sept. \$2,000 for July or August. 334-0196. gJ1

MARCO ISLAND 2 BR, 2 bath Condo on gulf beaches, tennis, pool. South Seas East Midrise. 271-6479. gJ4

NAPLES, FLORIDA CONDO on Kings Lake. 2 BR, 2 bath, pool & tennis. Near Gulf and golf. \$1,800 per month. Owner 628-3309. gJ5

SHAWNEE, PA. 7 BR Inn for rent. Comfortable furnished & fully equipped, scenic location. Just minutes from Shawnee Mt. Ski Slope. Week-end rentals or longer. Week-end \$700 248-4963. gJ5

EAST MARION BAYFRONT Paradise. 100 feet sandy, private beach. Forever views, charming country home, 5 BRs, 3 Baths, EIK, FDR, LR/Fpl, den, huge deck. Available May-October. Call 437-3333. gJ1

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. hJan4

Real Estate Wanted

WANTED! SPACE FOR storage of household things anywhere in Nassau County. Could be garage, store, or space in building. Rent negotiable. (718) 468-4215. hJan3

YOUNG COUPLE WITH CHILD wishes to buy a home in Garden City. Able to close quickly, no home to sell. Mid to upper \$200's, (718) 225-9210.

LONG TIME GARDEN CITY resident, professional single woman, non-smoker, no pets, seeks apartment/house up to \$900 rent. Many references. 432-1324. gJ4

Real Estate Wanted

MATURE PRIVATE NON-SMOKER needs a furnished room, light residence kitchen use, parking, no house pets please. For the right situation, available to assist with simple house maintenance projects and routine chores free of charge. Call Andrew at 683-5111, Mon.-Fri. between 8am-4:30pm. hJan4

PROFESSIONAL COUPLE SEEKS Apartment or house to rent in Garden City. Non-smokers, no pets. (718) 330-0758. gJ5

FRANKLIN SQUARE FAMILY interested in purchasing home in Garden City, in the \$200's range. No realtors please. Call Angelo or Angela at 354-8007. wJ1

HOUSE IN GARDEN CITY in \$250K area. No brokers please. Cash. Garden City office number 483-8880. gJ6

For Sale

GREAT DRUMS. TAMA 13 piece chrome "Imperial Star" Zildjian & Paiste cymbals; hi hats, cowbell, quick action pedal, heavy duty hardware, stands. Call Ed 248-9186, 747-4035. Asking \$1,250. gJ3

BROWN RACCOON COAT 4 length, medium. Brown mink stole, medium. Both mint condition. Cleaned, appraised at \$300 each. (Certificates). Asking \$250 each. 489-5941 evenings. gJ3

WALL UNIT - OAK, 7 ft. custom made. Paid \$6,000, sale \$1,800. Excellent condition. 486-3611. wJ4

UPRIGHT PIANO, FREEZER, furniture, ping pong table, Commodore 64 computer & game, workbench, portable bar, other household & personal items, some antiques. Call for appointment. 741-0763 evenings. gJ5

8 YEAR OLD COMMODORE 64 Computer system hardly used by bad children, great for beginners. Includes video monitor, disk drive & printer (with starter kit? Make me an offer. 248-5459. gJ6

CHINESE ORIENTAL RUG. Royal blue/pink, green & taupe flowers with dragon in center. New was \$1,700. Asking \$1,000. 741-1429. gJ5

OAK PIER UNIT Bedroom set, queen size w/triple dresser & trifold mirror. Chiropractic box spring & mattress. very good condition. asking \$900 neg. Call after 6 p.m. 872-3043. gJ6

WROUGHT IRON FURNITURE. 5 piece, white, new sacrifice \$300. Days only 334-1133. gJ6

BOYS BEDROOM SET 1 large dresser, 1 small dresser, corner desk and chair, 2 shelf unit, medium wood. Good condition. \$500. price negotiable. 579-2406. wJ5

For Sale

BAHAMA CRUISE. 5 days/4 nights, underbooked! Must sell! \$249/couple. Limited tickets, (407) 767-8100 Ext. 729, M-S 9 am-9 pm. hJ2

ONE OF A KIND 5 piece bedroom set. Pale pink, silver trim plus Venetian mirror. Photos available. Call after 2 p.m. 239-1064. gcJ4

STERLING SILVER PT 9.25- coffee/tea set, 5 piece, perfect condition. \$3,000. 488-3250. gcJ5

QUEEN SIZE WATERBED, 6 drawers, and bedding \$100, computer desk \$50, 2 swivel chairs \$25 each, crib & mattress free. 747-1027. gcJ3

WALL UNIT - BEAUTIFUL THREE PIECE glass & white formica with bow corners. Excellent condition. 294-6773. wJ5

PIANO, SPINET CABLE Nelson (Knabe) - Cherry cabinetry, excellent condition with piano bench. \$650. 354-7416. gcJ5

APPLE IIC COMPUTER Monochromatic monitor, imagewriter printer, plus software galore! Original packaging. Asking \$425. Call 352-3595, leave message. gcFeb1

MOVING. SOHMER PIANO, Microwave, 40's Singer sewing machine, freezer 13.5 cu. ft., foot locker, 28 ft. alum. ladder, air conditioners. 747-8733. gcF1

STEPPER EXERCISE MACHINE "Life Style" New completely assembled \$55. Sony Watchman, batteries not included \$25. Call after 7 p.m. or weekends. 354-2808. gcF1

BLUE FLORAL SOFA Bed, 6 months old \$500. Kitchen table & 2 chairs \$30. Call 352-7487. gcF1

LARGE LIVING ROOM mirror, beautiful frame, excellent condition. Price negotiable. 294-9678. gcF1

Motorcycles For Sale

HONDA 125 HIGHWAY SCOOTER. Windshield: Helmet; bags; low mileage; rear carrier, watercooled. Excellent condition. Garaged. \$1,050. 741-6413, call after 7 p.m. wF1

Car For Sale

1975 CADILLAC EL-DORADO convertible, white w/new white top. Original dark red leather interior. A classic \$9,500. 741-4799. gcJ4

'84 PONTIAC FIREBIRD Transam, black, 4 Bdl, V8, auto, T tops, mint condition. Original owner. 593-7676 days, 747-4723 evcs. gcJ6

'88 FORD MUSTANG LX. 35,500 mileage, excellent condition, 4 cylinder, 5 speed, 2 door, bright red, A/C, tape deck, new tires. Garaged. Original owner. \$4,000 747-6841. gcJ5

Car For Sale

1984 MERCURY GRAND MARQUIS - Two-door, blue, loaded. Including A/C, power seat, cruise control, AM/FM, 38,000 miles. PS/PB, new tires. \$3,495. 742-0520. WJ-5

1988 BMW 528E, dolphin grey, burgundy leather, all power, all options, ABS, immaculate \$10,800. Days (516) 364-3436, evcs (516) 775-3896. gcJ5

1983 ELDORADO FULLY loaded, clean, navy, high mileage. \$1,500. 488-8049. gcJ4

VOLVO '86 760 TURBO SEDAN 56,000 miles, dealer maintained, complete history. 746-7641, \$7,250. gcF1

1982 PLYMOUTH RELIANT. Top running condition. Sunroof, new carburetor. High mileage. \$1,200. 741-6413. Call after 7 p.m. wF1

1987 LINCOLN MARK VII, white w/burgundy leather, all power, abs brakes, new tires, brakes, exhaust & battery. always garaged. Mint. Sacrifice at \$9,950. 294-4135. gcF1

TOYOTA CELICA GTS 88 coupe automatic, fully loaded white, sunroof, 50 K, one owner, excellent condition. 746-4571. \$7,800. gcF1

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GUYS PAINTING - \$60 per room, no paint included. Also, free estimates on wallpaper hanging and removal. Paint stripping, general handyman, ceramic and vinyl tiles. Carpentry, plastering, sheetrock, plumbing. Very clean. All work guaranteed. Call Guy at 775-5973. hjan2

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O GLORIOUS SAINT THERESE, whom Almighty God has raised up to aid and counsel mankind, I implore your Miraculous Intercession. So powerful are you in obtaining every need of body and soul our Holy Mother Church proclaims you a "prodigy of Miracles...the Greatest Saint of Modern Times." Now I fervently beseech you to answer my petition (mention here) and to carry out your promises of spending Heaven doing good upon earth...of letting fall from Heaven a Shower of Roses. Henceforth, dear Little Flower, I will fulfill your plea "to be made known everywhere" and I will never cease to lead others to Jesus through you. Amen. My Novena Rose Prayer. O Little Therese of the Child Jesus, please pick me a rose from the heavenly gardens and send it to me as a message of Love. O Little Flower of Jesus ask God today to grant the favors I now place with confidence in your hands (mention specific requests). St. Therese, help me to always believe as you did, in God's great love for me, so that I might imitate your "Little Way" each day. Amen. Thank you for P.M.L.C.A.M.L. wJ3

HOLY SPIRIT YOU WHO SOLVE all problems, who light all roads, so that I can obtain my goals. You who give me the divine gift to forgive and forget all evils against me and that in all instances of my life you are with me. I want in this short prayer to thank you for all things and to confirm once again that I never want to be separated from you ever in spite of all material illusions, I wish to be with you in eternal glory. Thank you for your mercy towards me and mine. Say for 3 consecutive days after which the favor requested will be granted even if it appears difficult. This prayer must be published immediately. Thank you Holy Spirit. P.M.L.C.A.M.L. wJ3

GLORIOUS APOSTLE & MARTYR St. Jude, helper of the helpless, the sick, the impossible and worker of miracles, pray for us who beg your intercession. Thank you. J.D.M. gcJ3

MAY THE SACRED HEART OF Jesus be adored, glorified, loved and preserved throughout the world now and forever. Sacred Heart of Jesus, pray for us. St. Jude, helper of the hopeless, pray for us. Say this prayer 9 times daily; by the 8th day your prayers will be answered. My prayer has been answered. Say it 9 days. It has never failed. Publication must be promised. C.H.

NOVENA TO ST. JUDE Oh Holy St. Jude, Apostle and Martyr, great in virtue and rich in miracles, near kinsman of Jesus Christ, faithful and intercessor of all who invoke your special patronage in time of need, to you I have recourse from the depths of my heart and humbly beg to whom God has given such great power to come to my assistance. Help me in my present and urgent petition. In return I promise to make your name known and cause you to be invoked. St. Jude, pray for us all who invoke your aid. Amen. Thank you for answering my prayers. T.P. wJ3

HOLY SPIRIT YOU WHO SOLVE all problems, who light all roads, so that I can obtain my goals. You who give me the divine gift to forgive and forget all evils against me and that in all instances of my life you are with me. I want in this short prayer to thank you for all things and to confirm once again that I never want to be separated from you ever in spite of all material illusions, I wish to be with you in eternal glory. Thank you for your mercy towards me and mine. Say for 3 consecutive days after which the favor requested will be granted even if it appears difficult. This prayer must be published immediately. Thank you Holy Spirit. M.G. wJ4



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By Carol Cutler

Collegiate's first kitchen

When helping college students select things to pack in the trunk, suggest items other than clothes. Remember, college is more than just a new learning experience. It's a whole new way of life.

For many young people it's the first time they are on their own. If their entire kitchen adventure has revolved around the microwave oven, a rude shock is waiting on campus.

People cannot live by microwave alone. When these junior members of the family have graced the dinner table with their presence, a lot of the food they enjoyed evolved from more than just a quick zap.

Quick food will soon pale. Eating out isn't always convenient (or good), and is considerably more expensive than preparing it yourself. It is helpful to note that many a respected professional chef working today started on cooking careers with a hot plate while in college.

So even though Nancy or Dick really don't want to cook today, soon they will. This is especially true when new friends are made. Often a casual, informal supper seems the perfect way to get to know each other better. So even though your suggestions may not be greeted with wild enthusiasm at the moment, carry on and be thanked later.

When helping to plan a college student's first-time kitchen, space is a major consideration. In many instances kitchen privileges are shared, so no real fancy or expensive equipment should be sent. Practicality, sturdiness and double-duty are the key words here. No souffle dishes or mousses molds need be considered — yet.

Although each young cook will have his or her own equipment list, tuck in the one utensil that will quickly become a favorite — an old-fashioned cast-iron skillet. Without a doubt this is the single most versatile piece of equipment any cook — serious or otherwise — can own.

Consider its many uses. Once the pan is heated to a high degree, meat can be grilled, fish can be sauteed over a medium-high heat, vegetables can be slowly cooked and popcorn can pop to a fare-thee-well.

That same skillet can even be transformed into a smoker with just a few adjustments. Line it with a large piece of aluminum foil and sprinkle in the flavoring ingredients. Next put in a trivet, then oil your fish or chicken or vegetables and lay them on the trivet. Seal the ingredients with another piece of aluminum foil over the top and crimp it together with the bottom foil. Next a lid and onto high heat.

Once you begin to smell the smoke, count about 10 minutes for fish fillets, 15 for small whole fish, 15 to 20 for chicken, and about 30 minutes for vegetables.

About the only foods that cannot be cooked in a cast-iron skillet are delicate sauces or high-acidity sauces such as those containing wine, tomato or vinegar.

When properly cared for, cast-iron skillets can last almost forever. Today many skillets are preseasoned. Then all one need do is wash with hot, soapy water, rinse and dry. Wipe it frequently with vegetable oil. After use dry thoroughly and place on low heat for a minute or so to complete the drying.

When helping to set up the first kitchen, besides sensible equipment, there is one essential ingredient: "The Joy of Cooking" by Irma Rombauer and Marion Becker (Macmillan). No kitchen of any age should be without it.

BAKED SALMON WITH VEGETABLE SALSA

1/4 red pepper, cut into pieces

1/4 green pepper, cut into pieces

1 (3-inch) piece seedless cucumber, peeled and cut into pieces or 1 5-inch piece regular cucumber, peeled, seeded and cut into pieces

1 scallion, cut into 3 pieces

1 tomato, peeled, seeded, and cut into chunks

1/4 cup extra-virgin olive oil

Salt and pepper

4 (5-ounce) salmon steaks, each about 1/2 thick

Salt and pepper to taste

1 teaspoon oil

Yields 4 servings.

Preheat oven to 200 F. In food processor pulse-chop red and green pepper pieces into small pieces. Do not puree. Scrape peppers into 4-cup mixing bowl.

Process together cucumber, scallion and tomato and add to bowl. Stir in olive oil and season with a little salt and pepper. There should be about 2 cups.

Season both sides of salmon with salt and pepper. Oil a heavy cast-iron skillet and heat until very hot. Add salmon and sear for about 30 seconds. Turn over and sear other side for another 30 seconds.

Immediately transfer skillet to oven and bake for 10 to 15 minutes, depending on thickness of fish. Half-inch-thick steaks should be done in 10 minutes.

Place salmon steaks on warm serving dish, and top each with 2 tablespoons of the salsa. Pass remaining salsa in a bowl.

Note: Vegetables for salsa can also be chopped by hand.

Carol Cutler is the award-winning author of eight cookbooks, including "Catch of the Day."

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By Margaret Wing-Peterson

Knee deep in fresh figs

I've received a couple of inquiries for fresh fig recipes recently, and that's not surprising, for two reasons:

First, we're knee deep in the back-yard fig season and, second, recipes utilizing fresh figs are scarce in most cookbooks.

Figs are extra-sweet with a different consistency from most other fruit, so they aren't interchangeable in most recipes.

Fresh figs aren't common in supermarket produce sections because only 1 percent to 5 percent of the American fig crop is marketed fresh. (Virtually all of this country's commercial figs are grown in California.)

Most figs are dried because figs are highly perishable. Their skin is so tender they only last a short while after picking. "Figs last five days from tree to garbage can," goes the joke.

Home cooks can prolong the life of figs by drying them.

Even refrigeration will not keep the figs from drying naturally. The drying starts on the tree, where they are allowed to wilt and then drop onto the ground.

The California Fig Commission offers this advice on drying figs: If there is lawn under the tree, figs must be picked up and placed on wooden or paper trays in the sun.

They also may be dried in the oven on a very low heat. The oven door should be left ajar and care taken not to heat the figs above 135 F. They should be kept in the oven, or dried at intervals, turning them occasionally until they have lost about 1/4 of their fresh weight.

The figs should be stored in airtight jars to prevent insects from getting into them.

The commission points out that sun-dried figs also should be heat-treated in this manner for about two hours if they are to be stored.

To freeze whole figs without adding a sugar syrup, place figs in thick plastic freezer bags, attempting to fill all the space.

Frozen figs can be used with success in many recipes, but, like frozen strawberries, they're never quite as good as fresh.

Here are some quick recipe ideas for fresh figs.

- For a trendy, tasty garnish, thread figs onto wooden skewers (soak skewers in water first), then grill over low-heat coals or under broiler. As they cook, baste figs with brandy. (Apple juice can be substituted for the liquor.)

- Top toasted herb bread with goat cheese and quartered figs.

- Slice ripe figs into a bowl. Pour cognac or port wine over and, if desired, top with a little vanilla yogurt or sour cream.

- Mix quartered figs into a summer compote of seasonal fruit.

FRESH FIG BARS

4 cups fresh figs, stemmed and chopped

1 cup water

1 cup honey

1/4 teaspoon salt, divided use

2 tablespoons grated lemon peel

2 tablespoons flour

2 tablespoons water

2 tablespoons lemon juice

1 cup chopped walnuts

1 cup shortening

1/4 cup brown sugar, packed

2 cups sifted flour

3 cups quick-cooking oatmeal

Yields 24 bars.

Combine figs, 1 cup water, honey, 1/4 teaspoon salt and lemon peel in saucepan. Simmer 1 to 1 1/2 hours or until dark and thickened, stirring occasionally.

Combine 2 tablespoons flour with 2 tablespoons water. Stir into fig mixture. Cook 3 minutes longer, stirring constantly. Remove from heat and stir in lemon juice and walnuts.

Cream shortening with brown sugar until light and fluffy. Combine 2 cups flour, 1/4 teaspoon salt and oatmeal. Stir into creamed mixture.

Pat half of oatmeal mixture into bottom of a well-greased 9x13-inch pan. Spread fig filling evenly over oatmeal mixture. Sprinkle remaining half of oatmeal mixture on top and press with fork.

Bake in 350 F oven 20 to 30 minutes or until lightly browned around edges. Cut into squares while still warm. Cool completely before removing from pan.

STEWED FRESH FIGS WITH GINGER

1 pound fresh figs

2 strips fresh lemon rind

3 tablespoons fresh lemon juice, divided use

1 1/2 tablespoons chopped, peeled fresh ginger root

Sugar to taste, if desired

1 cup heavy cream or 1 pint sour cream for topping, if desired

Yields 6 servings.

Remove stems from figs. Place figs in large saucepan and cover with cold water. Add lemon rind, 2 tablespoons of lemon juice and ginger root.

Stew figs over moderate heat until puffed and soft, about 20 to 30 minutes.

Remove fruit to plate using slotted spoon. Measure juice and return half to saucepan. Discard remaining syrup and rind. Simmer syrup over low heat for 15 minutes until it has thickened.

Remove pan from heat, add remaining lemon juice and return figs to pan. Stir lightly to blend in lemon juice. Sugar may be added, if necessary, depending on sweetness of fruit.

Cool syrup for 30 minutes, then refrigerate for at least 4 hours before serving.

To serve, figs and syrup can be topped with heavy cream or sour cream, if desired.

Kids Home Newspaper



Games, rhymes, and riddles for children and their parents, too!

By J.R. Rose -

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ANSWER: A TABLE (CHAMP)

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FRI-DAY



PUP THANKS LISA HENDERSON OF ELGIN, IL.

ANTIQUE OR JUNQUE

By James G. McCollam



Antique pump organ is a prizewinner

Q. I have a walnut Mason and Hamlin parlor pump organ. It has 12 gold medallions impressed with "Paris, 1876," "Sweden, 1878," "Philadelphia, 1878," etc. Stamped in gold inside the music rack is "Style 269" and "No. 106697."

It plays perfectly and no restoration of any kind has been done on it.

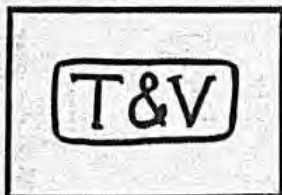
Any history and value will be greatly appreciated.



A. Your pump organ was made in the late 1800s. The gold medallions represent prizes that were awarded to the company, not to this particular organ. It should sell in the \$1,200 to \$1,500 price range. However, there is a very limited market for antique pump organs.

Q. This mark is on the bottom of a hand-painted jardiniere. It is 5 inches high and 9 inches in diameter. It has yellow roses, purple flowers, green leaves and four floral feet.

Would you please tell me who made it and what it is worth?



A. This jardiniere was made by Martial Raynaud in Limoges, France, for Tressemanes & Vogt in New York in the early 1900s. It would probably sell for around \$165 to \$185.

Q. I have an old Ives train. It is an electric model engine with three coaches and observation car. The number on the box it came in is No. 237.

What do these go for now?

A. The Ives Co. was founded in 1868 by Edward Ives in Bridgeport, Conn. He began manufacturing electric train sets in 1910.

Your train set was made in the 1920s.

I find No. 237 listed in "Antique Price Guides" for \$200 to \$300.

Q. I have an 8-inch Dresden figurine of a girl with a lamb at her feet. The following mark is on it: a crown over the monogram "RK" and under that "Dresden."

What is the age and value of this figurine?

A. The mark on your figurine was used by the Richard Klemm Co. in Dresden, Germany, about 1900. The original maker of Dresden china was the Royal Porcelain Manufactory, now located in Meissen.

Your figurine is worth about \$135 to \$150; a similar Meissen figurine of the same vintage would fetch about four times as much.

Q. I have a Royal Doulton figurine: "Uncle Ned," No. HN 2094. Can you give me some information about its vintage and value?

A. Your Royal Doulton figure seated in a brown-and-beige chair, holding a blue mug with a black-and-white dog sitting at his feet was made between 1952 and 1965.

It is currently selling for \$400 to \$500.

Q. I bought a teapot at an estate sale. The mark on the bottom is a dragon and "China, O.P. Co."

I would like to know something about when it was made and its value.

A. The mark you describe was used by the Onondaga Pottery Co. in 1893 to 1895. At that time the company was renamed Syracuse China Co.

Your teapot would probably sell for around \$75 to \$85.

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Points on Pets

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

Q. Some of our rabbits died. The only abnormal thing that we noticed about them prior to death was diarrhea.

What is the most common cause of diarrhea in rabbits?

A. One of the most common causes of premature death in rabbits is diarrhea. It is thought that diarrhea in rabbits is a complex problem rather than a simple single disease entity. Diarrhea in rabbits has also been called mucoid enteritis, enterotoxemia, scours and bloated.

Changing the feed or feeding excessive amounts of greens often causes diarrhea.

The majority of cases of diarrhea in rabbits occurs between 5 and 10 weeks of age. The disease usually lasts for about eight days. Other abnormal signs include loss of appetite, dehydration, low body temperature, depression, rough hair coat, and rapid weight loss. The abdomen may be bloated due to gas.

Treatment of diarrhea in rabbits is usually not very effective. Some authorities recommend feeding antibiotics.

If you continue to lose rabbits, you should take one to a veterinary diagnostic laboratory for an exact diagnosis and treatment recommendations.



JUNIOR EDITION

WIN A PRIZE! FIND 4 MISTAKES IN THIS DRAWING. MARK AN "X" WHERE THEY ARE. COLOR AND CUT OUT THIS ENTRY. PRINTNAME, AGE, ADDRESS.

Aunt Tilly's Corner

It snowed on Sunday night and on Monday morning we all woke up to our first white blanket of snow for the new year. I wonder how many of you got to make snow people. I'm afraid you had to get up very early in the morning like I did in order to do any fun things with the snow. All I got to do was shovel the snow off my driveway and sidewalk. By 8 a.m. I could see it was beginning to melt quickly.

I hope next time we will be able to take our sleds out and go sleigh riding.

Your friend,
Aunt Tilly

RULES BOYS AND GIRLS

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

Here's all you have to do:
1. Contest is open to children 4 to 12 years of age.
2. Entries must be received by

Friday, January 22, 1993

3. Paint, watercolors and crayons must be used on the above.

4. Decisions of the judges will be final.

Mail your entry (just clip our cartoon) to this newspaper at:
105 Hillside Avenue
Williston Park, N.Y. 11596

YOUR SOCIAL SECURITY

Benefits increase if you work past 65

By William M. Acosta

Q. I am thinking about continuing to work past the retirement age of 65. How does this affect my benefit? — T.N.

A. A special credit, which is a percentage added to the Social Security benefit, is given to people who delay retirement beyond their full retirement age.

This credit varies depending on your date of birth. For people turning 65 this year, the rate is 3.5 percent per year. That rate gradually increases in future years, until it reaches 8 percent per year for people turning 65 in 2008 or later.

Q. I currently live alone and receive Supplemental Security Income payments.

If I move in with my daughter would my payment amount remain the same? — O.L.

A. One-third of the basic SSI payment could be deducted if an eligible person is living in another person's household and receiving support and maintenance in kind from that person. This deduction takes the place of setting the exact dollar value of the support and maintenance.

Be sure to report any change in your living arrangement to the Social Security Administration.

Q. I was severely injured in an accident and collected Social Security disability benefits for about two years. I returned to work full time after I recovered.

Will my monthly retirement at age 65 be reduced because of the disability checks I received? — S.E.R.

A. No. The disability checks you received are not counted against you. In fact, the time you were disabled will not count when your lifetime earnings are averaged.

Contact your local Social Security office for additional information.

Q. I know that Social Security pays benefits to young children. However, I am uncertain of the cutoff age.

If anything happened to me, up to what age can my children receive benefits? — P.R.

A. Social Security survivors insurance can provide cash benefits on the earnings record of a deceased worker to unmarried children up to age 18 (or age 19 if they are attending an elementary or secondary school full time).

Children who were disabled before age 22 can receive benefits at any age as long as they remain disabled.

The World's Most Beautiful Grandchildren



Brianne Frances Sullivan is the lovely 15 month old granddaughter of William and Doreen Downes of Williston Park and Barbara Sullivan of Franklin Square. Brianne lives with her proud parents, Michael and Patricia Sullivan of Williston Park.



Pictured above are Christopher Kelly (age 5) and Meaghan Kelly (age 3), grandchildren of Mr. and Mrs. Walter Kelly of Hicksville.