

In Two Sections - Forty-Four Pages

The Only Newspaper Printed and Published in Hickville

Mid-Island Times & Levittown Times 35¢

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USPS 346-760

Friday, September 24, 1993

Hicks. Students Selected To Perform



Selected to NYSSMA All-State Conference are Hickville High School students (front) Justin Farrell, Connie Young, Brian Wong and Janine Leyer. Standing behind them are their proud teachers and administrators: Dan Kristoff (vocal music teacher), Jim McRoy (Band teacher and coordinator), Amy Noll (Orchestra teacher), Richard Hogan (Principal), and John Erakine (Supervisor of Fine Arts).

Four students from Hickville High School have been selected to perform at the 1993 NYSSMA (New York State School Music Association) All-State Conference.

Justin Farrell has been selected as a Tenor to perform in the Mixed Chorus. Janine Leyer will play trumpet in the

Symphonic Band. Connie Young will play the viola and Brian Wong the violin in the Symphony Orchestra.

The students were selected from among thousands of students who auditioned for this honor last Spring in Solo and Ensemble Festivals throughout the State.

Football Tournament Fundraiser



Nassau County Executive Thomas S. Gulotta (second from left) attended a Football Tournament fundraiser for the Mark Bistany Foundation, held at Bethpage High School. Joining the County Executive were: Karen Murphy, Mark Bistany of Bethpage, and his parents; Stuart and Miriam Bistany, Councilman Lenny Kunzig.

Diabetes Fair Sept. 27

The Diabetes Club of Central General Hospital in Plainview will hold its 10th Annual Diabetes Health Products Fair on Monday, September 27. The Fair is open to the public free of charge and will be held at the Hospital cafeteria beginning at 7:30 p.m.

Central General Hospital is

located at 888 Old Country Road in Plainview.

The event is being co-sponsored by the Long Island Chapter of the New York Diabetes Association. For further information concerning the Health Products Fair, call Central General at 681-8900, Ext. 2304.

Democracy Contest

The Commander, of Wm. M. Gouse, Jr. VFW Post 3211, Terry Rienzie, and the Ladies Auxiliary President, Francis Ferrara, are pleased to announce that the 1993-94 Voice of Democracy Contest is underway.

The VOD Chairperson's Mr. Vincent Ferrara, and Mrs. Joan Chwalias, have alerted all our local schools, (Public, Private & Parochial), and have received all the required information concerning the VOD Contest.

The theme this year is "My Commitment To America." The contest is open to all our 10th, 11th & 12th grade students, at Hickville High School, and Holy Trinity Diocesan High School.

The students are required to prepare a "script," and transfer it on a cassette tape, minimum 3-minutes, maximum 5-minutes, and be judged on their interpretation of the theme "My Commitment To America." The deadline is Mon., Nov. 15.

The VFW Post 3211 and the Ladies Auxiliary are also sponsoring a local Voice of Democracy Contest for our 8th grade students, and they are required to write or type a 250 word essay on the same theme. (See deadline date Nov. 15).

Awards will be given to all winners, and participants, we urge all our qualifying students to participate.

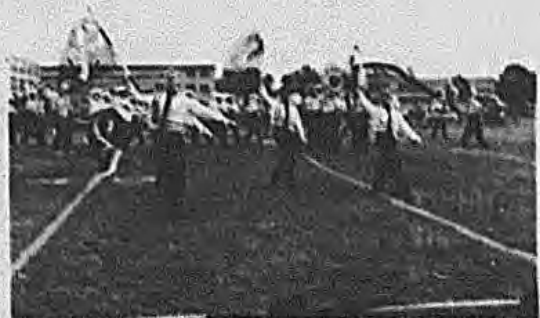
Community Council Dinner Oct. 7

Hickville Community Council's Twenty-Third Annual Dinner is set for Thursday, October 7, at Antun's. The evening will be highlighted by the presentation of our President's Award to Beth Dalton-Costello, and our Community Service Award to the Hickville Lions Club, and a Special Award to the Hickville Fire Department.

This annual Event will be in the Main Ballroom of Antun's at 7:30 p.m. Dinner will be served at 8 p.m. Tickets are \$25 per person.

Tickets are available from Ed Draycott at 835-5793 and Amy Herbst at 938-2848. Reservations will be accepted until September 27. Please make checks payable to The Hickville Community Council and mail to P.O. Box 163, Hickville, N.Y. 11802.

Third Annual Homecoming Fair



Hickville Band performs.

Come and join in the fun and excitement at Hickville's Third Annual Homecoming Fair on October 2.

The festivities will begin at 10 a.m. at Hickville High School's McCormack Field with a Fair. There will be pony rides, a castle bounce and game booths. Test your strength on the striker or see if your aim is accurate enough to drop one of the "volunteers" into the dunking booth. All carnival activities will remain open until 2 p.m. Come have lunch or just a snack at one of the many food booths, which will be open throughout the Fair and the football game.

The Homecoming parade, with its spectacular class floats, kickline, cheerleaders and bands, will step off at 12 p.m. from the Middle School and will wind its way to Hickville High and the fairgrounds.

The Comets, our High School football team, will kick off

against the Syosset Braves at 2 p.m. The gate admission will be waived for this game, so come out and cheer the home team on to victory.

The Homecoming Fair is sponsored by the Hickville Council of PTA's with each unit having its own game booth. In addition, The Hickville Athletic Booster Club, the High School Band Parents Association and various student activity clubs will also be participating in this district event with a variety of booths. All PTA profits will be used to fund Homecoming Fair Scholarships for our high school seniors. Seventeen \$400 scholarships have been given to students in the past two years from the proceeds of the Fair.

So, come to the Fair, rain or shine, and have a great day while supporting your town, your district, your schools, your team and scholarships!

Self-Defense Course For Women

Women 18 years of age and older who are interested in learning martial arts for self-defense will be able to take either a nighttime or daytime, five week, free course sponsored by the Town, according to Oyster Bay Town Councilman Leonard Kunzig.

"The Parks Department, Division of Recreation, will be holding registration from October 4 through October 18, for women who are interested in learning basic self-defense techniques," said Councilman Kunzig. "Participants can choose a daytime course on Tuesdays from 10 to 11 a.m. or an evening course on Wednesdays from 8 to

9 p.m. The day class will begin October 19 and the night class will begin October 20."

Classes will be held in the Marjorie R. Post Community Park Center, Unqua and Merrick Roads, Massapequa, and are open to Town of Oyster Bay residents only. Registration forms may be obtained at any Town Hall or community park facility and at all local libraries. They should be returned to the park managers or to the parks Department, 977 Hickville Road, Massapequa, New York 11758.

For further information, contact the Parks Department at 795-1000.

Computer Demo At Hicksville Library

Already deep into providing patrons with access to computers and computer knowledge through its computer room and courses, the Hicksville Public Library has scheduled a number of computer and software demonstrations for October, national Computer Learning Month.

Separate demonstrations will be held for adults, teenagers, children in grades 1 to 3, and parents of preschoolers. Reference librarians Debbie DeLouise and Jenny Pohl will conduct the sessions. Registration is necessary for all except the parent demonstrations. A Hicksville library card must be shown at registration and only one person per registration is allowed. The number of participants that can be registered is extremely limited. All registrations will take place on Tuesday, October 5, at 9:15 a.m. - adult and teen-age registrations on the street level, and children's registrations in the children's room.

The adult demonstrations will feature the latest CD-ROM software, which can be put to use, for example, to research companies in preparation for job interviews, to find articles on legal topics, and to locate *Newsday* stories. These four hour-long sessions will be held Saturday, October 23, at 2:30 and 4 p.m., and Saturday, October 30, at 3 and 4 p.m.

The demonstration for students in grades 7 to 9 will be held on Wednesday, October 13, from 3:30 to 4:30 p.m. Three CD-ROM programs to help with homework assignments, the Social Issues Resource Series (SIRS), InfoTrac Magazine Index Plus, and *Newsbank's Newsday* will be explained.

The demonstration for students in grades 10 to 12 will be held on Thursday, October 21, from 3:30 to 4:30. Three programs to help prepare for college and assist with term papers will be shown.

Children in grades 1 to 3 will enjoy a fun way to learn about computers and the library's new educational software (such as "Designasaurus Munches Mac") on Mondays, October 18 and 25, from 4 to 5 p.m.

While their preschool children are involved in storytime on Tuesdays, October 19 and 26, at 10:15 a.m., and Thursdays, October 14 and 21, at 1:30 p.m., parents will learn how to use new software for preschoolers to help their children master educational activities.

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Look At Civil War At Library

Although no battles were fought on Long Island during the Civil War, this conflict touched everyone from Brooklyn to Montauk. Long Islanders fought in virtually every major land and sea engagement, while those left behind supported them by producing vital supplies, engaging in nursing duties, sewing circles and rallies. Even Confederate soldiers played a role in this story. For example, did you know that Robert E. Lee was stationed on Long Island for a time?

Join Civil War expert Harrison Hunt at the Bethpage Library on Thursday, September 30, 7:30 p.m., for a fascinating sixty-minute glimpse into the saga of Long Island's role during the War Between the States. Learn about the historic regiments, the ships the local men sailed on, and those who kept the home fires burning.

This presentation utilizes dozens of historic nineteenth century images and modern photographs, carefully assembled by Mr. Hunt, a professional historian and museum curator. It is a must for anyone who is intrigued by this famous conflict, and would like to view it from a different angle.

LEGAL NOTICE

JEM REALTY L.P.

Notice of a Domestic Limited Partnership filed with the New York Secretary of State on August 24, 1993. Nassau County location 375 North Broadway, Jericho, NY 11753. The Sec. of State has been designated as agent upon whom process served against the L.P. may be served. The address the Sec. of State may mail a copy of any process against the L.P. served upon the Sec. of State is c/o Spiegel Associates, 375 Broadway, Jericho, NY 11753. The principal office is located at 375 North Broadway, Jericho, NY 11753. The name and business or residence address of each general partner is J & E Spiegel General Corp. c/o Spiegel Associates, 375 North Broadway, Jericho, NY 11753. The date the partnership is to dissolve is January 1, 2040. The purpose of the L.P. is to acquire own lease and operate real property.

Jer 8416
6x9/10, 17, 24; 10/1, 8, 15

LEGAL NOTICE SUPREME COURT COUNTY OF NASSAU THE DIME SAVINGS BANK OF NEW YORK, Plaintiff, against KATHLEEN P. SOLER- WITZ et al, Defendant(s).

Pursuant to a judgment of foreclosure and sale entered herein and dated July 12, 1993, I, the undersigned Referee, will sell at public auction on the north front steps of the Nassau County Courthouse, 262 Old Country Road, Mineola, N.Y., on the 21st day of October, 1993, at 9:00 AM, premises BEGINNING at the corner formed by the intersection of the southerly side of Devine Avenue and the westerly side of Jackson Avenue. Being a plot 85.00 feet by 58.10 by 110.46 feet by 73.23 feet. Premises known as 184 Jackson Avenue, Syosset, New York. Approximate amount of lien \$448,741.62 plus interest and costs. Premises will be sold subject to provisions of filed judgment, Index Number 11733/91.

Dated: September 17, 1993

CORNELL BOUSE,
Referee
Certilman Balin Adler
& Attorney(s) for Plaintiff
90 Merrick Avenue
East Meadow, NY 11554
SYO 8708
4x9/17, 24; 10/1, 8

LEGAL NOTICE NOTICE OF SALE SUPREME COURT NASSAU COUNTY

EMIGRANT SAVINGS BANK, PLAINTIFF, VS MICHAEL HYMSON, ET AL DEFENDANTS. ATTORNEY (S) FOR PLAINTIFF: JOSEPH SCHUMAN, ESQ., 990 WESTBURY ROAD, WESTBURY, N.Y. 11590.

Pursuant to judgment of foreclosure and sale, entered herein and dated Aug. 6, 1993, I will sell at Public Auction to the highest bidder, at the North Front Steps of the Nassau County Courthouse, 262 Old Country Road, Mineola, N.Y., on the 1st Day of Oct., 1993, at 9:00 a.m. PREMISES in Hicksville, New York and Described as Follows:

Beginning at a point on the easterly side of Bay Ave., distant 150.00 ft. southerly from the corner formed by the intersection of the easterly side of Bay Avenue with the southerly side of Lotie Ave., and being a regular parcel of land 62.50 ft. x 100 ft. PREMISES known as 105 Bay Avenue, Hicksville, New York. Sold subject to all of the terms and conditions contained in said judgment and terms of sale. Approximate amount of Judgment - \$164,151.57, plus interest and costs. INDEX NO. 2489/93

RICHARD L. GUMO,
REFEREE

MIT 2729
4X 9/3, 10, 17, 24

LEGAL NOTICE THE PEOPLE OF THE STATE OF NEW YORK BY THE GRACE OF GOD FREE AND INDEPENDENT TO: The Attorney General, State of New York

and any and all persons, if any, cited upon this proceeding as heirs-at-law and next of kin of Margaretha Van Tassell, deceased, who are unknown, and cannot, after diligent inquiry be ascertained; and, if said persons or any of them be dead, all unknown persons, whose names and residences are entirely unknown, who are the executors, administrators, heirs-at-law, next of kin, distributees, legatees, devisees, husbands or wives, or successor in interest of said deceased persons, all of whom are unknown, and cannot, after diligent inquiry be ascertained and upon whom personal service of the Citation cannot, with due diligence be made within the State:

GREETINGS

WHEREAS, Elizabeth Betts, who is domiciled at 305 Hughes Street, Bellmore, New York, and Robert E. L. Welch, who is domiciled at 1065 Admont Avenue, Franklin Square, New York, have lately applied to the Surrogate's Court of our County of Nassau, to have a certain instrument in writing bearing date the 29th date of August, 1988, relating to both real and personal property duly proven as the Last Will and Testament of Margaretha Van Tassell, deceased, who was at the time of her death domiciled at 82 Adams Street, Garden City, in said County of Nassau.

THEREFORE, you, and each of you, are cited to show cause before the Surrogate's Court of our County of Nassau, at the Surrogate's Court, Nassau County Courthouse, at Mineola in the County of Nassau, on the 27th day of October, 1993, at 9:30 A.M. of that day, why the said Will and Testament

LEGAL NOTICE

should not be admitted to probate as a Will of real and personal property.

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

WITNESS, HON. C. RAYMOND RADIGAN, Judge of the Surrogate's Court of our said County of Nassau, at Mineola, in said County, the 31st day of AUGUST, 1993.
L.S. Seal

Albert W. Petraglia
Clerk of the
Surrogate's Court

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

A true copy of the will must be attached to this citation.

Charles G. Mills
Attorney for Petitioner
58 School Street
Glen Cove, New York
11542
516-759-4300

MIT 2736
4x9/10, 17, 24; 10/1

LEGAL NOTICE

Notice is hereby given that an Order signed by the Supreme Court, Nassau County, on the 15th day of September, 1993, bearing the Index Number 25263-93, a copy of which may be examined at the Office of the Clerk, located at 240 Old Country Road, Mineola, NY, grants me the right to assume the name of Milan Poonam Anoop Devjani. My present address is 50 Genesee St., Hicksville, N.Y. 11801; the date of my birth is 8/16/69; the place of my birth is India; the present name is Pushpa Devjani.

MIT 2741
1x9/24

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VFW Honors Retired Principal



Sr. Vice Commander, Bill Bennett of VFW Post 3211 presenting a plaque to retiring High School teacher Paul J. Vetrano for service to our students and veterans.

The Wm. M. Gouse, Jr. VFW Post 3211, paid tributes to retired Hicksville High School teacher, Mr. Paul J. Vetrano, at a surprise Luncheon, on June 16.

Mr. Vetrano was presented with a Plaque, in recognition of thirty three years of service to his students, in inspiring their patriotism, sacrifice and commitment to our beloved Country, and for his assistance to our fighting men and women in Desert Shield, Desert Storm field of operation, by having his students write them letters, thus helping their morale, and at the same time educating our youth about the meaning of sacrifice and commitment to our fighting men and women in the field of battle.

Mr. Vetrano, also helped a family of one of our veterans that found themselves in the midst of an economical crisis, due to his sudden call to duty in the Persian Gulf, and thus gave them hope by providing them with a measure of relief from the financial burden they had

been struggling with.

Commander, Terry Rienzi, and the officers and men of the Veterans of Foreign Wars, extended their gratitude and best wishes to Mr. Vetrano on the occasion of his retirement from the Hicksville School District, and wished him well, For A Job Well Done!

H.H.S. Announces Student Job Placement Prog

Hicksville High School is embarking on a new job placement program. Any business persons interested in employing a high school student for part-time employment should contact Nancy DeSorbo, Coordinator, at 733-6576, between 8 a.m. and 3 p.m., Monday through Friday. The program will attempt to match students' skills, interests, and class schedules with potential employers and their employment needs.

In Service

Navy Airman Sean P. Lenihan, son of Kathleen Monti of Beverly Road, Bethpage, recently returned from a six-month Mediterranean and Red Sea deployment aboard the aircraft carrier USS Theodore Roosevelt, homeported in Norfolk, Va., the lead ship in its battle group.

The ship, with its 5,200-man crew and embarked air wing personnel, as well as its Special Purpose Marine Air Ground Task Force of 600 Marines, supported Operation Deny Flight, enforcing the U.N. sanctioned "no-fly" zone over Bosnia Herzegovina. Aircraft from USS Roosevelt also supported Operation Provide Promise by monitoring humanitarian air-drop missions into the troubled former Yugoslavia.

The 1986 graduate of Bethpage High School joined the Navy in October, 1992. Lenihan is a graduate of Hofstra University.

Army Pvt. 1 James E. Kramer has entered the Preparatory School in Colorado Springs, Colorado.

The 10-month school is designed to assist students in meeting strict academic and physical requirements of the academy. Students receive extensive instruction in English, mathematics, physical education, and military training.

Kramer is the son of Stanley J. Kramer of Hicksville. He is a graduate of L.L. Lutheran High School, Brookville.

Anti Graffiti Law Hearing

A legislative hearing has been scheduled for Tuesday, September 28, to unveil the Town of Oyster Bay's proposed Anti-Graffiti Ordinance. It was announced by Town Councilman Leonard B. Symons and Town Clerk Carl L. Marcellino.

"Everyone agrees that graffiti has become a blight on our suburban communities, but not everyone agrees on the best way to fight it," Councilman Symons stated. "While there have been a number of proposals that confront the problem on one level or another, I believe the only way graffiti will ever be brought under control is if it is attacked on all levels at once."

"This proposed legislation," the Councilman continued, "is an important component of a multi-level anti-graffiti program Mr. Marcellino and I developed, which is designed to make government, law enforcement, business owners, civic leaders and residents partners in the fight against graffiti. Mr. Marcellino and I have met with, and solicited input from, many community organizations and criminal justice professionals. This legislative hearing will give residents an opportunity to learn about the proposed ordinance and offer their input."

Town Clerk Marcellino said that as well as inviting the general public, invitations have been extended to law enforcement, civic, education and religious leaders across the Town. "Graffiti is a problem that affects government, law enforcement, business and residents," the Town Clerk com-

mented, "so it makes sense that we all should band together and pool our resources to send out a very strong message that graffiti will not be tolerated in the Town of Oyster Bay."

He noted that the meeting will be held on September 28, at the Syosset-Woodbury Community Center located in the Syosset-Woodbury Community Park, 7800 Jericho Turnpike, beginning at 7 p.m.

"Mr. Marcellino and I are sure everyone agrees that graffiti vandalism is costing our Town dearly," Councilman Symons stated. "Not only are they trashing our neighborhoods and denigrating our sense of community pride, they are stealing our tax dollars, as well. We all have a right to be angry about that. I hope residents will make every effort to attend this important meeting, because viable solutions to the graffiti problem will only be found if we channel our collective anger into involvement and action."

For further information on the proposed Anti-Graffiti Ordinance, call Councilman Symons office at 922-5800 ext. 2357 or Town Clerk Marcellino's office at 922-5800 ext. 2309.

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.



Town of Oyster Bay's Annual HOMEOWNERS FALL CLEAN-UP WEEKENDS

For those who can't wait for garbage collection day to get rid of unwanted rubbish, the Old Bethpage Solid Waste Disposal Complex will be open from 8:30 a.m. to 4 p.m. on the following weekends:

SATURDAY, SEPTEMBER 25th and SUNDAY, SEPTEMBER 26th and **SATURDAY, OCTOBER 2nd and SUNDAY, OCTOBER 3rd**

This program is open to Town of Oyster Bay residents residing within the Solid Waste Disposal District. Residents of the Glen Head-Glenwood Landing Garbage District and the following villages should contact their village officials for information on how to dispose of fall clean-up debris: *Bayville, Brookville, Centre Island, Cove Neck, Lattingtown, Laurel Hollow, Upper Brookville, Matinecock, Mill Neck, Muttontown, Old Brookville, Old Westbury, Oyster Bay Cove, and Sea Cliff.*

Town residents are encouraged to include used tires, large metal items, yard waste and clean broken concrete in the unwanted debris they bring. These items will be recycled rather than disposed of as regular refuse. No hazardous waste will be accepted (Proof of residency is required.)

FOR FURTHER INFORMATION CALL THE TOWN'S ENVIRONMENTAL CONTROL DIVISION AT 921-7347, EXT. 5577

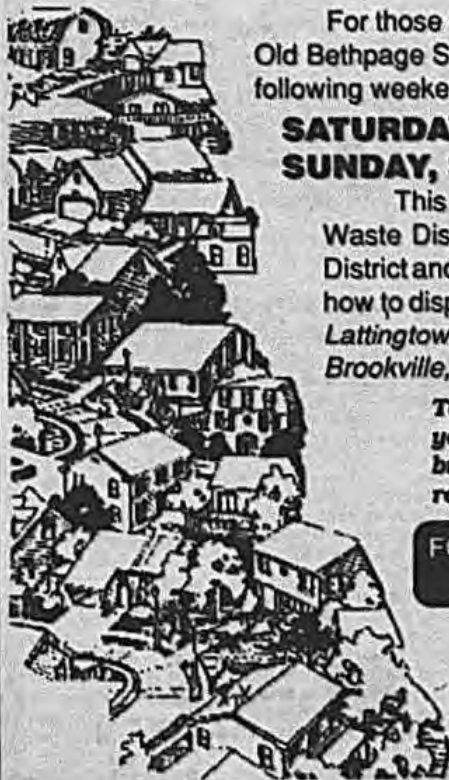
Lewis J. Yevoli
Supervisor

Councilman H. T. Hogan, Jr.
Councilman Douglas J. Hynes
Councilman Leonard B. Symons

Town Clerk
Carl L. Marcellino

Councilman Thomas L. Clark
Councilwoman Ann R. Ocker
Councilman Leonard Kunzig

Receiver of Taxes
John J. O'Leary



Snow Removal Contract Bidding

On September 27, specifications and proposal sheets on the Town's 1993-94 snow removal bid (Bid Proposal PW 041-93) will be made available to interested bidders, in anticipation of an October 18 opening, according to Oyster Bay Town Councilman Thomas L. Clark.

"Our official snow season is from December 15 through March 15," Councilman Clark said. "The bid release that's being prepared includes a number of payloaders and trucks that must be committed solely

to Town use during the snow season. In the event of a snow condition, equipment must be ready to immediately swing into action."

Councilman Clark added that specifications and proposal sheets will be available at the Town of Oyster Bay office of Division of Purchase and Supply located on the fourth floor of Town Hall, West Building, 74 Audrey Avenue, Oyster Bay on or after Sept. 27, from 9 a.m. to 4:45 p.m.

Heavy Damage

in Hicksville House Fire

A house fire at 2 Friendly Rd. Hicksville on Labor Day Sept. 6, resulted in heavy damage to the first floor area. Hicksville Fire Fighters received the alarm at 1:43 PM and several units were dispatched. The fire was knocked down quickly but the damage was done. The origin was suspected of being electrical in nature.

Hicksville Fire Fighters were assisted by Levittown Vamps - as the 65th Annual Labor Day Drill was in progress and some Hicksville Members had to stay back. One Hicksville Vamp stepped on a nail and suffered a puncture wound. Damage was est. at \$30,000.

On Sept. 9 at 6:52 p.m. a multiple car motor vehicle accident occurred at Duffy Ave and McAllister St. Several people were injured and both Hicksville Ambulances and one from the Westbury F.D. were required along with a Heavy Rescue Unit.

On Sat. Sept 18, at 10 PM the

Hicksville F.D. provided mutual aid assistance to the Bethpage F.D. - one Ambulance responded to a multiple vehicle accident at the Borderline of Hicksville-Bethpage So. Broadway and 7 Hazel St. Five persons were injured.

On Sept 19 Mutual Aid Assistance was provided to the East Meadow F.D. at 2:24 AM. One ladder truck Co #1 responded. Earlier this month Hicksville also provided Mutual Aid Assistance to the Plainview F.D. a building fire required Ladder Co 6 to respond another building fire had engine Co #7 responding and the Hicksville F.D. Haz-mat Unit responded for a Propane Leak.

GRANDPARENTS - Send in your grandchildren's photos and enter our "World's Most Beautiful Grandchildren" contest. Just send a photo and a brief description of the child (or children) along with your name and address to: Litmor Publications, Beautiful Grandchildren Contest, 81 East Barclay St., Hicksville, N.Y. 11801.

Joe Lamb K. Of C. Picnic Huge Success



Shown in photo above are part of the large crowd on hand at the Joseph F. Lamb Council No. 5723 K. of C. annual picnic.

photo by P.G.K. Otto Schmidtman

A capacity crowd of over 250 grownups and children were on hand for the annual Family Picnic of the Joseph F. Lamb Council No. 5723 Knights of Columbus, Plainview/Hicksville. The picnic was held on Sunday afternoon, September 12, at the Syosset Community Park in Woodbury.

Plenty of food and beverages, including hot dogs, hamburgers, ice cream, soda and beer, were consumed by the many hungry at the picnic. A large number of brother knights from the Joe Lamb Council, led

by Grand Knight Henry (Hank) Schettini, were on hand to organize the various games and events, to the delight of all who participated in them. The weather was perfect and added to a very enjoyable day.

The Chairman for the annual picnic was brother knight Robert Andruzzi, who was ably assisted by his two Co-Chairmen, P.G.K. John Lombardi and P.G.K. Anthony Iannuzzi. The Joe Lamb K. of C. has held this annual picnic for many years, and it always has been a big success.

Defensive Driving Course For All Ages

A two-part course will be offered at the Bethpage Public Library on Monday, November 15 and Wednesday, November 17 from 7 p.m. to 10 p.m. Here's your opportunity to save on your insurance costs, deduct violation points and learn safety driving techniques. This course is open to all ages but enrollment is limited to Bethpage

School District #21 residents until October 20 and then open to everyone as space permits. Space is limited so don't delay. Call 931-3907 for further information or come into the library to sign up.

The cost is \$38 per person payable upon registration at the Reference Desk of the library. The check should be made out to "Defensive Driving Program, Inc." There will be no refunds.

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.

Special Use Permit Hearing

A request for a special use permit to operate a school for court reporting in Plainview will be the subject of a Tuesday, November 9, public hearing by the Oyster Bay Town Board, it was announced this week by Town Councilman Leonard B. Symons.

"The applicants, Stenotopia, The World of Court Reporting and Edward Blumenfeld, are seeking a special use permit to operate a stenographic and court reporting school in Plainview," Councilman Symons stated. "The property is located in an 'H' industrial district on the south service road of the Long Island Expressway, west of Newtown Road, also known as 45 South Service 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 abovementioned hearing, will be called.

FIRST MAIL OF School Tax Due

Oyster Bay Town Receiver of Taxes John J. O'Leary reminded residents this week that the first half of the 1993 School Tax Levy is due on October 1, but can be paid without penalty through November 10.

"By law, a taxpayer has a 40-day grace period from the date the tax is due during which payment may be made without penalty," O'Leary explained. "After the 40 days, a 1% penalty is added for each month the tax remains unpaid, retroactive to October 1, 1993."

Residents can pay in person at the Tax Office, Oyster Bay Town Hall West, 64 Audrey Avenue, Oyster Bay, or at Town Hall South, 977 Hicksville Road, Massapequa. Residents wishing to do so may mail payments to the Office of the Receiver of Taxes, 64 Audrey Avenue, Oyster Bay, N.Y. 11771. In addition, Oyster Bay Town Clerk Carl L. Marcellino said that the Town Clerk's Annex, Newbridge Road and Duffy Avenue, Hicksville, will be open to accept payments from 9 a.m. to 4:45 p.m. on November 1, 2, 3, 4, 5, 8, 9, and 10.

When paying the tax bill in person, taxpayers are reminded to bring the entire tax bill with their payment. Payments being made by mail for the first half of the year should include the #1 stub. O'Leary cautioned residents not to write on, fold, staple or otherwise deface the tax stubs as it can cause the computer system to reject payment.

In addition, Mr. O'Leary would like to remind residents that discounts are available to those who pay a full year's tax on or before November 10, 1993. A discount will be allowed on the second half of the tax at the rate of one percent. No discounts are allowed on payments made after November 10.

When calling the Tax Office for information on property taxes, residents are requested to have the school district, section, block and lot number of the property in question available. This information is listed on the tax bill and on the property deed.

Sixth Annual Supervisor's 5-K

Applications are now available for the Sixth Annual Town of Oyster Bay Supervisor's 5-K Run, scheduled for Saturday, October 16, at 9:30 a.m., according to annual participant and avid runner, Town Councilman Leonard B. Symons.

"Once again, the Town of Oyster Bay is co-sponsoring this great event with the Plainview/Old Bethpage Runners Club and the State Bank of Long Island," Councilman Symons said. "We'll begin the run at 9:30 a.m. at Theodore Roosevelt Park in Oyster Bay. I expect to see a lot of familiar faces both along the route and afterwards, at the Oyster Festival which begins on the 16th as well."

Councilman Symons noted that the registration fee, which includes T-Shirts, hats and the chance to win door prizes, is \$9. Applications can be obtained by calling the Town's Recreation Division at 795-1000 ext. 7828.

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PAGE 272E Friday, September 24, 1993

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Testimonial Dinner For Past G. Knight

A large turnout of brother Knights honored Past Grand Knight Joseph Leo, Jr. with a testimonial dinner, this past Saturday night, at the Joseph Barry Council Knights of Columbus Hall, Hicksville. Master of Ceremonies for an evening of many awards to the guest of honor and much festive comradery was Steve Steihle, Past Grand Knight. The honoree was saluted by brother Knights for a year of outstanding fulfillment of the programs of the Knights of Columbus, and for his vigorous personal involvement in all functions.



At cocktail hour - Grand Knights all - Steve Steihle, PGK; Bill Henne, DD, PGK; Tony Previte, Grand Knight and Joe Leo, Jr., PGK, honoree.



Arthur Schreiber, PGK; Frank Klarman, PGK and Heitz Baumgartner, as festivities start.



Rev. Father Peter Liu, Chaplain, pauses in chat with Joan and John Rizos. Grand Knight Anthony and Julie Previte look on.



Grand Knight Tony Previte, right, presents Joe Leo, PGK, with certificate from the K of C Supreme (State) Council for his leadership.



Bill Henne, District Deputy, PGK, presenting honoree Joe Leo, PGK with the Circle Award for Joseph Barry Council's 9th standing in the state, in fulfilling the ideals of the Knights of Columbus.



Arthur Schreiber, PGK, Council Advocate, welcoming Joe Leo to the brotherhood of Past Grand Knights.



Retiring Grand Knight, honoree, Joe Leo, recalls an eventful year.



Future Grand Knight Joe Leo III and his dad.



Dancing trio: Erica Leo, daddy, Past Grand Knight Joe and Mrs. Dorothy Leo.



Sam and Mrs. McCafferty pause to the music.



Master of Ceremonies, Steve Steihle, PGK, welcoming guests at Knights of Columbus hall.



Past Grand Knight Joe Leo, Dorothy Leo, holding bouquet of roses presented by Julie Previte and Grand Knight, Tony P.



Brother Knight, Tom Clark, Oyster Bay Councilman presents Joe Leo PGK, with a Town Certificate of Outstanding Service.



Joe and Dorothy Leo, right, and Past Grand Knight's parents, Moriel and Joe Leo.



Joe and Mrs. Dorothy Leo, right, children Erica and Joe Leo, III; Mr. and Mrs. J. Leo and Mr. and Mrs. F. Garibaldi.

Continued On Page 7

Testimonial Dinner For Past G. Knight



Hold those forks, smile for camera - bravo, gang.



Irene Zalewski and PGK Frank DeGaidano lookin' good.



Past Grand Knight Frank and Mrs. Klarmann, left, and tablemates.



Irene Mantell, Bob Leo, Mr. and Mrs. T. Donovan, Mr. and Mrs. P. Leo and Mr. and Mrs. J. Leo.



PGK Don and Mrs. Pesonen never missed a step.



At table with PGK Vince and Mrs. Murphy, right, rear, and PGK Olaf, Mrs. Costello, left rear, and friends.



Past Grand Knights Don and Mrs. Pesonen and Robert and Mrs. DiLorenzo (r-U) and friends.



Past Grand Knight Robert and Mrs. DiLorenzo glide to a stop.



A gathering of Past Grand Knights and their ladies. District Deputy, Bill Henne and Tony Previte (foreground).



Deputy Grand Knight Neil McInnis and Aida Merchant, left, and party at dinner.



Frank and Maryann Rybak, a great duo.



Obliging cameraman are these radiant Knights and ladies. Photos by Dick Evers



Smiling for cameraman Dick Evers: Mr. and Mrs. L. Raab, Mr. and Mrs. R. Arias and friends.



PGK Olaf Costello and his Lily swinging by.

Annual Festival



Oyster Bay Town Clerk Carl L. Marcellino, fourth from left, recently attended the Annual Festival of the Holy Trinity Greek Orthodox Church in Hicksville. On hand for the occasion, back row left to right were: President Nick Katsoulaki of Massapequa, Father George Stavropoulos and Festival Chairman Gus Hatzioannou. Dancers included Despina Koutsouris, Joann Hadjioannou, Ellen Skulikidis and Stacy Giorgou.



A real partying table: Steve and Helen Wadyka, right, and friends.



Deputy Grand Knight Neil McInnis and charming partner, Aida Merchant.

**LEGAL NOTICE
NOTICE TO TAXPAYERS
RE: 1993-1994
SCHOOL TAXES**

The undersigned Receiver of Taxes for the Town of Oyster Bay, County of Nassau, State of New York, hereby gives notice that he has received the School Tax Roll and Warrant attached thereto, and that he will be in attendance to receive taxes at: **TOWN HALL, 74 Audrey Avenue, Oyster Bay, New York, 11771, on October 1, 1993, and each weekday thereafter from 9:00 AM to 4:45 PM (Saturdays, Sundays and Holidays excepted).**

PENALTIES: The following scale of penalties is hereby prescribed for neglect due and payable October 1, 1993. If the first half is not paid on or before November 10, 1993, penalty will be added at the rate of one per centum per month from October 1, 1993, calculated to the end of the month during which payment is made.

Penalty on the second half will be added after May 10, 1994, at the rate of one per centum per month from April 1, 1994, calculated to the end of the month during which payment is made.

DISCOUNTS: If the full year's tax is paid on or before November 10, 1993, discount will be allowed on the second half of the tax at the rate of one per centum of the second half. No discount allowed on payments made after November 10, 1993.

Taxes are payable by Cash, Certified Checks or Post Office Money Orders. Uncertified checks will be accepted subject to collection only. No cash payments will be accepted at either Town Hall Annex (Hicksville nor Massapequa).

When sending for tax bills, please state the School District Location, Section, Block and Lot numbers in accordance with the Nassau County Tax Map. After May 31, 1994, the 1993-1994 School Tax roll will be turned over to the County Treasurer, Mineola, N. Y. and all payments after that date should be made at the Office of the County

Dr. Antoinette MacLeod, Principal of Bethpage High School, announced that Rekha Reddy, Brian Thomson and Assunta Vivolo have been named semi-finalists in the National Merit Scholarship Program's annual competition.

The NMSF honors individual students who show exceptional academic ability and potential for success in rigorous college study. It is based on the PSAT/National Merit Test taken in October of 1992. Fifteen thousand semi-finalists were honored throughout the nation who placed among the top one percent of the more than one million students who took this test.

Rekha Reddy, with a score of 225, ranked in the top 43 in the nation. These academically talented seniors will have the opportunity to continue in the competition for more than 6,500 merit scholarships worth over twenty-five million dollars to be awarded next spring. The NMSC is a privately financed, not-for-profit organization that receives grants from 600 independent merit program sponsors who underwrite scholarships in each annual competition.

On October 16 this year's Juniors will be taking the new Preliminary Scholastic Aptitude Test/National Merit Scholarship to identify their verbal and mathematical aptitudes. It is a valuable test for all students and, on the basis of it, the following year's scholarship winners will be identified.

To qualify as a finalist, a semi-finalist must fulfill additional requirements. They must complete a detailed scholarship application with information about the student's educational interests and goals, as well as participation in school and community activities. The students must have an outstanding academic record and submit SAT scores that confirm the earlier PSAT performance.

LEGAL NOTICE
Treasurer.
Dated: September 13, 1993
Oyster Bay, N. Y. 11771
JOHN J. O'LEARY
Receiver of Taxes
BETH 3175
1x9/24

Bethpage Honors Semi-Finalists



L-R: Brian Thomson, Assunta Vivolo, Rekha Reddy, Dr. MacLeod.

Supt. Plans Parents Meetings

Hicksville Public Schools Superintendent Salvatore Mugaero announced at the Board of Education meeting on September 22 that he will hold two meetings with parents during the school year. The Superintendent will meet with parents

to discuss educational and non-specific student issues. The meetings will be held from 8-10 p.m. in the Administration Building on: Tuesday, November 16, 1993, and Tuesday, April 5, 1994.

**Design Your
Sweatshirt**

Before you know it, you'll be feeling a nip of fall in the air! What better way to warm up and show your style than in your own custom-designed sweatshirt? Peggy Lang brings her traveling craft classes back to the Bethpage Library to show you how to create a sweatshirt that is chic, yet reflects your own style. Choose a session: Thursday, September 23, 1-3 p.m., or Tuesday, September 28, 7:30-9:30 p.m. Bring a clean, gently washed white or other light-colored sweatshirt, and a piece of cardboard. All other materials will be supplied for a small materials fee of \$7, payable upon registration at the reference desk.

These classes will fill up fast, so don't delay in signing up!

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.



**Birthday And
Anniversary Club**

HAPPY BIRTHDAY

- September 1
Bill Diehl
- September 2
Russell Gargano
Gloria Lateni
Jimmy Smith
- September 3
Peter E. Kimmes
Alice Warren
- September 4
Teresa Caluccio
Barbara Sue Glatt
Penny Grands
Patrick Gully III
- September 5
Keri Anne Auer
Mary Jane Parisi
Eugene Pietzak, Sr.
Paul Richards, Jr.
Michael Tisdell
- September 6
Nicole Anello
Christine Burd
Myra Giansante
- September 7
Bridget Brenton
Christine Garney
B. Medard Ofenloch
Thomas Ofenloch
Ed Smith

- September 8
Alicemary M. Clark
Andrew Coffey
Adam Crown-Schwartz
John Schiralli
Jennifer Stimmer
- September 9
Carole Hassack
Tara Baird
Tacin Germain
Danelle M. Sanford
Karen Shortt
- September 10
Herbert Fulton
Karen Shortt
- September 11
Jim Johnson
Lauren Kopyta
- September 12
Steven Krisel
Sophie Macner
Elyse C. Maisonet
Andrea Saccaro
Patti Sergi
- September 13
Dianna Gargano
Mark Hammond
Wm. M. Heberer III
George Kessler
Jason Pedone
Nancy Peters
- September 14
Dawn Thurbuchler
Sheila Costello
Julia Watson
- September 15
Ellen Behan Heinbockel
Emily Krecko
Bob Neumann
Jillian Noelle
Andrew Zaderecki
- September 16
Desiree Germain
Suzanna Klein
Kim Ross
- September 17
Dorothy Greggo
Lisa Kraemer
Nicole Metakis
- September 18
Matthew McDonald
Ann Neumann
Robert Perchinsky
Peggy Sicari
- September 19
Paul Heller
- September 20
Bruce Edwards
Debra Kasimakis
Louise Rossi
Marie Seeger
Irving Weinryb

- September 21
Scott D'Amico
Bill Lovisek
Ariene V. Wehner
- September 22
Peggy Becker
Walter H. Matura
Deborah Ofenloch
- September 23
Timmy Blind
Patrick Gully, Sr.
Rich Winter, Sr.
- September 24
Kristin Owen
- September 25
Carol Diehl
Janet Connolly
Vincent Lafaro
Mary E. Sheppard
Johnathan Wahlen
Melissa Anne Zielinski
- September 26
Emma Diaz
Lynn Foley
Timothy Haffner
Steven Knudsen
Emma Maisonet
Viola Roberts
Richard Scheidet
Raymond Yonick
- September 27
Mia Gele
- September 29
Anne Kessler
- September 30
James Anglin
Artis Blind
Tara Jachniewicz
Billy Lovisek II
Trudi Mauch
David C. Moehring
Murray Schaeffer
Barbara Willson



HAPPY ANNIVERSARY

- September 1
Fred & Ann Freyisen
Barbara & Gary Lewis
Faustino & Maria Maisonet
Arthur & Harriette Rutz
- September 2
John & Maureen Germain
Henry & Rox Kurkowiak
- September 3
Dominick & Nancy Giacopelli
- September 4
Bonnie & Vito
Donna & Arthur Uhlich
- September 5
Frank & Bessie Schifano
Robert & Donna Smith
- September 6
Rudy & Lucy Bonghi
Sal & Helen Noto
- September 8
Nancy & Mark Hammond
Myra & Louis Giansante
Jim & Sheridan Johnson
- September 9
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- September 10
Tom & Marylou Riley
- September 11
Ethel & James Coyle
Joe & Evelyn Parisi
- September 12
Rosemary Sheidel
Pam & Jim Tringali
- September 13
Rosemary & Jim Bennett
Stella & Ed Conte
- September 14
Louis & Eileen Colondria
Edward & Valerie Lopez
- September 15
Ruth & Andy Schaeffer
- September 16
Norma & Herb Goerke
Karen & Frank Motlock
Joanna & Gary Saccaro
Kathy & Bob Thurbuchler

- September 17
Margaret & Frank Kern
Cornelius & Frances McCormack
Cathie & Glenn Wohl
- September 18
Rich & Eileen Wahlen
Raymond & Cecelia Yonick
- September 20
Domenick & Dorothy Freda
Bill & Sue Knudsen
- September 22
Carol & Bill Diehl
- September 25
Dina & Rich Winter
- September 27
Jerry & Joan Weber
- September 29
Phil & Agnes Roth
- September 30
Connie & Richard Delardi

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Senior Scene



HEALTHY AND WISE

By Debra Lee Baldwin

Pat yourself on the back. If you're over 50, you're probably active, concerned with your diet and careful to eat well-balanced meals.

The most health-conscious group of Americans today is not teen-agers or young professionals, says a Harris Survey conducted for *Prevention* magazine, it's those who are over 50 — the fastest-growing segment of the population, currently 62 million strong.

You know your good health may depend on keeping your weight down — reducing your intake of cholesterol, fat and sodium. Here are eat-to-stay-fit tips to keep in mind as you visit grocery, drug and health specialty stores.

STAY IN BALANCE

A balanced diet is the best gift you can give yourself.

Be sure to eat regular meals every day, consisting of four servings of fruits or vegetables and breads or cereals and two servings of protein-rich or dairy foods.

If it's crunchy, it's probably good for you. Keep plenty of fiber in your diet.

Studies indicate that a daily intake of about 30 grams will help prevent or lower your chances of getting such age-prevalent diseases as constipation, hemorrhoids, gall bladder problems, colon cancer, high cholesterol and high blood sugar.

Nutrition tips for the golden years

DIET PLIGHT

If your eating habits don't change as the years progress, you will gradually pile on the pounds.

As you grow older, your body still requires the same amount of nutrients as it did before. What it doesn't need is the same number of calories — your metabolism slows down about 5 percent per decade.

Need to lose weight? Your doctor can advise the most healthy low-calorie diet for you. Unsupervised diets often lack important vitamins and mineral, such as vitamins B-6 and B-12, calcium, zinc and iron.

Deficiencies in thiamine, folic acid and vitamins B-12 and B-6 have been linked to memory loss and memory impairment, according to "Growing Wiser: The Older Person's Guide to Mental Wellness" by Donald A. Kemper. (Healthwise Publications).

Prevent extra pounds from sneaking up on you by selecting foods that are "nutrient dense." These provide at least four essential nutrients and are at the same time relatively low in calories. Examples are lean meats, eggs, dairy products and many fruits and vegetables.

You're better off if you lose weight slowly. Very low calorie diets work against you by slowing your metabolism, which in turn

reduces the number of calories your body burns. Crash diets also promote muscle and fluid loss rather than loss of fat.

Sugar is high in calories and low in nutrients. Watch out — it lurks in more places than your sugar bowl.

Read the labels of processed foods to detect sugar in its many forms: sucrose, fructose, dextrose, glucose, sorbitol, honey, corn syrup.

"Sugar-free" and "sugarless" doesn't always indicate a low-calorie product — it may just mean that the item contains no white sugar. Only foods that contain artificial sweeteners are lower in calories.

CHOLESTEROL COUNTS

You've heard the bad news: High serum cholesterol levels have been linked to some forms of heart disease.

Now the good news: You can lower your cholesterol level if you're careful what you eat.

Watch out for animal fat. Limit yourself to 6 ounces a day of lean meat, skinless poultry or fish. Heart-healthy foods that can actually reduce your cholesterol count include beans, peas, oats, carrots, onions, broccoli and cabbage.

"Much of the fat that we eat is hidden in processed foods, such as chips, crackers and other snack

foods," says nutritionist Betty Barwell. "Go easy on products that mention a fat or oil first on the list of ingredients — such as lard, cocoa butter, cream or palm oil."

HALT SALT

Too much sodium in your diet can lead to high blood pressure.

Unfortunately, food with added salt is hard to avoid. Studies indicated that many of us consume two to three times more sodium than the daily 1,100-3,300 milligrams considered to be a "safe and adequate" amount.

When you're shopping for low-sodium foods, remember that fresh is best. Fresh meats, fruits, vegetables and unprocessed grains are naturally low in sodium.

The salt shaker on your dining room table may be the major source of sodium in your diet. Try replacing it with a mixture of herbs and salt-free seasonings

Mainly for Seniors

Plan ahead for best years of your life

By Monica Perez

At what age do you see yourself retiring — 55? 65? Maybe 35? Now count up how many years you have until then.

There. You have started your retirement plan.

The next step is to envision what you'll be doing for the remaining years of your life, because whether it's gardening, climbing mountains or watching home videos, you will need money to do it.

Money magazine's recent "Americans and Their Money" national survey turned up the fact that having enough money for retirement was the No. 1 financial worry among people 35 to 49.

Don't count on Social Security, or your company's pension plan, for that matter. And Medicare, everyone knows, doesn't pay all the bills.

Fact is, you need a solid plan before you retire, and the earlier you instigate it, the better.

Start by establishing long-term goals, what you want to have and do once you have retired: a cruise every other year, a smaller home or the full care of a retirement community. Consider whether you will want to relax or start a new part-time career (which can greatly impact your Social Security earnings).

Setting up an appointment with an accountant, investment counselor or financial planner may be

your next step. The tax laws obviously have changed all the rules, so your IRA account, for instance, may no longer be the safest harbor for your money.

Before you talk with a planner, however, sit down and figure out specific goals for every 10-year stage of your life. By working with and around these goals, your planner can help you build toward a comfortable retirement.

An example: When you are in your 40s, your children will be college age. Instead of putting money away in an 8 percent savings account for years, your planner might advise you to fund their educations by taking out a home equity loan. Though you are paying interest on it, the tax breaks could work far more to your advantage.

Plus, money that would have sat in an account could be invested elsewhere — real estate, for instance.

Ideally, each retired couple should have \$200,000 to \$300,000 in investments — producing income at 8 percent — and their house paid in full. Investment income is not "working" income and does not cause any reduction in Social Security benefits.

Suppose you plan to work after retiring from your current job? Many retirees turn hobbies into income producers. If that's a goal, realize that it could cut into your Social Security benefits.

In 1990, the deduction changes to \$1 for \$3 earned.

"Visiting a Social Security office can be a tremendous chore — intimidating and confusing," says Tonya J. Nieman of Sixty-Two Retirement Consulting in Southern California. Firms such as hers can help you wade through all the information.

It's a good idea to look into how your company's pension plan is set up, too — it could affect your decision on when to retire, which changes your entire financial picture.

"If you plan to take early retirement, be aware that employers usually trim pensions by 33 percent if you retire at 60, and by 50 percent if you retire at 55," says a *Good Housekeeping* magazine report.

Although it is inherently riskier to retire early because you have to make your retirement savings last longer, leaving your job before age 65 may not cost as much as you think, according to *Money* magazine.

Pension plan formulas typically increase annual benefits more slowly after age 60. Get the necessary pension numbers from your benefits counselor in order to figure out when your pension will stop growing enough to make working longer worthwhile.

For a list of publications about pensions, send a self-addressed, stamped envelope to the Pension Rights Center, 918 16th St., N.W., Department GH, Washington, D.C. 20006.

SENIORFACTS

■ Chances of a 65-year-old living to age 85

1940:
One in five



1988:
Two in five



2030*
Three in five



* projected

■ Secrets to a long marriage

Secrets of lasting marriages as revealed by couples who have been married at least 45 years.

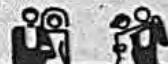
87 percent rarely or never left the house after an argument.

88 percent confide in their mates all or most of the time.

98 percent rarely or never regretted getting married.

87 percent kissed their spouse every day or almost every day.

81 percent said they laugh together one or more times a day.



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BRIDGING GENERATIONS

Bring the family together in a reunion



By Leonard J. Hansen

Since World War II, society has become more mobile. Families who might have considered a move across the city as a major distance have now spread apart by thousands of miles.

Families, though, are the actual lifeblood of a society, as generations beget generations, carrying forward the strains of heredity and nationality, race and characteristics.

It is time for families to re-bridge, to rediscover each other—even if not moving very near to each other. The solution is in one word: reunion.

The mobility of our society, which allows families to splinter apart across continents, can be the same flexibility that allows them to return together in a special reunion — for a one-time special event or even an annual tradition.

Planning and making a reunion happen may also prove a great project for the mature adult — the parents, grandparents, and great-grandparents — who can see their living family tree all in one place at one time.

A study launched by the Better Homes and Gardens Family Network, a public service organization dedicated to examining, strengthening and celebrating families, found that:

- 63 percent of respondents in a national survey said they feel family has become increasingly important in the last five years.

- 63 percent live more than an hour's drive from close family.

- 70 percent wish they could spend more time with family members.

- 74 percent want to hold a family reunion within the next year.

The family network organization then went to work to develop information and recommendations to bring families back together, even for special events called reunions.

Their strongest recommendation hands the challenge of organizing the family reunions to older adults, the parents and grandparents, who might have both the knowledge of the family tree and the time to organize such events.

The organization created and published a 16-page booklet, "Gathering the Generations," as a guide to planning family reunions. Its recommendations include:

PLANNING

Plan with enough lead time so that family members as invitees may arrange to travel across the state or across the nation to participate.

Develop a master list of family members, perhaps in a looseleaf notebook, so that you can add, delete or make updates or information changes.

Form committees to handle specific tasks such as food coordination, entertainment, activities, finances or invitations.

Select representatives from each branch of the family tree to serve as liaisons to individual kin.

INVITATIONS

Prepare the invitations, highlighting the events, activities, new family members and more, to generate interest and enthusiasm. Establish dates for their R.S.V.P. and establish a follow-through system (perhaps the family branch liaison people) to secure the confirmations.

ACTIVITIES

Depending on the travel distance and size of the family, plan your event to cover from a few hours to a few days.

Consider the ages of your participants, so that adults have time for visiting and sharing with each other, and the children have similar opportunities.

Plan at least one event with family-wide appeal, such as a screening of old family photos set to music or an unveiling of the official family tree.

Plan icebreakers, especially if it has been a while since the family got together. A family treasure hunt, for example, creates instant camaraderie.

Reunions are a time of rediscovery for family members — of each other, of new family members, of the changes and growing of the children.

How to plan a reunion? Write for the "Gathering the Generations" booklet from: Family Reunion Guidebook, Better Homes and Gardens Family Network, Dept. 5C, P.O. Box 10237, Des Moines, IA 50324.

The Family Tree

How do you trace your family tree? Here is a suggestion. Consider subscribing to the *Genealogical Helper*, a bimonthly magazine with information on tracing your family tree and many listings of sources to assist your search for information on ancestors.

Information is available from the *Genealogical Helper*, Everton Publishers Inc., P.O. Box 368, Logan, UT 84321.

You may also find helpful books at your library on how to trace ancestors through county clerks, newspaper clippings and other references.

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- Halogen flashlight
- Pendleton wool scarf
- Electric shoe polisher kit

FOR HER

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- Assortment of greeting cards for all occasions
- Roll of postage stamps
- Satin-covered, padded coat hangers
- Mini-microwave oven
- Silk flower arrangement
- Assortment of gift-wrapping paper, bows and ribbons
- Photo album filled with special photos
- Lacy throw pillows for the bed



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Plan ahead for your estate distribution

By Monica Perez

Trust or will?

Whichever, don't put it off.

Once you admit that you're mortal, drawing up a will is almost easy.

"If you think that the preparation of a will is a gloomy task, just remember that putting it off indefinitely will not prolong your life," say J. Donald and Sue Larkin in "Enjoying the Riches of Retirement" (Damike Publishing).

"And if you do not indicate how you want your estate distributed (no matter how large or small it is), the state will do it for you," they add.

To die without a will or trust is to die "intestate." Your state has laws determining the distribution of your real estate and personal property, and they most likely do not parallel your wishes.

By not planning ahead, your heirs stand to lose a sizeable chunk of what has taken you a lifetime to build.

Taxes are just one consideration. Estates valued at \$600,000 and above are taxed by the federal government.

Add up your assets; you may be surprised by what you are worth.

According to a recent article in *The State Journal-Register* in Springfield, Ill., "up to \$1.2 million can be shielded from taxes with

proper estate planning, lawyers say."

Another consideration: children. If you've failed to name a guardian for them, that decision is also left up to the state.

The cost of preparing a simple will, one that involves no tax-planning or trust features, can be as low as \$50 to \$200. By making most of your decisions before consulting an attorney, you can keep costs down, since many lawyers charge by the hour.

Start by looking over the retirement, investment- and estate-planning guides in your bookstore; many offer worksheets that can cut hours off the time you spend with a lawyer.

Find an attorney who specializes in wills and trusts; a will is the most often contested legal document, so you'll want it drawn up correctly.

Your local bar association's attorney-referral service can provide you with a list of lawyers who work exclusively in this field.

Be aware, though, that some attorneys treat wills as "loss leaders," and charge little up front in the hopes that you'll name them executor of the estate. When you die and your estate goes into probate — the often-lengthy process of determining a will's validity, appraising the estate and transferring your property to heirs and creditors — the lawyer then racks up huge fees executing your will.

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SINGLE SENIORS

Romance comes
to those who wait

By Debra Cooper

Liz Carpenter, former press secretary to Lady Bird Johnson, found romance when she was 66 — with a man she had known when she was 20.

Carpenter has her own rules for aging: Never pass up an invitation, entertain a lot and by all means fall in love. At her Texas home, she entertains friends in the hot tub she calls her "golden pond."

"Aging has become very stylish," she says happily. "All the best people are doing it."

If you're single and past 60, a good attitude will help your hopes for happiness.

"It is important to maintain a positive approach that transcends or tempers any problems you have," say Robert N. Butler, M.D., and Myrna I. Lewis, authors of "Love and Sex After 60" (Harper & Row).

"You will find that what you look for in other people — as companions, as friends, as co-workers,

or as intimates — are qualities they seek just as eagerly in you. Warmth and sensitivity to other people's feelings are greatly valued."

If you're carrying around emotional baggage from the past, you'll have to deal with it before you're ready to start fresh with someone new.

Browse the "self-help" section of your local bookstore, join appropriate support groups within your community and consider counseling through your church or a family counseling center.

OK. You're warm, sensitive, lively, active, imaginative, responsive (and responsible) and you have a great sense of humor. How are you going to meet people and form rewarding relationships?

Look first for activities that support your interests. "You will feel less tense and pressured if you are doing what you like to do," say Butler and Lewis. "A sense of pleasure and purpose in what you are doing will encourage you to enjoy, learn, give of yourself and make friends."

One of the best ways to meet people is through your work. If you don't have a job, consider getting one — at least part time.

Do volunteer work. Contributing your time to worthwhile causes — social service agencies, hospitals or schools — will provide you with rewarding experiences. It will also bring you into contact with people who share similar concerns.

If you like to be active and out of doors, join a fitness center or health club. Sporting goods stores, recreation centers and YMCAs often sponsor walking, hiking or biking excursions, some specifically for seniors. Look into special-interest clubs that focus on nature study or bird-watching.

Senior centers and community centers offer many activities and services that you might enjoy: parties, music, beauty makeovers, handicrafts, trips, discussion groups and more. Many churches and synagogues also sponsor singles clubs for people in the mid to later years.

If you can't find something that suits your interests, consider organizing it yourself. Any of these areas lend themselves to group enjoyment: music, painting, theater, handicrafts, folk art, cooking, woodworking, carpentry, wine-making and tasting and bridge and other card games.

Lace up your dancing shoes. Ballroom dance is coming back big. Join a class or club, and before you know it you'll be twirling in the arms of someone special. Square dancing is fun and highly social, too. Look for beginners' classes in your area.

Call your travel agent and ask if there are tours you can take with other singles in your age group. Trips and vacations away from home are a great way to enjoy your leisure time while making new acquaintances.

Some package deals include seminars that go into detail about your destination. Look into bus touring, too — it's an inexpensive way to see the United States and Canada.

If you're a single senior and male, you'll have the time of your life on a cruise. "Love boats" generally attract more women than men, and the social scene is live!

Does Your Doctor Prescribe Vitamins?



Dr. Frederic J. Vagnini MD, FACS

In the past, the medical community thought of vitamins only in terms of "vitamin deficiencies" — which were the cause of diseases like rickets, beriberi, and scurvy. Not any more. Scientific research on vitamins has gone "Beyond Deficiency." At a recent conference sponsored by the New York Academy of Sciences, researchers reported that vitamins "play far more fundamental long-term roles in the body than anyone had suspected."

Vitamins C and E and beta carotene, the antioxidants, are factors in the prevention of cancer and heart disease. Vitamins A and D also act against cancer. And Vitamin D and K promote strong bones and counter osteoporosis. While all of these vitamin nutrients are available in the foods we eat, modern American dietary habits have been found lacking in sufficient amounts of the kinds of foods — fresh fruits and vegetables — which contain vitamins. Moreover, in certain circumstances for some individuals supplementary amounts of specific vitamins are properly called for and can be extremely beneficial.

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It's easy enough to know where you stand with respect to vitamin nourishment if you seek the counsel of a physician who can assess your needs and prescribe properly.

Dr. Frederic J. Vagnini, a cardiovascular specialist, who has dedicated his practice to prevention and nutrition, is such a physician. Call his Wellness Center for more information about vitamins and vitamin level testing.

Fond Memories Of Fork



Guests at Fork Lane School's 40th Anniversary celebration this past Spring fondly recalled their childhood years spent at Fork Lane. The guests (left to right) alumni Frank Danko, Richard Pfander (Board Vice-Pres.), James Burke, Joseph Leo and Supt. of Schools Salvatore Mugavero, spoke to and were entertained by Fork Lane students. Anniversary activities included a plaque dedication, student essays, and musical renditions of past and present Fork Lane School songs.



Fork Lane fifth graders sing their Alma Mater at the School's 40th Anniversary celebration.



"You're Some Pig, Wilbur!" comments Annette Gonzalez during her fifth grade class performance of "Charlotte's Web." The students in Mr. Gregory Pisanl's class performed for the Springtime Special persons Day at Fork Lane. Pictured with Annette are Paul Flash, Jimmy Cranfroga, Jon David Sanchez, Mike Miele and Jimmy Tobin.



1993-94 PTA Installation at Fork Lane School: Orchestra students perform for PTA parents under the direction of Ms. Hilary Sperber. Christina Pletzak entertains the group with a solo performance.



PTA Sponsors many special events for Students and Parents: Michael Weaver does his Mother's Day shopping at the PTA plant sale this past Spring.

News From Hicksville Library

L.L. Harmonica Club

The Long Island Harmonica Club will do an encore performance of toe-tapping, light-hearted music at the Hicksville Public Library on Sunday, October 3, at 2 p.m.

Violin Concert

Violinist Ayako Yoshida will perform at the Hicksville Public Library on Sunday, October 24, at 2 p.m. This free concert is co-sponsored by the Town of Oyster Bay Dept. of Community and Youth Services, Cultural and Performing Arts Division.

Direct Marketing To Be Discussed

A talk on direct database marketing for small to mid-size businesses will be given at the Hicksville Public Library on Wednesday, October 20, at 7:30 p.m. Charles and Eric Mohr of Direct Response Traffic Builders, Inc., will discuss the benefits of database marketing in comparison with other forms of advertising. Topics include the meaning of database and how it can be generated, getting new customers, retaining customers and increasing sales from existing customers.

Rock 'N Roll

"More of the Sixties" rock 'n roll music will be performed by the "Squeaky Clean" trio at the Hicksville Public Library on Sunday, October 17, at 3 p.m. There is no admission charge, and seating is on a first come, first seated basis.

The authentic look and sound of the group recreates the era when rock and roll was young. Their enthusiasm and fresh approach guarantees great entertainment for everyone raised on rock and roll.

The three band members are vocalists as well as instrumental performers: Suzanne C. Smithline on upright bass and electric bass guitar; Glenn Paul Manion on electric guitar; and Chris Patti on drums and acoustic guitar.

Stress Management

Learn how to better manage your stress through a variety of techniques on Wednesday, Oct. 27, at 7:30 p.m., at the Hicksville Public Library. Bert Cohen, a hypnosis consultant, will teach the 80-second stress reduction method, the relaxation response as well as other techniques.

Reincarnation, Karma and Regression

Join Dr. Leslie Ohorowitz at the Hicksville Public Library on Wednesday, Oct. 13, 7:30 p.m., as he helps us understand and acknowledge our Karmic lessons and learn how to regress to previous lives through meditation and guided imagery. This lecture will show us how to understand these things in order to direct our lives to achieve balance and harmony.

Retirement Planning Made Easy

For senior citizens, this Wednesday, Oct. 6, 2 p.m. lecture will cover the protection of your assets from a nursing home stay, avoiding probate fees on your will, planned charitable giving and maximizing retirement income.

Jottings From Yesteryear

By Bill Clark

When the town was small there were no fast food eateries. We all met at a favorite diner or ice cream parlor to get that cup of coffee or sweets. Many of the diners are long gone. Ella's Diner on Broadway opposite E. Barclay Street, Hub Diner across from the Playhouse Theatre, the Empire Diner when it was on the triangle of Broadway and Jerusalem Avenue, the Fleetwood was on North Broadway past the Plaza, also the Village Diner next to Smith's Drug Store and the older one, City Lunch, or the airport on Herzog Place. Yes,

the Royal Diner on Old Country Road, now the Hicksville Diner has been there for years and still going strong.

Now that beach days are about over for most of us, I recalled that the Jones Beach opening day was over 60 years ago, August 4, 1929. People were surprised to see the white clean sand compared to the sands they had at Coney Island.

As in other years, our various flowers attract the Humming birds and the Monarch Butterfly, plus the Honeybee. The ageratum flower now in bloom attracts the Monarch Butterfly. I have seen 6 to 8 of them around the flower.



1957 view of Kroemer & Sons Garden Supply building alongside the railroad. You entered on Long Driveway from W. John St. Background is Duffy Ave. Hnatuk and Chalen Homes Show.



1962 New Kroemer building now on W. John St., east of Post Office. Latest occupant Wheelcase Auto Center. Photo by Bill Clark

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WHAT TO DO IF YOU THINK YOUR CHILD IS ON DRUGS.

The Telltale Signs

Chronic eye redness, sore throat or dry cough
Chronic lying, especially about whereabouts.
Wholesale changes in friends.
Stealing.
Deteriorating relationships with family members.
Wild mood swings, hostility, or abusive behavior.
Chronic fatigue, withdrawal, carelessness about personal grooming.
Major changes in eating or sleeping patterns.
Loss of interest in favorite activities, hobbies, sports.
School problems - slipping grades, absenteeism.

Take a deep breath.

You're not a failure as a parent. You're not helpless. And you're not alone.

If you think you're a failure, consider this: There are many kids with neglectful parents who never use drugs. There are also children with seemingly model parents who do use drugs.

So the first thing to accept is that drugs, while indeed dangerous, are one more problem for youngsters to handle. And they'll do it better and faster if you're aware, involved, and don't stick your head in the sand.

THE AWARE PARENT IS THE GOOD PARENT.

Part of awareness and a major deterrent to experimentation is to talk to your kids about drugs.

But even with a lot of parental involvement, there are no guarantees. So it's important to know the symptoms of drug use and to take action if you see your youngster displaying them.

THE WARNING SIGNALS.

There are no symptoms that are absolutely reliable. But there are clues (see box).

Most of these symptoms tend to be gradual which is why parental awareness is so important.

But don't jump to conclusions.

Many of the warning signs for drug use are the same as those for depression or for the ups and downs of being a teenager. There's also the possibility it's a physical or emotional problem.

But whatever the problem, we're talking about a child who needs help. Right now.

START WITHIN THE FAMILY.

Nothing beats the power of love and family support. That has to start with a frank discussion.

Don't make it an attack. And don't try to talk with your child if he or she seems under the influence.

Wait for a calm moment and then explain that you're worried about certain behavior (be specific) and give your child every opportunity to explain. That means really listening, not doing all the talking.

At the same time, it's important to speak frankly about the possibility of drugs. And it's particularly important to talk about your values and why you're dead set against drugs.

If your youngster seems evasive or if his or her explanations are not convincing, you may want to consult your doctor to rule out illness and to ask for advice.

You may also want to have your child visit a mental health professional to see if there are emotional problems.

FURTHER ACTION MAY BE NECESSARY.

If your child seems non-responsive or belligerent, and you suspect drugs are involved, immediate action is vital.

First, you'll need an evaluation from a health professional skilled in diagnosing adolescents with alcohol or drug problems.

You may want to get involved with an intervention program to learn techniques that will help convince a drug user to accept help.

For the user, there are self-help, outpatient, day care, residency, and 24-hour hospitalization programs.

The right program depends entirely on the circumstances and the degree of drug involvement. Here, you'll need professional help to make an informed choice.

Another point: If a program is to succeed, the family needs to be part of it. This can mean personal or family counseling. It may also involve participating in a support group where you learn about co-dependency and how not to play into the problems that might prompt further drug use.

If you don't know about drug programs in your area, call your family doctor, local hospital or county mental health society or school counselor for a referral. You can also call the national helpline - 800-662-HELP - for advice and a referral.

WHATEVER YOU DO, DON'T GIVE UP.

That child who upsets you so much is the same little boy or girl who, only yesterday, gave you such joy. They're in way over their heads, and they never needed you quite as much as they need you now. No matter what they say.

For more information on how to talk with your kids about drugs, ask for a free copy of "A Parent's Guide to Prevention." Call 1-800-624-0100.

Partnership for a Drug-Free Greater New York

Partnership for a Drug-Free America



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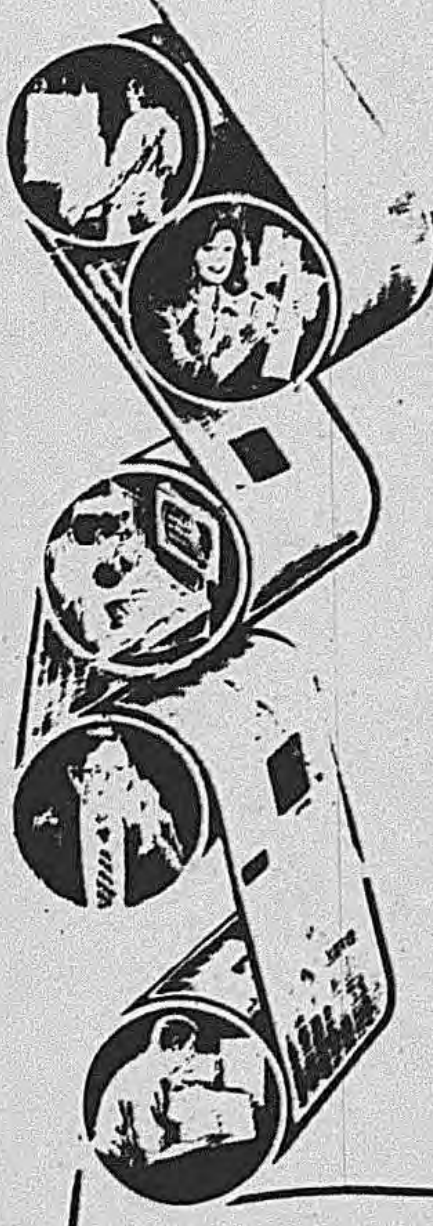
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**LEGAL NOTICE
THE PEOPLE OF
THE STATE OF
NEW YORK**

**BY THE GRACE OF GOD
FREE AND INDEPENDENT**

**TO: Louise Salmond
Jessie Bell
Beatrice Jean King, sole distributee of Estate of Beatrice Mickle
Savannah Smith
Mrs. Jacob Lee, sole distributee of Estate of Jacob Lee
Barry Lee
Germaine Lee
George Munk
Joaquin Lunk
Takesha Lavette Wilson
Albert Esau also known as Esau Albert Lee, and any and all unknown persons whose names or parts of whose names and whose place or places of residence are unknown and cannot after diligent inquiry be ascertained, distributees, heir-at-law and next-of-kin of said Pearl Jackson, deceased, and if any of the said above distributees named specifically or as a class be dead, their legal representatives, their husbands or wives, if any, distributees and successors in interest whose names and/or places of residence and post office addresses are unknown and cannot after diligent inquiry be ascertained.**

GREETINGS:

WHEREAS, Charles Drakeford who is domiciled at 103 Fulton Street, North Babylon, New York, 11703 has lately applied to the Surrogate's Court of our County of Nassau, to have a certain instrument in writing bearing date the 19th day of June, 1990 relating to both real and personal property duly proved as the Last Will and Testament of Pearl Jackson deceased who was at the time of her death domiciled at 10 Clark Drive, Great Neck in said County of Nassau.

THEREFORE, you, and each of you, are cited to show cause before the Surrogate's Court of our County of Nassau, at the Surrogate's Court, Nassau County Court House, at Mineola in the County of Nassau, on the 3rd day of November 1993 at 9:30 A.M. of that day why the said Will and Testament should not be admitted to probate as a Will of real and personal property.

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

WITNESS, HON. C. RAYMOND RADIGAN, Judge of the Surrogate's Court of our said County of Nassau, at the Surrogate's Office, at Mineola, in the said County, the 31 day of Aug. 1993.

**E/ ALBERT W. PETRAGLIA
CLERK OF THE**

LEGAL NOTICE

SURROGATE'S COURT

**Salomon, Gruber,
Newman, Blaymore
& Rothchild, P.C.
87 Powerhouse Road
Roslyn Heights, NY 11577
ATTN: Valerie M.
Rothschild, Esq.
Attorney for Petitioner,
Office & P.O. Address**

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

MIT 2735
4X 9/10, 17, 24, 10/1

LEGAL NOTICE

**SUPREME COURT
COUNTY OF NASSAU
H O M E F E D E R A L
SAVINGS BANK.**

Plaintiff against DAVID MORROW, et al Defendant(s). Pursuant to a judgment of foreclosure and sale entered herein and dated August 9, 1993, I, the undersigned referee will sell at public auction on the north front steps of the Nassau County Court House, 262 Old Country Road, Mineola, NY on the 14th day of October, 1993 at 9:00 AM premises Beginning at a point on the westerly side of Palermo Street, distant 50 feet southerly from the corner formed by the intersection of said westerly side of Palermo Street with the southerly side of Alexander Avenue, being a plot 45.54 feet by 100.04 feet by 51.23 feet by 100 feet, said premises known as 3 Palermo Street, Hicksville, New York.

Approximate amount of lien \$130,540.10 plus interest and costs. Premises will be sold subject to provisions of filed judgment, Index Number 28511/92

Dated: September 9, 1993
Raymond Mineo, Referee
Certilman Balin Adler & Hyman Attorney(s) for Plaintiff 90 Merrick Avenue, East Meadow, NY 11554
MIT 2735
4 x 9/10, 17, 24, 10/1

LEGAL NOTICE

**G&S INVESTORS/
JERSEY CITY LP.** has been formed as a domestic limited partnership (LP). Certificate filed with Secretary of State of New York (SSNY) on 8/3/1993. NY office location: Nassau County. SSNY is designated as 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:
Donald Gold, 303 Winding Road, Old Bethpage, NY 11804, the registered agent of the LP upon whom process against the LP may be served.

Name and address of each general partner is available from the SSNY. Term: until 6/30/2023.
Purpose/character of LP: Developing and managing a retail center.
Beth 3173
6x8/20, 27; 9/3, 10, 17, 24

LEGAL NOTICE

**NOTICE OF SALE
SUPREME COURT
NASSAU COUNTY**

**STELIOS NEAMONITIS,
Pltf. vs. NICHOLAS
KEFALAS, et al Defs.
Index #9912/93. Pursuant to judgment of foreclosure and sale dated Aug. 23, 1993, I will sell at public auction on the north front steps of the Nassau County Court House, 262 Old Country Rd., Mineola, NY on Oct. 13, 1993 at 10:00 a.m. pra. k/a Broadway Hicksville, NY.**

SCHEDULE A

Tax Lot 44:

ALL that certain plot, piece or parcel of land, with the buildings and improvements thereon erected, situate, lying and being at Hicksville, Town of Oyster Bay, County of Nassau and State of New York, being more particularly bounded and described as follows:

BEGINNING at a point on the Southwesterly side of Broadway (as widened) distant 43.43 feet Northerly from the corner formed by the intersection of the Southwesterly side of Broadway (as widened) and the Northwesterly side of West Nicholas Street;

RUNNING THENCE Southwesterly along a line forming an exterior angle of 89 degrees 22 minutes 30 seconds with the Southwesterly side of Broadway (as widened) 86.10 feet.

THENCE Northerly along a line forming an interior angle of 89 degrees 3 minutes 30 seconds with the preceding course 36.45 feet;

THENCE Westerly along a line forming an exterior angle of 89 degrees 14 minutes 00 seconds with the preceding course 30.82 feet;

THENCE Northerly at right angles to the preceding course 50.72 feet;

THENCE Northeastly at right angles to the preceding course 116.61 feet to the Southwesterly side of Broadway (as widened);

**THENCE Southeastly along the Southwesterly side of Broadway (as widened) 86.83 feet to the point or place of BEGINNING.
Tax Lot 45:**

ALL that certain plot, piece or parcel of land, with the buildings and improvements thereon erected, situate, lying and being at Hicksville, Town of Oyster Bay, County of Nassau and State of New York, being more particularly bounded and described as follows:

BEGINNING at the corner formed by the intersection of the Northwesterly side of West Nicholas Street and the Southwesterly side of Broadway (as widened);

RUNNING THENCE Southwesterly along the Northwesterly side of West Nicholas Street 56.39 feet;

SCHEDULE A

THENCE Northerly along a line forming an interior angle of 89 degrees 24 minutes 30 seconds with the Northwesterly side of West Nicholas Street 43.49 feet;

THENCE Northeastly along a line forming an interior angle of 90 degrees 31

LEGAL NOTICE

minutes 00 seconds with the preceding course a distance of 56.47 feet to the Southwesterly side of Broadway (as widened);

**THENCE Southeastly along the Southwesterly side of Broadway (as widened) 43.43 feet to the Northwesterly side of West Nicholas Street at the point or place of BEGINNING.
Tax Lot 4:**

ALL that certain plot, piece or parcel of land, with the buildings and improvements thereon erected, situate, lying and being at Hicksville, Town of Oyster Bay, County of Nassau and State of New York, being more particularly bounded and described as follows:

BEGINNING at a point on the Northwesterly side of West Nicholas Street distant 86.39 feet Westerly from the corner formed by the intersection of the Northwesterly side of West Nicholas Street and the Southwesterly side of Broadway (as widened);

RUNNING THENCE Southwesterly along the Northwesterly side of West Nicholas Street 30 feet;

THENCE Northerly along a line forming an interior angle of 89 degrees 73 minutes 30 seconds with the Northwesterly side of West Nicholas Street 50.10 feet;

THENCE Northeastly at right angles to the preceding course 30.82 feet;

**THENCE Southerly along a line forming an interior angle of 89 degrees 14 minutes 00 seconds with the preceding course 79.98 feet to the Northwesterly side of West Nicholas Street at the point or place of BEGINNING.
Tax Lot 39:**

ALL that certain plot, piece or parcel of land, situate, lying and being at Hicksville, Town of Oyster Bay, County of Nassau and State of New York, bounded and described as follows:

BEGINNING at a point on the Southeastly corner of the premises about to be described herein which point is determined by measuring the following two courses and distances from the corner formed by the intersection of the old Westerly side of Broadway and the Northerly side of Nicholas Street: (1) along the old Westerly side of Broadway North 43 degree 07 minutes 27 seconds West 154.83 feet to the Northerly side of land now or formerly of Demsey;

(2) running thence along the last mentioned land South 46 degrees 30 minutes 33 seconds West 43.21 feet to the new Westerly side of Broadway at the true point or place of beginning;

RUNNING THENCE still along land now or formerly of Demsey South 46 degrees 30 minutes 33 seconds West 66.79 feet to land now or formerly of Johanna Taliaferro;

THENCE along the last mentioned land North 43 degrees 07 minutes 27 seconds West 25 feet to land now or formerly of Reinhold A. Esslinger;

THENCE along the last

LEGAL NOTICE

mentioned land North 40 degrees 30 minutes 33 seconds East 66.79 feet to the new Westerly side of Broadway;

**THENCE along the new Westerly side of Broadway South 43 degrees 07 minutes 27 seconds East 25 feet to the point or place of BEGINNING.
Tax Lot 43:**

ALL that certain plot, piece or parcel of land, with the buildings and improvements thereon erected, situate, lying and being at Hicksville, in the Town of Oyster Bay, County of Nassau and State of New York, remaining after the condemnation by the State of New York of a portion of the property hereinafter described, bounded and described as follows:

BEGINNING at the Southeastly corner thereof, at a point on the Westerly side of Broadway, distant 174 feet 9 inches Southerly from the corner formed by the intersection of the Westerly side of Broadway with the Southerly side of Marie Street, which point of beginning is where the Northerly line of land conveyed by Arnold G. Heits and wife to Edward G. Rave, by deed dated June 25, 1893, recorded in the Queens County Clerk's Office on August 1, 1893, in Liber 987 of conveyances, page 57 intersects the Westerly side of Broadway;

RUNNING THENCE Westerly along the Northerly line of land of said Edward G. Rave, 101 feet;

THENCE Northerly parallel with the said Broadway 24 feet, 9 inches;

THENCE Easterly and parallel with said land of Edward G. Rave and along land now or formerly of Johanna Taliaferro, 101 feet to the Westerly side of Broadway;

THENCE Southerly along the Westerly side of Broadway, 24 feet 9 inches to the point or place of BEGINNING.

EXCEPTING so much of the above described premises as was taken by the State of New York for the widening of Broadway under Proceeding #2774/42 Parcel #387, Map #364.

Premises known as Section 11, Block 308, Lots 4, 39, 43, 44, 45 as shown on the Nassau County Land and Tax Map.

Sold subject to terms and conditions of filed judgment and terms of sale.

**JOHN R. HONKANEN,
Referee
PAUL EISENSTEIN,
Atty. for Pltf.,
7800 Jericho Tpke.,
Woodbury, NY U190**

MIT 2734
4X 9/10, 17, 24, 10/1

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LEGAL NOTICE
SALZ, SELDA - SURROGATE'S COURT OF THE STATE OF NEW YORK - COUNTY OF NASSAU

File No. 277972
CITATION - THE PEOPLE OF THE STATE OF NEW YORK, BY THE GRACE OF GOD FREE AND INDEPENDENT, TO: WILLIAM SALZ, and any and all unknown persons whose names or parts of whose names and places of residence are unknown and cannot after diligent inquiry be ascertained, distributees, heir-at-law and the heirs at law, next of kin and distributees of SELDA SALZ, deceased, if living and if any of them be dead, to their heirs at law, next of kin, distributees, legatees, executors, adminis-

LEGAL NOTICE
 trators, assignees and successors in interest whose names are unknown and cannot be ascertained after due diligence.

A petition having been duly filed by Meyer Salz, who is domiciled at 28 Ferney Street, Hicksville, New York
YOU ARE HEREBY CITED TO SHOW CAUSE before the Surrogate's Court, Nassau County, 262 Old Country Road, Mineola, NY, on November 10, 1993 at 9:30 a.m., why a decree should not be made in the estate of Selda Salz, lately domiciled at 28 Ferney Street, Hicksville, NY, in the County of Nassau, admitting to probate as a will of real and personal property a paper dated July 30, 1982, (a copy of which is attached),

LEGAL NOTICE
 and ordering that Letters of Testamentary issued to Meyer Salz. Dated, Attested and Sealed, September 8, 1993.

HON. C. RAYMOND RADIGAN, Surrogate, County of Nassau (L.S.) ALBERT W. PETRUGLIA, Clerk of the Surrogate's Court, Name of Attorney: Thomas and Graham, Address of Attorney: 5 Dakota Drive, Lake Success, NY 11042, Tel. No.: (516) 327-5100.
 This citation is served upon you as required by law. You are not obliged to appear in person. You have a right to have attorney appear for you. If you fail to appear, it will be assumed that you do not object to the relief requested.
 MIT 2740
 4X 9/24, 10/1, 8, 15

North Shore Single Parents

The North Shore Single Parent Group has scheduled the following meeting dates and topics for the month of October, according to Oyster Bay Town Clerk Carl L. Marcellino.

- Thursday, October 7 - "There Was Nobody There"
- Thursday, October 14 - "Divorce Always Hurts Children"
- Thursday, October 21 - "When Someone We Love Is Gay"
- Thursday, October 28 - "What's Your Problem?"

The meetings will be held at the Oyster Bay Community Center, Church Street, Beginning at 8 p.m. They are open to all separated, divorced and widowed parents.

The Single Parent Program operates under the auspices of the Town's Drug Abuse Control Agency, a division of the Department of Community and Youth Services and is open to all separated, divorced and widowed parents. For information call DACA at 795-5943, ext. 7721.

Fall Art Show In Hicksville

Applications for the 18th Annual Fall Open Juried Art Show, scheduled to take place November 1 through November 14, are now available, according to Oyster Bay Town Councilman Tom Hogan.

"This worthy event is sponsored jointly by the Town of Oyster Bay Dept. of Community and Youth Services, Cultural and Performing Arts Division, the Independent Art Society (IAS) and the Hicksville Public Library," Councilman Hogan said. "The exhibition will be held at the library, 169 Jerusalem Avenue, from Monday, November 1 through Sunday, November 14. The show, which is open to all artists, will consist of original works in six categories: Oil and acrylic, watercolor, pastel, graphic mixed-media, sculpture and photography."

Councilman Hogan added that all entries will be accepted on Saturday, October 23, between 9:30 a.m. and 12:30 p.m. at the library community room. The fee for IAS members will be \$9 for one entry and \$15 for two entries. Non IAS members will be charged \$12 for one entry and \$20 for two entries. Entry fees are non-refundable.

"We are fortunate to have artists of note available to judge the exhibition," Councilman Hogan commented. "Eligible works will be judged for awards by Ruth Badarian, an award winning artist whose paintings have been widely reproduced. Angela D'Aleo, an artist and author whose work can be found in many corporate and private collections and noted watercolorist, J.P. Reckner whose work has won numerous awards."

According to Councilman Hogan, unaccepted work must be picked up on Saturday, October 30 from 10 a.m. to noon. There will be cash awards as well as ribbons, a Gold Medalion Grumbacher Award, a sculpture award, certificate awards from the Town of Oyster Bay, gift certificates and merchandise awards. All awards will be presented at a reception scheduled for Sunday, November 14, from 2-4 p.m., at the Hicksville Public Library. Refreshments will be served.

For further information contact Co-Chairpersons, Ines Tarantelli or Bob Maggio 796-8013. Entry blanks are available at the Hicksville Public Library, 931-1417.

ANOTHER DEMOCRAT FOR TOM GULOTTA

J. LEONARD SAMANSKY
 20 GREENLEAF HILL
 GREAT NECK, NY 11023

Mayor, Village of Saddle Rock

Dear Democrats:

As a Democrat and an elected public official, I look at the Primary results as a tragedy for Nassau County Democrats.

Ben Zwirn's underhanded campaign tactics demeaned the Democratic Primary process. Ben Zwirn will do anything to win. He's untrustworthy, unprincipled and wrong for Nassau County and wrong for taxpayers and their families.

Ben Zwirn's administration in North Hempstead has been a dismal failure steeped in secrecy, fiscal gimmickry, scandal and mismanagement. In short, his term in office has been a disaster.

Ben Zwirn has spent and wasted millions of taxpayer dollars in lawsuits against the North Hempstead residents and local governments. North Hempstead, prior to Zwirn's becoming Supervisor, was financially sound and it even had a surplus. Now, the Town is owned by the bank and is in debt. A required audit has been prevented in order to hide the facts from public scrutiny. He even suggested that town taxpayers buy into a bank credit card carrying huge interest charges in order to keep the lenders happy. That's wrong.

Ben Zwirn's solid waste plan is a fiasco. There are hundreds of violations issued against it by the State. Huge costs and fees are charged to taxpayers to maintain a system of waste disposal for private profit. The Babylon deal is trash for cash at taxpayers' expense.

The Town of North Hempstead is now in shambles. Zwirn continues to ride on the people's backs for his own political advantage. Ben Zwirn should be ashamed of himself. I am embarrassed that he claims to carry the Democratic banner. I will not and I cannot support Ben Zwirn's candidacy.

I believe the choice for Nassau County Executive is crystal clear. Tom Gulotta is my choice, and we must re-elect him. I know Tom, and I have worked with him on a governmental level. Tom Gulotta is mature, honest and caring. Tom is a man of his word and a person of integrity. Tom represents all of the people.

As a lifelong Democrat, I urge all of my Democratic friends and neighbors to support Tom Gulotta for re-election as Nassau County Executive. I will not be a party to selling Nassau County to the banks or sending it "down the river." Your vote for Tom Gulotta will be a vote for good government, for integrity and for the future of Nassau County, for you and for all of the things for which democracy stands.

Vote for Tom Gulotta for Nassau County Executive.



TOM GULOTTA FOR COUNTY EXECUTIVE

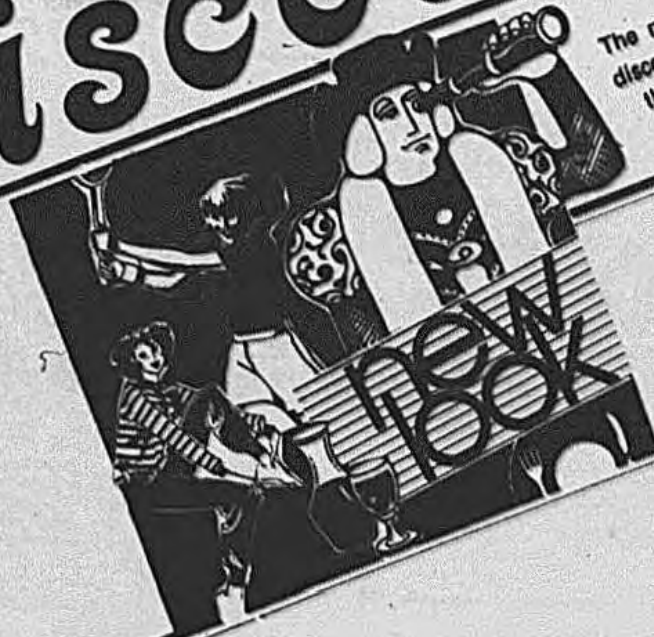
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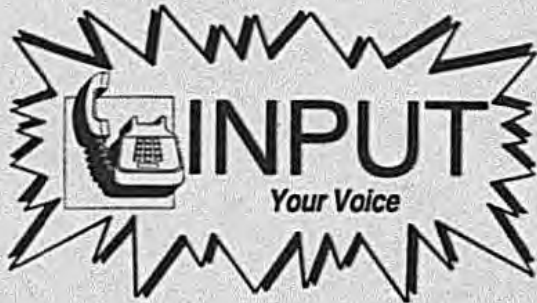


Friday, September 24, 1993

Felis Catus

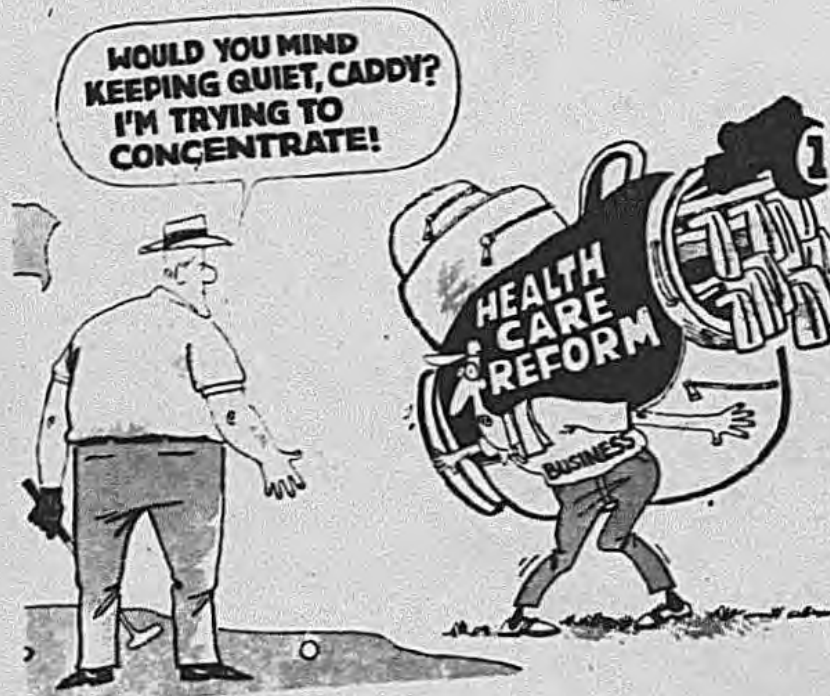


SEE PAGE 3



THE QUESTION OF THE WEEK

Do you think President Clinton will be able to accomplish his Health Care Reform plan?



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Artificial Insemination Gets Mixed Reviews

Most callers to Input do not think that artificial insemination should be legal in response to this question: "Do you think artificial insemination should be outlawed?" Here are some of the answers:

SOME CASES

In certain cases I believe in artificial insemination. Where a couple has tried for years and years to have a baby. What it says in the Bible I don't know. But my personal view is that I believe in it. **K.F.**

MANY PROBLEMS

Artificial insemination has caused so many problems that I do not think it should be allowed to continue. With so many children available to adopt and so many that are aborted it seems unwise for couples to take the route of artificial insemination when they can avoid all of the messy difficulties that come up simply by letting it be known through the proper agencies that they are looking to adopt. **N.F.**

NOT WORKING

So many times the people involved in these artificial insemination suits that we read about are unstable and some even seem to be interested in making money from this form of procreation. We outlaw the selling of people through prostitution and this often takes on the same stance. I think that doctors should not cooperate in these things and it would then make it more difficult for artificial insemination to continue even if there is no exact law prohibiting it. **F.V.**

SOME CONTRACTS

We have heard so many lurid tales of mothers wanting the child back after giving an arranged birth that it certainly should be controlled in some way by the government. It may not be possible to make artificial insemination unlawful by the Constitution, but there does have to be some contractual methods for governing the problems of several parties wanting the child after it is born. **M.S.**

TRADING IN PUBLICITY

It sometimes appears that people are trading in human life to get publicity. I am aware that some couples have trouble in having children but to resort to methods such as dealing with one person who will be a parent through another person seems unnecessary. There are many children who are available for adoption. If not in this country, there are many in foreign countries who would find it great to be adopted. We should promote more international adoption and less artificial insemination. **L.D.**

WORKOUT PROBLEMS

Artificial insemination may work out in rare cases. But it would take much probing before anyone could be sure of the outcome. I think we are trying to play God when we have so many things that God has given us including orphans, unwanted children and children with parents who are unfit. We should work those problems out and not continue with artificial insemination. **G.V.**

ETHICAL CONSIDERATIONS

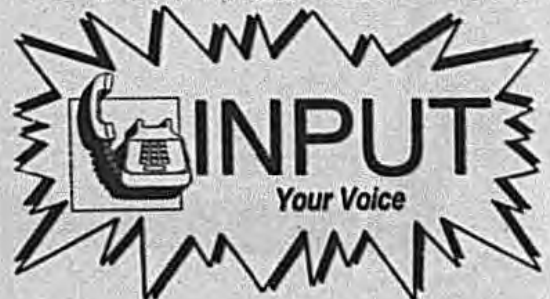
There are many ethical things to consider in artificial insemination. But laws cannot govern the ethics of a situation such as that. The present thinking is that since there are no laws against it that artificial insemination is allowed. The problems though often end up in court for adjudication. Perhaps we will have to have laws governing it then. **J.C.**

WILD STORIES

There have been so many wild stories about artificial insemination that I think it is being abused both by the parents who want to buy someone's physical cooperation and by those who are using it as a way to sell human life. It is a practice that if allowed to continue will hurt more people than it can help. **M.S.**

SHOULD BE OUTLAWED

Yes, as a matter of principle I sincerely believe that artificial insemination should be outlawed. When it comes to childbirth, I deeply believe that reproduction is the only way procreation should take place. However, I do feel that government organizations should play a part in this insofar as their freely given financial assistance to poverty stricken patriots should be given in instances where unplanned circumstances play a pivotal and expensive role. As it is, there appears to be little if any control of the population growth in cases where this is severely handicapped due to difficult economic circumstances. However, as far as I know, there is nothing new about this practice as other nations have already instituted regulations controlling population growth. **P.G.S.**



Discovery!



Felis Catus

By Ernest Warnken

Research reveals the Latin for "cat" is Felis Catus, which might explain why a famous cartoon character was named "Felix the Cat." Additional research yields no clue as to the root of another cartoon character's name; "Krazy Kat." These less-than-fascinating facts are inscribed here to give the reader some idea of the scope of my research and the depth of my qualifications to write a story about cats.

In an effort to stem the potential flood of hate mail from cat lovers who may read something into this innocent little story that is not really there - I must say at the outset that I like cats. I may not love them with the same intensity of some readers, but, for the record, I do like them. To put that statement in proper perspective, I don't like pit vipers, sloths, warty toads, and certain species of politicians, landlords, and lawyers (not necessarily in that order).

I do like my wife, whom I will call Pat, because that's her name. In fact, I love her dearly, and she loves cats with more than enough ardor for both of us. Which may or may not explain why I'm writing about the creatures.

In our house in Bethpage, we raised a family of three boys, two dogs, several million guppies, a couple of canaries and parakeets, and a large number of resident and non-resident cats. Now it is a matter of record, and everyone knows, that cats are by and large female. Pat will confirm this. In my book of memories, cats are almost always referred to as "she" or "her." Just as dogs are invariably called "he" or "him." This has nothing to do with their real gender, which they may or may not have retained during their stay with us.

My lovely wife is the author of this Gender Formula, which I have never quite mastered. It involves many animals, including pigs (aka "piggies" or "piglets"), elephants, dinosaurs, aardvarks, etc. Koala bears and pandas presented a momentary gender identity problem, but I believe they were finally both categorized as "shee" and "here." But don't hold me to that.

Stray cats, or cats that have not been personally introduced to the family, are usually called "kitty-kitty" (as in "Here, Kitty-Kitty" or "Titten-itten," or "Angel." There was only one exception in our family of cats, and that was a big brute of a tomcat, who prowled the neighborhood seeking (a) female companionship, and/or (b) dogs that he could bully, and/or (c) a cat lover like Pat who would feed him on call. He was named "Tuffy II" for reasons which were obvious.

The formula for name selection normally hinges on the size, age, temperament, proximity, color, configuration, and habits of the animal in question. It's a very complex formula.

I do believe white cats are most likely to be called "angel." But even that is not a hard and fast rule. A small white cat might well be called "titten-itten." But not always. As I said, it's a very complicated formula.

We do not, at this time, have a real, live cat living with us. But, as one might suspect, our home is replete with icons to the Cat God (Goddess?). Cats made of wood, plaster, china, glass, plastic, metal... all sizes, colors, contours, poses, cat pictures, cat needlework, cat plaques, cat towels, sheets, pillowcases, aprons, plates, potholders, cat jewelry, cat books, cat calendars. Cats on the floor, the walls, the tables, the chairs. The doors, the refrigerator, the cabinets. A cat pillow goes to the head of the bed each morning as part of the ritual called "making the bed." There's a cat lantern (with candle) that goes on one window sill, undoubtedly as a symbol of welcome to all lost cats of the world, informing them that a kindred and sympathetic soul resides within these walls.

We have cat salt and pepper shakers, milk pitchers, trivets. Cat mobiles. There are two bean-bag cats draped on the furniture. There are cat place mats for the kitchen table and cat replicas and memorabilia in the livingroom, the bedrooms, the diningroom. Open a closet and you will be confronted by a cat picture or a cat calendar inside the door.

The bathroom has a complete collection of cat trivia, including perfume dispensers, soaps, soap dishes, and pictures of our favorite animal leering, grinning, smirking, reclining, leaning, pawing, scratching. There is a cat knocker on the bathroom door.

Friends, of course, are somewhat less than helpful. Relatives are worse. They go out of their way to encourage this catmania. Birthday cards, anniversary cards, thank-you notes, invitations... even the occasional Christmas card... are covered with cats at their utmost.

And in all honesty, these cat cards may be a self-inflicted wound, because anyone visiting our house knows that at least one occupant is a true cat idolator. Even my wife's personal note paper and stationery, emblazoned with cats, carries the message far beyond the confines of our home and our community, to all corners of the earth.

Now MY cards (those that I send and receive) are far less parochial. Admittedly a large percentage of the cards I receive make some supposedly-clever reference to my ability as a golfer (obviously intended to be hilarious, but seldom even remotely amusing). A misguided friend will sometimes send me a cat card (usually depicting a feline dressed in plus-fours and a golf cap, flailing away at a dimpled ball). But this is the exception. I am not complaining. I know there is always a place for me in Pat's loving heart. And, after all, when we married over forty years ago, I had full knowledge of her great predilection for feline companionship, and full acceptance of the fact that I would have to share her with her cats. And over the years her cats, real or otherwise, have been an important part of our relationship, providing companionship, conversation, fun, and, on occasion, shared concern for their welfare.

As I said, these days we no longer tend to the needs and wants of real, live cats. Apartment living does not lend itself to cat-tending. I know they are sorely missed by at least one member of our little family. And perhaps, if truth be known, by more than one member.

But we have the memories and we have the symbols. They go on, and on, and on!

Oh, did I mention that we have a closet full of shoeboxes, full of snapshots of cats, which (one of these days, maybe, perhaps, possibly) will be sorted, mounted in albums, and/or thrown away? Thrown away? Rinse your mouth!

About The Author

Ernest Warnken lives in Bethpage, says he is a cat lover. This is his third contribution to Discovery.

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WINE TALK

Chardonnay: A world of good deals

By Richard Nalley

Did Chardonnay ride out of the Holy Land in a Crusader's saddlebags as some have suggested, or was it spread around the Mediterranean centuries earlier by the intrepid sea traders of Asia Minor? However this superpopular white wine grape came to rest on the slopes of Burgundy and Chablis — where it rose to fame — it is now a household item from Brooklyn to Budapest, Sydney to Santiago.

In the United States, Chardonnay consumption climbed 26 percent in 1991, according to the most recent figures from *Impact*, a New York-based trade journal. It is second in popularity among varietal wines here only to "white" (blush) Zinfandel, and Chardonnay will probably overtake Zin by mid-decade.

Fueling the growth is the explosion of Chardonnay labels offered in the \$10-and-under price bracket. It is a phenomenon triggered both by the recession and by the immense increase in Chardonnay plantings around the world over the past decade, particularly in California, France, Australia and Chile. Chardonnay's international success is working to our advantage.

The increased skill of the world's wineries in handling the grape also means that we now have a choice of affordable Chardonnay styles: fruity, rich, austere, elegant, creamy, dry, off-dry. If you enjoy Chardonnay, like nearly every other wine-drinker in the known universe, this fall is your turn at bat.

These are the top affordable Chardonnays recently reviewed (all priced at between \$5 and \$10; those priced at \$7 or less are noted with an asterisk).

(California) **HIGHLY RECOMMENDED:** Chateau Woltner 1992, Howell Mountain, Estancia 1991, Hawk Crest 1992 Chateau Soverain 1991; Meridian 1991; Vichon 1991 "Coastal Selection"; Q.C. Fly 1991.

RECOMMENDED: Hess Select 1991, California; St. Andrews 1991; Fetzer 1991 Chardonnay, Mendocino County; Hahn 1991; Columbia Crest 1991; Trefethen (non-vintage) Eshcol Chardonnay; *M.G. Vallejo 1991; Chateau De Baun 1991; *Columbia Crest 1992 Semillon-Chardonnay; *Bel Arbors 1992; *Joliesse 1992; *Canyon Road 1992.

(France) Barton & Guestier (B&G) 1991 "Saint-Louis" Macon; Michel Cravate 1991; Louis Latour 1991 Chardonnay, Ardeche.

(Australia) Lindeman's 1992 "Bin 65"; Rosemount Estate 1991; Ryecroft 1992 "Flame Tree."

(Chile) Errazuriz 1991.

Among the market's best current offerings is the Napa Ridge 1992 Chardonnay, Central Coast, a lovely medium-bodied wine with an aroma and flavor of juicy, fresh pear. It is given some nuance by barrel treatment: a touch of vanil-

la and mild toasted oak.

Flora Springs, noted for its rich, premium-priced Barrel Fermented Chardonnay bottling, has now produced an affordable version, named "Floreal" after one of the spring months on the French Revolutionary calendar. The 1991 Floreal Chardonnay, Napa Valley, is giving up nothing in creaminess or richness — it's a big-bodied wine — but lacks the subtlety of the more expensive Flora Springs wines. It has one big flavor but it's harmonious and, fortunately, it's a pleasing flavor.

A wine with a similar richness is the very popular Fetzer 1992 "Sundial" Chardonnay, California. The big flavor punch here is pure fruitiness, an exotic, just off-dry combination that comes across as vinous (meaning grape-y), with a touch of anise and what I call "juicy-fruit," like the chewing gum. There's plenty to chew on here for fans of this wine.

Calistoga Vineyards is the new second label from Napa Valley's esteemed Cuvaision, a winery I associate with smooth, well-structured wines. The Calistoga 1991 Chardonnay, Napa Valley, is something of a chip off the old block, a wine of some refinement. I could wish, however, that it had more flavor excitement. It's not a question of "Where's the beef?" exactly, since there's plenty of richness and texture, just a feeling that it's shy of something.

There are some tasty wines in the \$6-and-under subcategory, including The Monterey Vineyards 1992 "Classic" Chardonnay, Monterey County, an easygoing wine with correct varietal flavor and a fine creaminess.

Also worth looking for is the August Sebastiani 1992 "Country" Chardonnay, California, a simple, clean wine that doesn't go for the big flavor knockout, but comes across as bright and juicy, with a nice medium-bodied heft.

Even better in the same general price range is the Fortant de France 1992 Vin de Pays D'Oc, a pretty wine with a very light toastiness that complements rather than covers up the wine's delicate yellow-apple fruit.

At around \$9, look for the Georges Deboeuf 1991 Macon-Villages when dinnertime rolls around. It won't grab you with up-front flavor on the first sip like some of the California wines, but its clean, crisp, well-balanced medium weight will wear well and accompany a far greater variety of dishes at the table.

Australia produces many Chardonnays that are somewhere in character between Old World lower alcohol crispness and richer, higher-alcohol California flavor punch.

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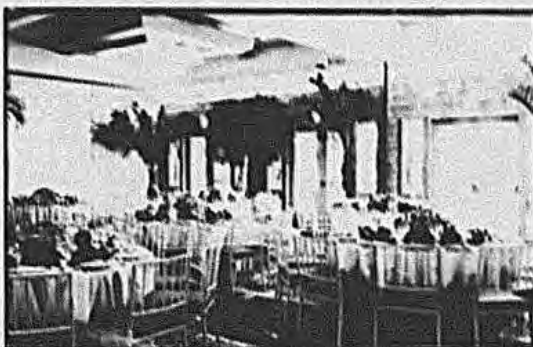
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KITCHEN KIDS



Dipping fall fruits

By Rena Coyle

The fall apple harvest is ripening and the farm markets are getting ready for the droves of families primed to pick this year's booty. Part of the fun of a farm market is buying fall favorites from its store. There always are fresh cider and hot doughnuts, but there is another favorite table not far away.

You will know when you have found it when your kids' eyes grow wide. It's the candied or caramel apple display. Fall is the only time of year when these gooey treats taste so incredibly good. The candy coating is made right at the market and the apples picked from the farm's trees, all adding romance and color to the season.

After picking your apples and getting ready to go home, the timing is probably not just right to let your kids start gnawing away at a gooey candied apple. But reassure your kids that with their help, you all can make the same (if not better) candied apples at home.

Making candied apples at home does require an adult's help. Care needs to be stressed while cooking the sugar and reading the candy thermometer. Once the candy is removed from the stove, let it cool briefly before dipping in the apples.

This may seem like a lot of warnings for a child's activity, but it's not. The procedure is really quite easy and the results more

than-satisfying. Your kids will remember making homemade candied apples with the same fondness they remember picking them from the orchard. After all, memories are what a childhood is made up of.

- 1/4 teaspoon red food coloring
- 8 small apples, such as McIntosh or Red Delicious
- 1 cup chopped peanuts

Utensils: Paper towels, cookie sheet, saucepan, mixing spoon, candy thermometer, 8 wooden sticks.

FUDGE APPLES

- 8 medium apples
- 1/2 cup butter or margarine, plus 1 tablespoon
- 3 ounces (3 squares) unsweetened chocolate
- 2 cups sugar
- 1 cup corn syrup
- 1 cup milk
- 1 teaspoon vanilla extract
- 1 cup chopped peanuts

Utensils: 8 wooden sticks, measuring cups and spoons, paper towel, cookie sheet, saucepan, mixing spoon, candy thermometer, pie plate.

Yields 8 servings.
Preparation time: 30 minutes.
Cooking time: 12 to 15 minutes.
Dab paper towel with soft butter and rub it evenly over the cookie sheet. Set sheet aside.

Combine sugar, corn syrup and water in saucepan. With a damp paper towel, wipe down inside sides of saucepan. Carefully place saucepan on the stove and bring mixture to a boil over medium-high heat. As soon as liquid begins to boil, reduce heat to medium low. The mixture should continue to slowly bubble.

Place candy thermometer into bubbling sugar mixture. With a parent's help, carefully move the pan to a cool burner and turn off hot burner.

Add cinnamon extract and red food coloring. Gently stir them into sugar mixture.

Press wooden sticks into the stem end of the apples. With parent's assistance, slowly dip apple into syrup.

KITCHEN KIDS



Yields 8 servings.

Preparation time: 15 minutes.
Cooking time: 15 minutes.

Press sticks into stem end of apples. Set apples aside. Dab paper towel with 1 tablespoon of soft butter and rub evenly over cookie sheet. Set cookie sheet aside.

In saucepan, melt butter with chocolate over medium heat. Add sugar, corn syrup and milk, stir until blended. Place candy thermometer in pan and bring mixture to a boil. Check temperature while cooking with a parent. Let mixture heat to 248 F.

When it reaches 248 F, turn heat off and, with an adult's assistance, move pan to a heat-proof surface. Stir in vanilla extract. Carefully dip apples in fudge mixture until they are completely covered with the fudge.

Press bottoms into pie plate with the peanuts. Set apples on cookie sheet and let them cool, about 30 minutes.

CINNAMON APPLE ON A STICK

- 1 tablespoon soft butter
- 3 cups granulated sugar
- 1/2 cup light corn syrup
- 1/2 cup water
- 1 teaspoon cinnamon extract

Before your children begin cooking, be sure to discuss these safety hints with them.

- Read the recipe thoroughly with your children, and discuss any steps or directions they may not understand. Decide on the best time for them to cook in the kitchen.

- Place all utensils and ingredients on the counter before starting to cook.

- Always keep oven mitts and pot holders by the side of the stove. Always wear oven mitts when lifting a hot pan off the burner or removing one from the oven.

- Turn pot handles inward toward center of the stove.

- Tie back long hair, wear old clothes and roll up loose sleeves.

- The last step in cooking is cleaning up!



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KITCHEN HINTS

You want to batter-fry food

But most batters are heavy.

Here's a light, airy version:

1. In a bowl, whisk together 2 cups flour, 1 teaspoon salt and 1 1/2 teaspoons baking powder.
2. Just before using, stir in 1 1/2 cups ice water, or just enough to produce the consistency of heavy cream.
3. This delicate batter is great for fish, vegetables and fruit.



DINING GUIDE

HOME ENTERTAINING Big summer windup

By Carol Cutler

Many people with country property like to throw one big bash before the leaves begin to fall. City folk jump at the invitation. Here is a chance to enjoy the outdoors without having to worry about all the upkeep.

But it's one thing to invite a lot of people and quite another to attend to all the details that ensure a smooth running get-together. Thoughtfulness is also a hallmark of superior hospitality.

One couple that likes to entertain in a big way begins their special brand of welcome by adding personal, hand-written notes to the printed invitation. They also enclose a reply card, and it has a stamp on it. Today that's a 19-cent stamp, and even if you invite 50 people, those stamps add only \$9.50 to the cost of the party. But such a considerate gesture will long be remembered.

Guests who accept the invitation receive a very, very precise map with distances clocked down to tenths of a mile. If you get lost, you can't blame the host and hostess.

Their property has a single-lane drive leading to it from the main road below. A young man is stationed in a car at the foot of the private drive and points to your turn. But he has another job as well. He's on a walkie-talkie to alert a companion at the top of the hill not to let anyone start down the hill. They want no tight squeezes on the road. And, of course, there are several neighborhood lads to help direct parking the cars.

They set two bars — one with hard liquor and another with wines, iced tea, lemonade and soft drinks. There isn't anything you might want to drink that hasn't been thought of, except perhaps a hot frog for a contrary guest.

Tables and chairs are set up under the trees, no sitting on the ground at this picnic. The well-planned menu is prepared by a local caterer and served buffet style.

The few people in the crowd who might have difficulty moving about the slightly hilly terrain are invited to just sit at the table and a prepared plate is brought to them by a waitress.

On one occasion a three-piece

band played popular songs as well as accompaniment for a sing-along. But with today's cassettes and excellent players, music can be provided by mechanical means as well.

There are any number of other small touches, decorative as well as thoughtful, that make you feel you are being treated in a royal manner.

But the crowning touch was the last one — as you get into your car to leave you notice a sheet of paper on the passenger's side. What could this be? Directions for the trip home so you didn't have to do a reverse on the original one. That was the ultimate touch and one no one forgot.

One very small detail that the host couple could do nothing about — the weather. Ah, they were smiled upon. It thundered and poured the day before, but the sun came out for them. Wouldn't you?

MARINATED MUSHROOMS AND ARTICHOKE HEARTS

4 ounces frozen artichoke hearts
1 pound fresh mushrooms
¼ cup olive oil
¼ cup cider or wine vinegar
1 cup water
1 teaspoon basil, chopped
¼ teaspoon thyme, chopped
Juice of ¼ lemon
1 teaspoon salt
¼ teaspoon pepper
1 garlic clove, cut in half
2 bay leaves
2 tablespoons parsley, chopped


Yields 6 servings as first-course or 10 as side dish.

Cook artichoke hearts until tender. Drain. Rinse mushrooms and slice in half lengthwise.

Put oil, vinegar, water, basil, thyme, lemon juice, salt and pepper into jar and shake vigorously to blend well. Put artichoke hearts and mushrooms in large bowl, pour marinade over them and toss lightly.

Spear garlic pieces on toothpicks and bury into bowl along with bay leaves. Cover bowl and let stand at room temperature for 1 hour, stirring occasionally.

Place in refrigerator until chilled, about 2 hours. Remove garlic pieces and bay leaves and sprinkle with parsley.



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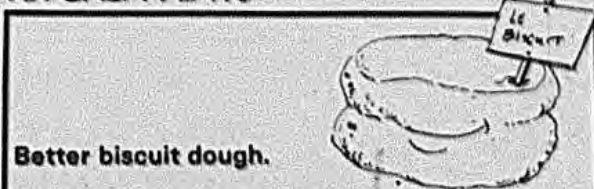
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KITCHEN HINTS



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The ideal biscuit has a uniform shape, with straight sides and a level top.

1. To avoid tough dough, mix biscuits gently, thoroughly and quickly. If necessary, knead dough to distribute leavening evenly.
2. Use a sharp-edged cutter or knife to cut biscuits; avoid twisting the cutter.
3. For herb biscuits, add 1½ teaspoons of your favorite dried herb plus 1 teaspoon freshly ground pepper to the dry ingredients in biscuit dough.
4. Biscuits are best served hot from the oven.

Vegetarian View



By Chariva Farzo

Mucharee Kuhacharoen, who simply goes by "P," grew up watching her mother and father cook native Thai foods in their spacious kitchen.

"Everyone in my family loves to cook," she says. "If we were ever in the kitchen at the same time, we would fight over who was cooking that night."

"P" left her homeland six years ago to study at Southern Illinois University-Carbondale for a year. She stayed and now works as a computer specialist, teaching Thai and basic Chinese cooking classes on the side, both in her home and for a community college.

"Thai food is a crossroads, just like the country," says P. "The country touches India, China and Malaysia. Flavors are influenced by that."

She cringes at the misconception that all Thai food is hot and spicy.

"Thai food isn't known for its heat, but for its harmony of taste, color and texture," she says.

Like its neighbor, China, the main cooking tool is the wok. "The stir-frying technique uses wide, open, high heat to seal the juices from the food."

Wok aside, the similarities end.

"In Thai food, you have the balance of spicy herbs, roots and leaves — we use everything — to enhance the flavor of the food. Thai food should combine the spicy, salty, sweet and sour, but isn't as greasy from deep-frying as Chinese. Thai food doesn't use that much oil," she explains.

Major ingredients are lemongrass, galangal ginger, fish sauce, red curry paste, tamarind, coriander, chilies and kaffir lime leaves. Most are available at Asian food stores.

Because the Thai climate is tropical, fresh vegetables are used exclusively, combined with seafood or eggs (both duck and chicken). Rice and noodles are common accompaniments, especially sweet, sticky rice, eaten with the hands in northern Thailand.

"In Thai food, the cutting technique is very important," says P. "You want the shape and size to be the same so it cooks uniformly and the vegetables aren't too soft or too hard, but crisp."

In her kitchen at home, she keeps ingredients handy on her countertop for easy reach. As she prepares a meal, there are plastic bags of fresh produce, waiting in turn for slicing and chopping from P's sharp knife. She prefers a thinner knife to a Chinese-type cleaver. Her wok, which fits over the electric burner on her stove, is kept in the drawer beneath the stove, a testimony to its frequent use.

So students can watch the preparation of dishes from tofu curry to fried cellophane noodles, she has improvised with a folding computer table that stretches the width of her kitchen. A large, bright, hand-painted bamboo fan of country life

in Thailand gives a touch of her homeland.

Rice is steaming in a self-contained rice cooker on the counter. She busies herself with chopping fresh cucumbers, tomatoes, onion, shallots, banana pepper, fresh mint, cilantro and other ingredients to be used.

"One technique when I eat hot Thai food (is to) eat a piece of a cucumber. It cools you off."

"What I enjoy most is making food for a lot of friends," says P.

TOFU IN RED CURRY WITH BAMBOO SHOOTS

- ¾ cup coconut milk
- 1 teaspoon red curry paste
- 1 pound braised tofu, diced
- ¼ teaspoon water
- 5 ounces bamboo shoots, sliced lengthwise
- 1½ teaspoons sugar
- 2 tablespoons fish sauce
- Salt to taste
- ½ cup sliced zucchini
- 5 kaffir lime leaves, halved
- 1 fresh red chili, sliced lengthwise into 8 pieces
- ½ cup fresh sweet basil leaves

Yields 4 to 5 servings.

In pot, bring half the coconut milk to a slow boil, stirring constantly. Add red curry paste and tofu; stir well. Cook until done, about 5 minutes. Add remaining coconut milk, water, bamboo shoots, sugar and fish sauce; bring slowly to a boil.

Salt to taste.

Add zucchini, kaffir lime leaves and sliced chili; remove from heat. Garnish with sweet basil. Serve over rice.

FRIED CELLOPHANE NOODLES

- 1 (7.2-ounce) package cellophane noodles
- 2 tablespoons oil
- 2 cloves garlic, minced
- ½ pound deveined fresh shrimp
- 2 tablespoons fish sauce
- 1 tablespoon oyster sauce
- 1 teaspoon sugar
- ¼ teaspoon ketchup
- 1 tablespoon oil
- 3 eggs
- 1 cup carrots, cut into matchstick pieces
- 3 stalks green onions, sliced
- 1 cup bean sprouts

Yields 4 servings.

Soak noodles in hot water to soften and drain well.

Heat wok with oil and fry garlic until fragrant. Add shrimp and cook until it turns white. Add fish sauce, oyster sauce, sugar and ketchup and bring to a boil.

Mix in noodles and coat well with sauce, on high heat. Push noodles to sides of wok and heat 1 tablespoon oil in center. Add eggs and scramble. When eggs are cooked, mix in well with noodles.

Add carrots, then green onions. Toss well. Mix in bean sprouts and cook another half-minute. Serve hot.

After Work Gourmet



By Sharon Achatz

Informal gatherings with simple food

One of the joys of early autumn is the tendency toward informal gatherings — poolside parties, pregame tailgates, back-to-school celebrations — that lead to the enjoyment of simple food.

A menu of Sesame Chicken Sauté, Colorful Coleslaw and Upside-Down Cake fills the bill for an easy at-home gathering.

The flavor and texture of Sesame Chicken Sauté is reminiscent of fried chicken. However, it's several steps ahead of that old standby. Its fat content is lower because the chicken is sautéed in only a couple of tablespoons of oil rather than deep-fried, and the coating is a flavorful blend of cornflakes, bread crumbs, sesame seeds and seasonings.

Colorful Coleslaw is a takeoff of another time-honored treasure, but the traditional mayonnaise-based dressing has been replaced with one of non-fat yogurt. And combining red and green cabbage with shredded carrots and diced apple creates a riotous explosion of color rather than the customary sea of shredded green. Use a food processor for quickest shredding action.

As for dessert, Peach Upside-Down Cake offers the opportunity to make the most of one of the season's greatest pleasures — fresh peaches — before they disappear for the year. This recipe calls for using a standard yellow cake mix, but requires only about half of the batter. Bake the remaining half of the batter according to package directions for a 9-inch round cake, then freeze it for future use — topped with fresh fruit, canned frosting or sprinkled confectioners' sugar.

SESAME CHICKEN SAUTE

- 2½ pounds boneless, skinless chicken breasts
- 1½ cups cornflake crumbs
- ½ cup plus 1 tablespoon dried bread crumbs
- 1 tablespoon sesame seeds
- ¼ teaspoon salt
- ¼ teaspoon garlic powder
- 1 cup buttermilk
- 4 tablespoons vegetable oil (divided use)

Yields 8 servings.

Preparation time: 30 minutes.

Between sheets of wax paper, pound chicken breasts to ¼-inch thickness; set aside.

On large plate or sheet of wax paper, combine cornflake crumbs, bread crumbs, sesame seeds and seasonings.

Pour buttermilk into large bowl; dip chicken pieces one at a time into buttermilk, then crumb mix-

ture, turning to coat both sides.

Heat 2 tablespoons oil in large skillet; add chicken in batches and cook, turning once, until browned on both sides, about 6 minutes total. Add additional oil to skillet as necessary.

COLORFUL COLESLAW

- 3 cups shredded green cabbage
- 3 cups shredded red cabbage
- 2 cups shredded carrots
- ¼ cup chopped green onion
- 1 apple, diced
- ¼ cup raisins
- ¼ cup non-fat yogurt
- 2 tablespoons cider vinegar
- 1 teaspoon curry
- Dash of garlic salt

Yields 6 to 8 servings.

Preparation time: 15 minutes.

In large bowl, combine cabbage, carrots, onion, apple and raisins.

In small bowl, combine yogurt, vinegar, curry and garlic salt; mix together.

Pour dressing over salad and toss until ingredients are well mixed. Chill until served.

UPSIDE-DOWN PEACH CAKE

- 3 peaches
- 3 tablespoons lemon juice
- 1 tablespoon pumpkin pie spice
- ¼ cup margarine
- ¼ cup brown sugar, packed
- 1 (18-ounce) box yellow cake mix

Yields 1 (9-inch) cake.

Preparation time: 45 to 50 minutes, including baking time.

Preheat oven to 350 F.

Peel and slice peaches; toss with lemon juice and pumpkin pie spice.

Heat margarine in 9-inch-round cake pan in oven a couple of minutes, or until melted. Sprinkle brown sugar over margarine.

Pour off juice from peaches; arrange slices in circular pattern on bottom of cake pan.

Mix cake according to package directions. Pour half of batter over peaches in cake pan; bake remaining half of batter according to package directions.

Bake peach cake 30 to 35 minutes, until toothpick inserted in center comes out clean. Cool 10 minutes in pan before inverting onto serving platter.

Preparation time: 30 minutes.

Between sheets of wax paper, pound chicken breasts to ¼-inch thickness; set aside.

On large plate or sheet of wax paper, combine cornflake crumbs, bread crumbs, sesame seeds and seasonings.

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Heat 2 tablespoons oil in large skillet; add chicken in batches and cook, turning once, until browned on both sides, about 6 minutes total. Add



Desiree Vivea

That old saying, "If I'd known you were coming, I would have baked a cake," just isn't heard much anymore. Nowadays, cakes are so easy and fast to microwave that even if guests arrive unexpectedly, you may still have time to bake one.

When converting conventional cake recipes, remember that rich cakes made with whole eggs adapt best to microwaving. Add an extra egg to one- or two-egg conventional recipes. For conventional recipes already using three eggs, reduce liquid by about one-third. (Use an equal amount of egg substitute, if you wish, for a lower-cholesterol cake.)

Cakes microwave best in a round or ring shape, which permits microwaves to penetrate from all sides. For easy removal, line bottom of cake pan with a circle of wax paper or paper towel. Or grease pan well but coat with granulated sugar instead of flour.

It's a good idea to place the cake pan on an inverted saucer during microwaving. Raising the cake above the oven's floor allows microwaves to reach the cake's bottom so it cooks more evenly. Microwave the cake as near as possible to the center of the oven for best results. If your oven is not equipped with a turntable, rotate the cake as the recipe directs.

Microwaved cakes are done when a wooden toothpick inserted off-center comes out clean. Cool baked cakes in pan, directly on countertop or other heat-proof surface to trap heat and complete cooking. Moist areas on cake's surface will dry as cake cools. (If you use a clear glass baking dish, you can also check bottom of cake for doneness. Damp spots at center will disappear with standing time.)

Cakes will not brown when microwaved. But this is no problem when the cake is chocolate — it's brown already!

To melt a 1-ounce square of baking chocolate, place in a glass custard cup. (Leave paper wrapper intact, if you wish, with folded tabs up.) Microwave at HIGH (100 percent power) setting 1 to 2 minutes, adding 10 to 20 seconds for each additional square. Or melt chocolate right in the mixing bowl. Watch chocolate carefully when melting to prevent overcooking.

When your recipe calls for cocoa powder, be sure to use pure unsweetened cocoa — not the drink mix!

Long known and loved by South Americans, chocolate was first introduced to Europeans by Spanish explorer Hernando Cortes about 500 years ago. At first, the Spanish court found the stuff too bitter for their taste — until they began experimenting by adding sugar, vanilla and cinnamon.

Much later, Swiss confectioners added milk and sugar to crushed cocoa beans, creating solid milk chocolate — now one of the world's most beloved treats.

Today, between 80 percent and 90 percent of American households

consume chocolate — and many of us can't go more than a few days without experiencing a serious chocolate attack. When the inevitable chocolate urge arrives at your house, let them eat cake — chocolate cake!

DOUBLE CHOCOLATE CAKE WITH MOCHA FROSTING

Cake:

- ¾ cup hot water
- ¼ cup unsweetened cocoa powder
- ¼ teaspoon salt
- 1 cup granulated sugar
- ½ cup vegetable oil
- 1 egg
- 1 teaspoon vanilla
- 1 cup unsifted all-purpose flour
- ½ teaspoon baking soda
- ¼ teaspoon baking powder
- ½ cup semisweet chocolate chips

Frosting:

- 3 tablespoons butter OR margarine
- 1½ cups powdered sugar
- 2 tablespoons unsweetened cocoa powder
- 2 to 3 tablespoons warm, strong coffee
- 1 teaspoon vanilla

Yields 1 8-inch round cake (about 6 servings).

Preparation time: 10 to 15 minutes.

Cooking time: 5½ to 7 minutes (plus cooling time).

Oven setting: HIGH (100 percent power).

Measure water into 1-cup glass measure; add cocoa. Microwave about 1 minute, or until heated. Stir in salt and set aside.

In medium mixing bowl, beat together sugar, vegetable oil, egg and vanilla until smooth. Blend in flour, baking soda and baking powder. Add cocoa mixture, stirring until smooth, then fold in chocolate chips.

Turn batter into 8-inch round glass cake pan (line with fitted circle of wax paper or paper towel if cake is to be removed before frosting). Microwave 4 to 5½ minutes, or until cake tests done, rotating cake ¼ turn halfway through cooking time.

Let stand on heat-proof surface 5 minutes before inverting onto serving plate (if desired).

For frosting, microwave butter or margarine about 30 seconds, to soften. Beat in powdered sugar, cocoa powder and coffee until frosting is smooth, then beat in vanilla. Frost cooled cake and serve.

MICRO-TIP OF WEEK

Microwaved cakes rise higher than conventionally baked, so fill cake pans no more than half full. (Use any extra batter to make cupcakes.) Rap batter-filled pan several times on counter surface to expel air bubbles before microwaving for more even cake texture.

MICROWAVE MAGIC

FOR TEENS

By Willard Abraham, Ph.D.

Happy ending

Dr. Abraham: Sometimes there are happy endings to terrible stories, and here is one I'd like to tell you about.

My best girlfriend is my age. I'm a 16-year-old girl. She has always been an easygoing person, with a lot of laughs and lots of fun. We always had a good time, but it didn't last.

She met a guy who was all wrong for her.

We told her that, but she wouldn't listen. He drank too much, began to push her around, and once really hurt her by pushing her against a wall. Even all that didn't turn her off.

It just kept going on and getting worse. It was easy to see how miserable she was, but she wouldn't give him up. Then one night he used a knife on her, cutting part of her face. That really did it, so she took an overdose of something that would have killed her if her mother hadn't come home unexpectedly.

A stomach pumping, recovery and some good professional counseling got her off to a new start. Her terrible boyfriend had a jail sentence and was forced to stay away from her for good.

Happy ending? Sure, and she says that it was her bad judgment and his awfulness that finally came through for her. The expert counseling may have helped a lot, too.

It just goes to show how affection can turn to meanness and fear if a person isn't careful.

It nearly did her in, that's for sure. — Friend

Friend: What a miserable situation and fortunately a better life as a result. She and others like her can be in real danger without realizing it until almost too late. "Almost" is the key word in that sentence because, unfortunately, the danger can go beyond being life-threatening.

Dr. Abraham: My 15-year-old brother is as guilty as all-get-out about something, and he asked for my advice. I'm his 17-year-old sister.

He has regularly been going through our father's pockets in his pants after they are taken off at night, and helping himself to some loose change.

He justifies this because he doesn't get an allowance and won't ask our father for one because he might be turned down.

Our father is the nicest, mildest person you can imagine, so I don't understand why he is afraid to come clean with him. I told him that, but he won't bring up the allowance idea. And he is embarrassed about involving our mother in all this.

Is there anything I can do? — Stealing Brother's Sister
Stealing Brother's Sister: Although the heavy guilt burden he is

carrying is entirely his, perhaps you can help him by going to your father with him and give him whatever support you can with an apology and the allowance issue.

The bottom line is to "come clean" (as you said), relieve himself of the guilt load, promise not to do it again and keep his promise.

It may not be easy on either of you, but it is far better than permitting this situation to fester, dig more and more deeply into his thoughts and continue interfering with the other important things in his life.

When all that is taken care of, the allowance factor should be brought up and settled.

Dr. Abraham: My kid brother is 14 years old, and he has a severe hearing problem. He gets along great in school (all top grades) and with his friends, and is an all-around terrific little guy.

I try to do anything for him that I can. My folks do, too, so he has very few needs or wants that aren't taken care of.

He always finds some time for television, and that's why I am writing to you. I read somewhere that all TV sets' programs will have subtitles that will help those who can't hear. I think that would be wonderful for him.

Do you know more about that? He'd be so thrilled. — TV News

TV News: You certainly are a thoughtful person, and I hope he appreciates all you do for him.

From what I've read on this subject it appears that as of July 1 this year all television sets provided "closed captions" (subtitles right on the screen). That requirement includes all those that have screens 13 inches or larger, whether they are manufactured in our country or elsewhere.

Older sets also can be equipped with this adjustment. Any competent distributor or salesperson of television sets should be able to provide other information about this important development.

Dr. Abraham: I am only 12 years old (almost 13), so am I too young to have a boyfriend? My mom doesn't think so, but I'm not so sure.

This boy who lives in our neighborhood doesn't think so either. He says he likes me a lot, and he wants to be my boyfriend. He had his 13-year-old birthday party last month. I was invited, and it was fun.

I kind of like him, but I just don't know what to do. I hope you will help me. Not Sure

Not Sure: How about talking to him about being friends, with the thought of then seeing what will happen?

That may be a worthwhile first step that perhaps will satisfy both of you in connection with a possible relationship.

If you try it, keep me posted. I'll be eager to hear from you again.

Cooking Corner



A global roundup of ethnic appetizers

By Tershia d'Elgin

How often do you opt for a couple of appetizers instead of a main course? Do you often drop by a bar for a few *tapas* or *hors d'oeuvres*? You're part of a trend.

People are eating less, in less time, and under more casual circumstances. But they still seek variety, flavor and ingenuity in their food, even in small portions.

When preparing *hors d'oeuvres* for a party, turn to ethnic cuisines for the unusual. You'll find exotic ingredients that are perfect for fettering. Even if the ingredients are ordinary, the combination of flavors may be new. You might choose to center your event around food from one specific culture or country. Or maybe a mix serves your purposes better.

SOUTH OF THE RIO GRANDE

Mexico has more than chips and guacamole to its credit. *Seviche*, while perishable, makes a refreshing hot-weather *tapa* (Spanish for *hors d'oeuvre*.) It's easily prepared and requires no actual cooking since the fish "cooks" while marinating in the lime juice.

One version marinates firm fish fillets in coconut milk, red pepper, tomatoes, parsley and green onions. Serve *seviche* on soft or quick-fried tortillas.

Squid, lightly sauteed in wine, garlic and herbs and finished in fresh chopped parsley is another great, light taste from Central America.

JUST BEYOND THE TIP OF ITALY

Pizza is the traditional tavern food in Sicily. There are limitless topping possibilities: artichokes, anchovies, dried tomatoes, sausages, tuna, salmon, Italian bacon, toasted garlic, mushrooms, olives and Italian cheeses like *Gorgonzola*, *mozzarella* and *Romano*.

Two or three toppings make it more manageable for cocktail food. A large tin of pizza can be sliced into easy-to-eat portions and served with a hearty red wine.

Many simple snacks are the accident of peasant customs. Serve *caponata*, made of minced eggplant and tomatoes, on Italian bread. Sicilian Tomato Spread is little more than dried tomato sauce. Try it on Toasted Bread Rounds.

THE MIDDLE EAST

For variety, particularly in veg-

etarian regimens, Middle Eastern specialties can't be beat. Consider the many fillings for *pita* — hummus, *falafel*, *tabouli*, cucumbers and yogurt, *feta*. Grilled vegetables like eggplant, peppers, tomatoes and onions, brushed with olive oil, are terrific right off the barbecue in *pita*.

Meat eaters enjoy gyros, and from just to the east come Persian Lamb Balls, also accompanied by *pita*.

THE ORIENT EXPRESSION

In the last decade, Japanese *sushi* and *sashimi* have swept America. Their preparation by a trained *sushi* chef seems nothing short of a miracle. Nevertheless, these feats are not beyond the reach of a good knife, the right ingredients and a little practice.

Indonesia has its own spicy, tropical flavors that are particularly appropriate for warm evenings. And we're not just talking *ramaki*. Try Lime and Ginger Scallop Skewers, in which the scallops are marinated rather than cooked. For an outdoor party, try chicken skewers, grilled on the spot. Chutneys of peppers, cucumber, cilantro, mint and shallots give shellfish a zing.

Don't forget fruits. Pineapple, figs, melon, mango, papaya and pears alternate in season. They can be plumped up with liqueurs or sweet wines to make a stunning partners with smoked meats or cheese. Or try them with seasoned nuts.

REGIONAL AMERICA

American *hors d'oeuvres* have plunged ahead far beyond meatballs and cheese balls. America has its own ethnicity, most recently Southwest. This cuisine, a mix of Mexican and American specialties, shows allegiance to a wide array of chilies, black beans, several strains of corn and corn products, cilantro and tomatoes of every shape and color.

For example, flour tortillas stacked with chilies and cheese and served with margaritas is not authentic but popular. Corn Clouds are another example.

African-American culture, with roots in Africa and the South, has its own distinctive recipes. Some of it's Cajun style, blackened or seasoned with *gumbos*. Others are Southern favorites like pickled okra. This can be kept in sealed jars for many months and is great

served with beer or iced tea. Small barbecued ribs, little crab cakes and fritters are part of this heritage.

TO KEEP IN MIND

- Appetizers are "finger food." Keep the proportions small.

- Avoid runny sauces since these are to be eaten while standing or without a table.

- Stay away from complex combinations. Use three main ingredients, tops.

- Seldom are forks or chopsticks involved. Think about "containing" the food — on toast, in a mushroom, nestled in an endive or spinach leaf, baked in pastry, etc.

- Appetizers are best when they have both smooth textures and crunchy textures combined.

- Your menu will be more visually appealing if contrast is built into each *hors d'oeuvre*. Top them with nuts, chopped herbs, a leaf of mint, basil or parsley, a dollop of sauce. Display them on a color differing from the *hors d'oeuvre* color itself.

•••

For Corn Clouds With Spicy Salsa, fluffy cornmeal batter turns into buttery corn "clouds" to be topped with sour cream and salsa. Or put a platter of these dollar-size "clouds" beside a selection of garnishes — cubed avocados, chopped tomatoes, marinated red onion slices, chopped red pepper, chopped green onion — and let guests help themselves. Serve when fresh corn is at its peak, as a partner to cocktails or cold Mexican beer.

CORN CLOUDS WITH SPICY SALSA

1½ cups flour
½ cup cornmeal
1 teaspoon baking powder
6 eggs, separated
6 ounces cream cheese
1½ cups milk
¼ cup unsalted butter, melted
¼ cup minced green onion
1 cup corn kernels cut fresh from cob
1 teaspoon salt
Hot-pepper sauce to taste
1 teaspoon butter
1 teaspoon corn oil
Salsa Verde (recipe follows)
Sour cream
Yields 5 dozen.

Sift together flour, cornmeal and baking powder. In large bowl of electric mixer, cream egg yolks and cream cheese. Add cornmeal mixture, then slowly add milk. Stir in melted butter, green onion, corn kernels, salt and hot-pepper sauce to taste.

In separate bowl, beat egg whites with a pinch of salt until they are stiff but not dry. Fold one third of whites into batter. Then gently fold batter into remaining whites.

Grease non-stick frying pan with 1 teaspoon butter and corn oil. Heat pan until butter foams. Drop batter into hot fat by rounded tablespoons and cook until bubbles form and burst on top. Turn cakes over and cook an additional 30 seconds. Transfer cakes to a warm platter and dot with salsa, sour cream, or both.

•••

If you make this salsa several hours ahead — and there's no rea-

son not to — don't add salt until just before serving. That way, the tomatillos, onions and green onions will stay crisp and firm. Salsa Verde complements any seafood; it's particularly delicious with raw or grilled oysters.

SALSA VERDE

(Green Tomato Sauce)

1 pound tomatillos (Mexican green tomatoes, available in Hispanic markets), canned or fresh

¼ cup minced cilantro
¼ cup diced white onion
2 to 3 serrano OR jalapeno chilies, minced

2 green onions, minced
Lemon juice to taste
Salt to taste

Additional minced cilantro, for garnish (optional)
Yields about 3 cups.

Drain tomatillos if canned. If fresh, husk them and blanch them in boiling water to cover until tender, about 12 minutes. Core tomatillos and mince.

In small stainless-steel, glass or ceramic bowl, combine tomatillos, cilantro, onion, chilies, green onion and lemon juice.

Add salt to taste. Garnish with minced cilantro just before serving, if desired.

To make in food processor: Put tomatillos, cilantro, onion and chilies in work bowl fitted with steel blade; process briefly. Mixture should be slightly chunky. Stir in green onion by hand; add lemon and salt to taste just before serving.

•••

Strips of chicken marinated in a sweet and peppery peanut sauce are threaded on skewers with red peppers and grilled until crisp and juicy.

INDONESIAN CHICKEN SKEWERS

3 whole chicken breasts, boned, skinned and halved
1 cup crunchy peanut butter
½ cup chopped cilantro
¼ cup chili sauce
1 tablespoon salt
¼ teaspoon cayenne pepper
¼ teaspoon black pepper
¼ cup lemon juice
¼ cup brown sugar
½ cup soy sauce
8 green onions, minced
3 tablespoons minced garlic

2 sweet bell peppers, red or green, cut into ½-inch cubes
Minced parsley, for garnish
Yields 2 dozen kebabs.

Slice each half-breast into four lengthwise strips.

Set aside.
In stainless-steel, glass or ceramic bowl, combine peanut butter, cilantro, chili sauce, salt, cayenne, black pepper, lemon juice, sugar, soy sauce, green onion and garlic. Add chicken strips, cover, and let marinate overnight or up to 2 days.

Preheat broiler or prepare charcoal fire. On 6- to 8-inch bamboo skewers, thread chicken strips like serpents, with pepper cubes interspersed. Broil or grill for 5 to 6 minutes, turning once. Serve garnished with minced parsley.

COOKING CORNER

By C.Z. Guest

Not all birds and insects are unwanted pests in your yard and garden. Among them voracious bug-eaters abound.

When attracting and maintaining populations of beneficial birds and insects, it's important to minimize use of pesticides. Provide appropriate conditions of food, shelter, nesting material and water to encourage insect-eating birds.

In rural areas, chickens, guineas and other domestic fowl can be allowed to eat grubs and insects in the garden.

- Plant bushes and trees that bear edible fruits. Provide seed in feeders throughout the year.

- Add a birdbath to your garden. After all, everyone loves to bathe.

- Install birdhouses designed for beneficial species. Consult the Audubon Society or The National Wildlife Federation for publications on attracting birds to your garden and for birdhouse plans.

- Use alternative ground covers instead of lawn grasses, and don't rake the area clean. The leaves that build up under the ground-cover plants and under shrubs provide an excellent hunting ground for birds that feed on worms and insects.

- Vary vegetation heights to accommodate birds with different feeding and nesting-level preferences.

- Drive stakes 3 to 5 inches above ground level in and around your garden to serve as perches for flying insect predators, such as phoebes.

By conserving a population of

beneficial insects, you help support a naturally occurring pest-maintenance program in your garden. Tiny parasitic wasps are aggressive beyond their size when it comes to pursuing aphids and caterpillars. Lacewing larvae, ladybug larvae and adults make inroads on aphid populations. Ground beetles prey on a variety of ground-dwelling pests.

These various beneficial insects consume large numbers of pest insects, but their diets are not limited to other insects. In fact, many of the beneficial species have periods in their life cycles during which they survive only on nectar and pollen.

Therefore, a little planning for insects can pay off. Planting a variety of flowering plants, especially those of the family umbelliferae (caraway, coriander, parsley, Queen Anne's lace and dill) will ensure an adequate supply of nutrients to keep beneficial insects healthy.

Some plants also provide shelter for beneficial insects, another critical requirement.

It's also possible to control mosquitos naturally:

- If you have a pond for water plants, maintain a collection of goldfish or frogs to devour mosqui-to larvae.

- Install a bat house to attract bats that will control mosquitoes and other night-flying insects. Guess what, six to eight bats are all you'll need — bats will consume 10,000 flying insects each night!

Our Children



By Willard Abraham

Q. Three or four of us mothers frequently meet at a nearby park with our young children. It is enjoyable — up to a point — but not when one mother starts to play the "comparison" game.

It usually relates to how smart and pretty her little girl is, with an implied or actual comparison with other youngsters who are right there playing with hers or by themselves.

During the rest of the time she can be fun to be with, but that habit is kind of disgusting.

We don't have the nerve to tell her to shut up although we are sometimes tempted to. What other approaches can we use?

A. All children have different strengths, they all develop at different rates, and their personalities vary. These can be among your responses.

Or if each of you takes turns in changing the subject every time she goes into her monologue, she may eventually get the idea that you would all prefer to talk about something else.

You might try the routine a friend of mine uses when someone starts repeating a joke, bit of gossip or any experiences (or comparisons) we've heard before — raise one finger the first time, two the second, three the third. It may seem to be in fun, but it can get the point across and relate to repetitions any of your group uses without aiming it exclusively at her.

Q. I can't take your time to go into all the concerns I have, but believe me, there are plenty about the school sports involvements of our son and daughter.

Both are just below their teens.

love sports and want to participate as spectators and through direct involvement.

It is the direct involvement that worries me because the adults working with them don't seem to have the proper objectives in mind. To win is all they apparently think about. How kids feel about being left out, safety factors, enjoyment and competing against bigger, better-prepared youngsters all seem to receive little consideration.

Our kids have sometimes cried about how they are treated, and their academic standing has occasionally suffered because of poor sports experiences.

Please give me some suggestions of what I can do to help correct this situation.

A. There are times when parental action is essential, and this seems to be one of them.

It is usually more effective working as part of a group rather than as an individual, although you may eventually have to go that way.

Your first step might be to enlist other parents in your effort. There probably are a number of them who feel as you do.

Meeting with the administrative "decision-maker" (school superintendent or principal) could be next on your agenda.

It is his or her responsibility to see that child and parental needs are being met.

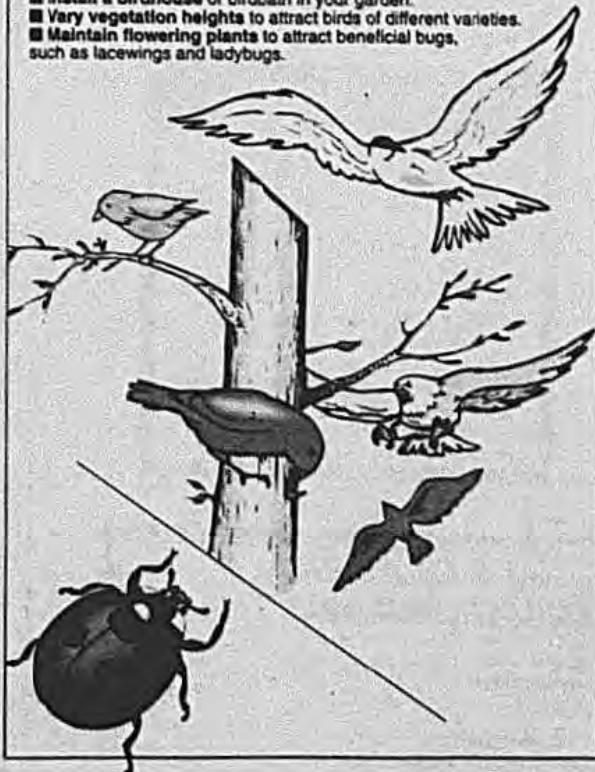
If these first steps fail to bring the necessary changes, some further action can be taken.

Please write again, let me know how things are going, and we'll discuss what may be needed next.

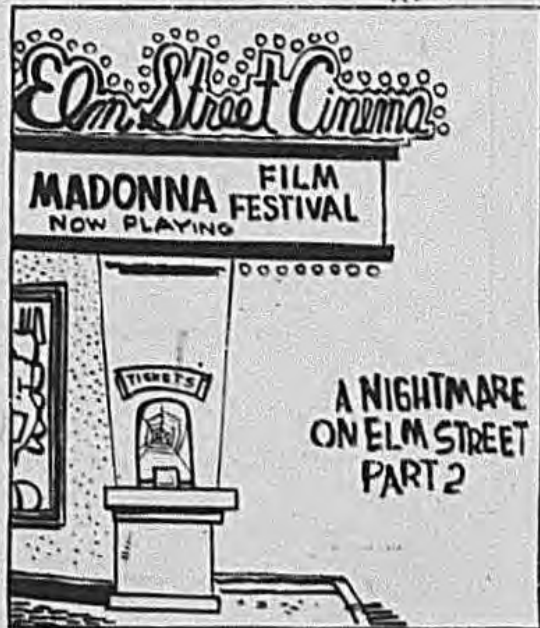
GARDEN TIPS

Beneficial bug-eaters

- Plant fruit-bearing bushes and trees to attract insect-eating birds.
- Install a birdhouse or birdbath in your garden.
- Vary vegetation heights to attract birds of different varieties.
- Maintain flowering plants to attract beneficial bugs, such as lacewings and ladybugs.



The Crow's Chronicle



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Fitness Forum

By Jack Williams

With the national misfit population apparently growing like an overfed, underactive teen-ager, the Jennifer and Perry Levys of the world have a heavy duty: Persuading a generation of electronically inclined kids that exercise is child's play.

"Let's face it," says Perry Levy, who is trying to make a living turning 9-to-16-year-olds into paragons of immunity. "Many people associate fitness with boredom."

"What we're trying to do is bring the fun back to fitness."

So Perry and his wife, Jennifer, take what they call their mobile Fitness Factory to schools, community centers, park and recreation facilities and health clubs.

Among the toys of their trade: Hula Hoops, jump ropes, mini-trampolines, 2- to 5-pound weights (just rubber bands for the preteens) and upbeat, get-off-your seat music.

"We'll rent a room, bring in a certified instructor and do four- to six-week sessions for the park and rec," says Perry. "Or we can teach schoolteachers how to do it on their own and supply all the equipment and materials (at a cost to the school of \$1,500 per year)."

In any case, the Levys are pioneering partners in one of the most notable trends in the fitness industry since the proliferation of personal trainers: keeping kids active through their teens, especially those not involved in regular team sports.

PROGRAMS POPPING UP

Strategies range from the dance-oriented California School Fitness, Whiz Kids and Jazzercise's Kids Get Fit to the Levys' Fitness Factory and special summer programs of circuit and weight training for teens at fitness centers.

Internationally, the focus on building better young bodies is underlined by the International Kids Fitness Alliance (IKFA), a New York-based networking organization that provides a source of information and guidelines for youth exercise.

The thrust of this movement to create more movement is to promote a non-competitive atmosphere and lay the foundation for a lifelong commitment to physical activity.

"Our ultimate goal is just equating exercise with having fun and not making it so difficult and competitive that a child has a sense of failure," says Mary Nichols, founder of the San Diego-based California School Fitness.

Nichols' non-profit organization promotes an after-school program called Heartlight Aerobics for kindergartners through sixth-graders.

For years, surveys have been unloading a litany of figures that paint the youth of America as a body of exercise-avoiding slugs mesmerized by MTV and addicted to video games. Only within the

last few years, however, have innovative ways to address the problem filtered into the schools and community centers.

Among the more alarming statistics provided by such watchdog bodies as the President's Council on Physical Fitness and Sports:

- Almost a third of American children are obese (at least 20 percent over ideal weight). And the number of obese children has increased by more than 50 percent since the '60s, according to a study by the Harvard University School of Public Health.

- Approximately 50 percent of girls 6 to 17 and 30 percent of boys 6 to 12 are unable to run a mile in less than 10 minutes.

- Fifty-five percent of girls 6 to 17 and 25 percent of boys 6 to 12 can't do one pull-up.

But maybe we're going about this mandatory testing the wrong way, suggests Bob Rowe, an elementary school principal.

"When you start measuring kids, they say, 'Oh, Gawd, I'm not good enough.' And their whole self-esteem goes down," said Rowe.

"But when you get them running around, breathing hard, developing their cardiovascular system, they can feel good about themselves. The idea is to build competency and participation in all, not just the elite."

CURRICULUM FOR KIDS

Rowe's school was one of the first to take advantage of Jazzercise's free Kids Get Fit program, which has reached more than 400,000 children nationwide.

Kids Get Fit, which is co-sponsored by Nike Inc., is a modified version of adult Jazzercise, including simplified hip-hop and country line dancing — a 20-minute aerobic workout to the kids' favorite tunes.

Lesson plans on nutrition and physiology are part of the package.

The emphasis, principal Rowe says, is on total involvement and quickly changing activities to build strength, agility, sports skills and cardiovascular endurance.

A similar program that rewards kids for physical activity outside school — SPARK (Sports, Play and Active Recreation for Kids) — has been implemented with federal funding as a pilot project in elementary schools.

SERIOUS STUFF

With three certified fitness instructors, and strategies based on Jennifer Levy's experience as director of a children's gym (for kids 2 to 8), the factory plans a number of extracurricular programs.

James Sallis, a San Diego State University psychology professor who has published a number of papers on fitness for children and adolescents, acknowledges the importance of such options.

"We've set up a society that makes it difficult for adolescents and children to be active," Sallis says. "They have to seek it out, and as we become more urbanized there's less open space to play in."

THE HEALTHY GOURMET



By Kit Snedaker

Tender scallops delicious many ways

Scallops are the caviar of seafood for me. Nothing beats a tiny, tender bay scallop simply steamed. I can eat it without sauce of any kind, but a little olive oil doesn't hurt. Best of all, these tiny creatures have the same good omega oils as shrimp and oysters.

Big sea scallops do best steamed, too, but can be dressed exactly as their smaller cousins.

The important thing to remember about these mollusks is that long cooking makes them tough. Don't boil, bake or grill forever. Watch it. Steam, boil, bake or grill just until tender. Poke a fork in about every five minutes to make sure they aren't overcooking. Scallops are done when they become opaque — a matter of minutes.

SCALLOP JAMBALAYA

1 medium onion, sliced in rings
1 cup chopped green pepper
1/2 cup sliced celery
1 clove garlic, minced
1/2 cup long-grain rice
1 (15-ounce) can low-sodium tomato sauce
1/2 cup water
1 bay leaf

1/2 teaspoon dried basil
1/2 teaspoon chili powder
1/4 teaspoon pepper
1/4 teaspoon hot sauce
1 pound fresh bay scallops
Yields 4 servings.

Each serving has about 250 calories, 1.5 grams fat, 37 milligrams cholesterol and 230 milligrams sodium.

Coat skillet with non-stick cooking spray. Over medium heat add onion, green pepper, celery and garlic. Sauté until crisp-tender. Stir in rice, tomato sauce, water, bay leaf, basil, chili powder, pepper and hot sauce.

Bring mixture to a boil. Cover, reduce heat and simmer 20 minutes or until rice is tender. Remove and discard bay leaf. Add scallops, cover and cook 5 minutes or until scallops are opaque. Serve at once.

Kit Snedaker is author of "The Great Convertibles." Her food stories have appeared in *Bon Appetit* and *Harper's Bazaar*.

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Here's How

By Gene Gary



Q. The pipes in my home seem to be "singing" loudly. This happens when the faucets are turned on, the washing machine is going and even sometimes when the sprinklers on the hill behind the house are on. Sometimes it seems that the pipes actually shake.

My neighbor said that this is caused by air in the pipes and all I have to do is bleed the pipes, and that this is something I can do myself. I am not sure what this means. I am a widow living alone without much plumbing knowledge. Can you tell me what causes this noise and how to go about fixing the problem? I don't want to hire someone to do it if it is something I can do myself.

A. Your problem is probably

more complicated than just "bleeding" the air out of the pipes. However, you can try this as a remedy. Simply open all of the faucets simultaneously just enough to assure that water is running through each tap. If you hear a sputtering of air, wait until this clears and the water runs freely. Then close down each faucet. Include outdoor faucets as well as indoor. It will be helpful to get someone to assist you.

In a municipal pressurized system it is doubtful that this is your problem. If you hear banging when the water shuts off, it is probably water hammer. A back-pressure noise occurs in some pipes or fixtures when rapidly moving water is suddenly stopped. Worn washers

can also cause noise problems.

Water under moderate pressure flowing across a loose washer will cause it to rattle. If the problem is the washers, an inspection of the system and tightening or replacement of faulty washers will correct the problem.

If the problem is water hammer, it is possible that you need to install air chambers in the supply lines. An air chamber is a device that acts as a muffler, absorbing the water shock with a column of air. Some air chambers are simple sections of capped pipe 12 to 18 inches long, installed vertically at the ends of supply lines near fixtures or inside walls.

Special tanklike chambers containing rubber bladders to hold the air are also available at some plumbing supply stores and are fairly simple to install. A single chamber to cover the entire plumbing system also can be installed in the main water-supply line. You may already have air chambers in the system, but they can become faulty if they become waterlogged.

Your best bet would be to have a

reputable plumber check out the system and find the cause of the problem. Although this project is not beyond the capability of a do-it-yourselfer with basic maintenance and plumbing skills, it does not sound like it is a problem you will be able to handle by yourself.



Decor Score

By Rose Bennett Gilbert



Many ways to a masculine room

Q. My husband is retiring after many years as a college professor, and I want to do over his study as a surprise — mainly as a reading/listening room (he seldom watches TV).

The room has a fireplace and large windows across one wall, so I'm hoping you can suggest some fabrics that are masculine without being macho, if you know what I mean — Mrs. Ph.D.

A. I'm trying to envision how a "macho" fabric would look, but since no hairy-chested herringbones or muscle-bound brocades leap to my mind's eye, let's analyze the ones in this photo instead.

Yes, that is a slower pattern on these windows, but even "Iron John" would have to approve. Dramatically overscaled, the floral motif looks downright masculine — if not "macho" — in Laura Ashley's stylized black-on-beige "Venetia" pattern. The small check that's swagged over the ceiling-high curtains repeats on the linings — a subtle touch you probably can't tell from the picture.

Nor may you be able to see that the walls also have a menswear pattern (a pin stripe). But, certainly, the extroverted stripe on the wing chair sings out that this is a study in which any real man could feel at home.

Three other things to keep in mind when you're decorating for "the stronger sex:"

- Avoid pink like the plague. At least, never refer to any color as "pink"; most men will have a knee-jerk hate reaction, even if they secretly like the actual color.

- Use as much natural wood as you possibly can. Men equate it with quality, strength and, one guesses, masculinity. Ditto for leather, as in a tufted leather Chesterfield.

- Always give him an oversized, overstuffed easy chair. Men look on "their chair" as a child looks on

"my room." It's a very private and special place.

A wing chair like the one in this photo is good; an honest-to-laid-back recliner is even better. (Don't shudder before you see how stylish — and incognito — recliners have become.)



MASTERFUL MIX — The interplay of extroverted Laura Ashley patterns underscores the masculine mood of a classic sitting room.



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CHILD CARE / HOUSE-KEEPING, Live-in needed in my NHP home for two children, 2 & 8 years old. Mature, non-smoker with clean driver's license & checkable references. English/Spanish. 488-5402. wO2

COLLEGE STUDENT NEEDED to track active 12 year old boy, 3:30-6 p.m. on a weekly basis. Some flexible hours necessary. Non-smoker, own transportation, references. \$6 per hour. 742-4688. gcS4

PERSONAL ASSISTANT - SINCERE & dependable. Experienced secretary, pay bills, errands, driver's license, shopping, trouble-shooter. Well organized homemaker & health oriented cook. Live in or out. Call 294-9741 gcO3

MOTHER'S HELPER, LIVE-IN 741-7929. gcS4

REAL ESTATE SALES - Very active Garden City office seeks experienced sales associate. Call Ed Kausy, 747-1300 gcS4

PIZZA MAN, DELI CLERK F/T, 9-6. 742-5750. gcS4

FILE CLERK F/T OR P/T. Filing, photocopy, and some telephone work for Garden City law firm. Call 741-8005. gcO1

HOUSEKEEPER IN GARDEN City. P/T woman w/car. Cleaning, laundry, local errands, Mon-Fri. 1-5 p.m. Non-smoker. Experience and references required. 747-4264 evenings. gcO2

TUTOR: 5TH GRADE MATH Two days per week. NYS Certified. References required. Please leave name and phone number. 747-6406. gcO2

Help Wanted

REAL ESTATE SALES Position - Well established Realty office serving the area for 78 years has openings available. Call R. Valentine for details. Valentine Agency. 746-7200. W-S-4

P/T - MATURE WOMAN TO MAKE designer jewelry. No training necessary. Must have good eyesight, be reliable, non-smoker, English speaking. Please call 742-5779 wO1

CHILD CARE/LIGHT HOUSEKEEPING needed. Monday thru Friday, 2-45 to 5:45 p.m., for school age child in my East Williston home. Own transportation/references. 741-2592. W-S-3

BABYSITTER WANTED - MATURE woman needed 3 days per week 8 AM - 6 PM to babysit infant in my E West Hempstead home. Experienced/references a must. Own transportation, non-smoker. Call/leave message (516)538-8317 gcO1

CHILD CARE WANTED - Mature, loving, responsible, energetic woman to care for my 3 year old girl & 18 month old boy in my Garden City home. 8:30-5:30, some flexibility in days. Non-smoker, fluent English & recent references. Must have car to take children to activities. 437-3872. 5 PM - 10 PM gcO1

TEMPORARY FULL TIME - 6-8 weeks, M-F, Inc. Village of East Williston - Department of Public Works - Call 746-0782. 9:00 A.M. to 4:30 P.M. wS4

SECURITY GUARD P/T. Pleasant surroundings. Ideal for senior citizen. Evening & Weekends, all others need not apply. Day 585-8932, evenings and weekends, 549-9084. wTFN

Help Wanted

CHILD CARE NEEDED for East Williston working family, Monday to Friday, 7:30 a.m. to 3:30 p.m. Live out. 2 & 6 year old. Call evenings after 7 p.m. 518-877-0237. W-S-4

LOVING, RESPONSIBLE woman needed for my 2 children, ages 8 and 10, in my home, weekdays, 3:30-6:30 p.m. Must drive own car. Call 625-8437 after 7 p.m. gcO3

CHILD CARE NEEDED IN My Mineola Home, Monday thru Friday. English speaking a must. Must drive. Non-smoker, references required. Teacher's hours. 741-0381 wO1

BABYSITTER NEEDED 2 days a week in our NHP home. References required. 775-7210. wO2

BUSY DERMATOLOGY PRACTICE needs energetic, receptionist/medical asst. P/T. Computer knowledge helpful. Need to work at least one evening & Sat. or Sun. Call 747-2230. Mon. thru Fri., 9 to 6:30. wS4

PIANO ACCOMPANIST P/T for movement classes, Mon.-Thurs. at Garden City Waldorf School. Skills in improvisation & sight reading necessary. (516) 742-3434 gcS4

PART-TIME TOUR Guide wanted for earth science museum. (516)822-7505 hS4

CLEANING COMPANY. RESIDENTAL/Commercial. looking for responsible, experienced individuals for P/T work. May require daytime &/or evening hours. 877-2428 gcS4

CHILD CARE WANTED for 3 year old & infant in my Syosset home 4 days a week, 7:30 A.M.-6 P.M. own car, good references, non-smoker. 921-6126. gcO3

ENGLISH SPEAKING WOMEN NEEDED for household chores: Cleaning, ironing, wash, errands etc. \$10/hr. Must have own transportation. Call 741-6816, leave message. wO3

P/T ASST WANTED FOR WILLISTON PARK eye doctor's office (Optometrist). Monday 10 to 6, Thursday 5 to 9. Will train, if need be. (516) 747-8887. wS4

P/T LEGAL SECRETARY - Three (3) full days a week. 2 secretary office. Some steno, dictaphone typing. Will train & salary open. 741-0333 wO1

Help Wanted

DENTAL ASS'T CHAIR-SIDE. Orthodontic practice. PT - possible FT position. Good salary, benefits. Experience helpful. Friendly atmosphere. 484-1197. Roslyn area. wS4

BABYSITTER. H.S./College student needed in my Roslyn home. Two afternoons and some Sat. nights. Own transportation 484-8535. wO2

DENTAL RECEPTIONIST & Assistant, P/T, F/T. Experience preferred. Please call 538-7433. gcS

BOOKKEEPER P/T FLEXIBLE hours for Williston Park Co. Please call Tony, 248-4080 Ext. 14. wS4

LOVING, MATURE, non-smoking local woman with car to care for my 2 children in my Garden City home. Tues., 2:30-7:30, Thurs., 2:30-6:30, possibly a third afternoon. Flexibility with schedule necessary. References. Please call 354-7414 gcO3

REAL ESTATE DESK space available for highly motivated experienced agent. Extremely attractive commission split. Call for details. All inquiries strictly confidential. Sedacca Realty 747-0020 wS4

Situation Wanted

EXPERIENCED MOTHER OF 10 year old, will care for your infant/toddler in my New Hyde Park home. Dorothy. 352-2218. W-S-3

HOUSECLEANER, VERY RESPONSIBLE, excellent experience & references. Please call at 485-0443 gcO1

CERTIFIED HEALTH HOME Aide. Looking for work as Aide or Companion in Non-smoking home, 10 years experience. Excellent references. Mid to South Nassau County only Call Maria (516)481-3984 gcO1

MATURE LADY WITH more than 20 years experience, good references, own transportation, looking for housecleaning job by day. Call anytime 485-9041 gcO1

RELIABLE, EXPERIENCED PERSON with reference seeking job as a nurse's aide. Can work 8-12 hours per day. Call (718) 527-5211. gcS4

HOUSECLEANING AVAILABLE. Good references. Own transportation. 565-2110 gcS4

Situation Wanted

NURSE'S AIDE, HONEST, responsible, hardworking, experienced seeking job to work day or night. Call Marjorie at 292-6813. gcO1

HOUSECLEANER AVAILABLE, Tues, Fri. Experience, reference. Call 873-1920. gcO1

CERTIFIED NURSE'S AIDE/COOK, F/T, P/T, day or night. Will care for your elderly loved one in your home, or will cook & deliver supper or dinner. Experienced, references. 731-7193 Barbara. gcO1

HOUSECLEANING AVAILABLE for Monday, Thursday, Friday and weekends, a.m. Good references. Call Haydee (516) 548-3094 Leave message. gcO1

HOUSECLEANING WITH GOOD Experience and references for big/small house. I do a good job. Own transportation. Good price. Please call after 6:30 PM. Ask for Cida. 877-0630 gcS4

COMPANION / HOUSE-KEEPER, Live-in/Live-out. Available weekdays and weekends. References available. Experienced. Call (718) 217-4146 gcS4

EUROPEAN LADY LOOKING for work - Child Care. Excellent references, own transportation. Please call 742-8954. gcO3

HOUSECLEANER AVAILABLE - Experienced with references. (516)565-1383 gcO3

POLISH PEOPLE LOOKING for cleaning job in Garden City. Experienced, References. Own transportation. Call (516)564-9627 gcO3

CHILD CARE AVAILABLE IN MY MINEOLA HOME. P/T/FT, non-smoker. Experienced. References available. 742-7830 wO3

NURSE'S AIDE WISHES WORK for sick or elderly, FT, PT, weekends, and will also do night work. Will do food shopping, chores. Have good references. Have car. Reasonable rates. 747-1718 wO3

HOME HEALTH CARE seeks position with elderly person. Full time or part time, day or night. Experience & good references. Call (718)523-7842 gcO3

TWO IRISH NURSE'S Aides seeking employment in Garden City area. Call leave message. (516)483-0853 gcO3

Situation Wanted

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. 747-5350. w02

IRISH AMERICAN CERTIFIED Nurse's Aide/Companion. 14 years experience. Will work any hours. Excellent references. Please call before 12 noon and after 6 in the evening, up to 11 PM. 746-4745 or 746-0948 w01

LADY WANTS TO care for sick or elderly. Babysitting, light housekeeping, non-smoker, car, excellent references. 483-4743. gc54

LOVING AND CARING, experienced nurse's aide seeks position to work with the elderly, sick or young children. Available full time 5 days a week, living out or on weekends. References are available. Can be contacted at 538-5072. gc54

RESPONSIBLE WOMAN SEEKS housekeeping/companion weekend position. Excellent references. Call 718-868-1733, late evenings. W-S-4

ENGLISH SPEAKING WOMAN AVAILABLE FOR HOUSEHOLD CHORES: Cleaning, ironing, wash, errands etc. Reasonable rates. References available. Call (516)741-6616. Leave message. w03

QUALIFIED BABY NURSE or companion to live in or out with reference. (718)337-7734 (day or night) w03

HOUSE AND OFFICE Cleaner/Nurse's Aide. 10 years experience. Excellent references, own transportation. Call Connie (516)746-3781 gc03

HOUSE CLEANER AVAILABLE Ten years experience. References available. Own transportation. Call 747-1357. Leave message. gc02

NURSE'S AIDE AVAILABLE - Full time. Experienced with references. Please call (516)489-9251 gc03

HOUSECLEANER AVAILABLE. Excellent references and experienced. Call 292-2190 Days. 378-3707 Nights gc03

THE AMERICAN MAID House-Office-Apt. cleaning. Mon.-Sat. Call any time. References available. 742-6009, Anna. Only \$50, any size house. Own transportation. gc02

I CLEAN YOUR Home, office weekly or bi-weekly. Excellent Polish lady. Reliable, top references. Live out. Call (516) 328-1678 gc54

BABYSITTER AVAILABLE WITH good experience and references available in my Mineola home. English speaking. Lunch and snack available. Please call and ask for Flavia 294-5304 before 4 PM, after 9:15 PM gc04

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. gcn2

CHILDCARE AVAILABLE in my Floral Park home. Mature mother with 2 1/2 year old of her own, is very interested in caring for your child also. Safe, loving environment. (516) 358-7595 Kathy. gc54

NICE IRISH LADY seeking position, companion for elderly. Light cooking, some housekeeping. Monday to Friday. Live out. Excellent references. East Williston, Garden City, Mineola. Will travel to city. 294-8917. W-S-4

HOUSECLEANER AVAILABLE Mon.-Sat. Experience, reference & own transportation. 294-5916. gc54

MATURE, HONEST & RELIABLE Nurse's Aide seeks job working for elderly, five days per week. Call after 9 p.m. (516) 485-6276. w45

MATURE AND RELIABLE, Christian woman seeks job as companion to elderly person. Can live in or live out. Checkable references will be provided. Contact Vinetta at (718) 845-8006. gc02

CERTIFIED RELIABLE NURSE'S Aide of the year available to work 8 a.m. to 6 p.m. Monday through Saturday. (718) 657-5904 during day. (516) 221-4388 at night. gc02

CERTIFIED RELIABLE NURSE'S Aide of the year available to work 8 a.m. to 6 p.m. Mon. thru Sat. (718) 5904 during day. (516) 221-4388 at night. gc02

EXPERIENCED LADY TO care for elderly or babysitting. P/T, P/T or Weekends. Call (718) 526-6898. gc02

CERTIFIED NURSE'S ASSISTANT seeks position, Days/Nights. Own transportation. 565-1416. gc02

TENDER, PRECIOUS, LOVING CARE for your two month/2 year old. 17 years experience. Many loving references. Educational environment. 352-6472. L.I. Jewish Hosp. area. w02

CERTIFIED MATURE IRISH WOMAN available to take care of your sick, bedridden or elderly. Please call 741-8619. w02

GARDEN CITY DORMERD Cape SE section, 2 1/2 baths, 5 BRS, finished basement. Low taxes. Possible Mother/Daughter. 1 mile to RR \$279,000. Call 747-6392 gc54

MAIN STREET, REMSEN-BURG. Historic 5 BR, 5 Bths, Separate guest sec. New Furnace, hot Water heater, well, pump and newly painted. Deep secluded, wooded lot. Owner anxious to sell at \$340,000. 325-0562. gc01

Situation Wanted

HOUSECLEANER AVAILABLE Experienced, references, own transportation. 538-1946. Please call after 6 p.m. gc02

EAST WILLISTON ONLY. I live in East Williston and have current local references. I need extra money and will clean your home on Tues. and/or Thurs. for \$50. Also, baby sitting \$6. an hour. 742-6114. Call Mon. to Fri. w02

Real Estate for Sale

GARDEN CITY RANCH, CAC, 3BR, 3B, Deck, Jacuzzi, Finished Basement/Wet Bar, Cedar Closet, Hepa Allergy System, 1/2 Acre. Walk to LIRR. \$379,000 neg. 352-0608. gc03

FRANKLIN SQUARE COLONIAL 3BRs, 3 full Baths, FDR, LR, Family Room, EIK, low taxes, separate basement entrance. Maintenance free. 352-2339. gc03

GARDEN CITY SOUTH Brick Cape, 3BRs, 2 full Baths, Florida Room, modern EIK, 50'x100'. Owner must sell. Principals only. \$185,000. 747-6827. Evenings. gc03

GARDEN CITY CHERRY Valley 1 BR, first floor, quiet location. New kitchen, new bath, fully carpeted. \$69,000. Maintenance 74% tax deductible. Must see. Call 294-2255 (day) or 248-5066 (evening) gc03

CUTCHOGUE - THIS 3 Plus BR Ranch has it all! New custom EIK, FDR, LR/FPL, finished basement, OHW/CAC, heated IGP, hot tubs, all on beautifully landscaped property. Reduced to \$275,000. Cutchogue/Nassau Point waterfront covey & charming retreat on wide boating water with glorious open views. 3 BRS, 1 1/2 baths. Asking \$295,000.

Southold Bayfront, Light & airy 3 BR, 2 bath plus guest cottage, sandy beach, glorious views. Reduced to sell \$399,000. Peconic - Cozy Ranch tucked away for privacy. LR/FPL, DR, EIK, Master BR/bath, 2 additional BRS & bath, full basement. Perfect for retirement. To settle estate. \$169,000.

Orient - Sacrifice Sale - Bayfront charmer with panoramic views, 4 BRS, 2 baths, enclosed porch, comfortable open living area. Updated and ready to enjoy. Reduced to sell \$250,000. Please call for our New Brochure. Marion King Realty 734-5657 gc54

GARDEN CITY SOUTH - Brick Cape, 3 BRS, two full baths, Florida room, modern EIK, 50'x100'. Owner must sell. Principals only. \$185,000. 747-6827, evenings. gc03

MONTAUK, 3 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 \$37,000. Great rental history. 724-5572. gc03

Real Estate for Sale

GARDEN CITY MOTT Colonial, 3BRs, 1 1/2 B, den, family room, 2 car garage, finished basement. Mint condition. Owner 248-6488. gc02

GARDEN CITY IMMACULATE Western Section Cape. 4 BRS, 3 baths, LR, DR, kitchen, finished basement, all new windows, new siding. Walk to 2 train lines. owner \$310,000 Call eves 776-3668. Principals only gc01

OAK BEACH - WATERFRONT - Tired of the Hamptons? A smart alternative: a year-round home on the Fire Island inlet. Private beach, mooring, multi-level decks, 3 BRs w/great views, 2Bs, Greenhouse w/jacuzzi & shower. Fully modernized. Private parking. Easy access to all Parkways. Town of Babylon. Principals only. \$295,000 516/661-8324 gc02

DESIGN YOUR OWN HOME! Approved building lot for sale. Half acre in Garden City Central. #d street area. Builder available. Call Anne Hagen for more information. Molloy Realty 516/741-1754 by appointment. gc4

THE TIME TO BUY is today. Lowest mortgage rates since 1968 have reduced monthly costs to 65% of 1990 costs. Buying now is much cheaper than renting. Perfect house for young family. Charming colonial. Quiet street. New large EIK, 3 good sized BRs, 1 1/2 Bs, LR w/fpl, DR w/French doors to deck, sunporch (den), finished basement w/wall-to-wall carpet (playroom), 2 car detached garage, alarm, new roof, newly painted exterior. Taxes approx. \$3300. Great value at \$290,000. Will sell fast. Principals - 873-1910 gc02

FRANKLIN SQUARE - NEW Townhouse, by Owner. 3BRs, 2 1/2 Bs, move-in condition. Skylight. New carpeting and tiles. Full basement, CAC. \$169,000 negotiable (516)488-3287 gc02

NORTH FORK WATERFRONT - Spectacular Contemp features great room/FPL & cathedral ceiling, den, 3 BRS, 3 baths, extensive decking, professionally landscaped for privacy. Panoramic views \$585,000. Cutchogue, New Colonial spacious, sunny & bright floor plan. LR/FPL, FDR, family room, large EIK, laundry room, 3 BRS, 2 1/2 baths, 2 car garage, full basement \$255,000. Mattituck Mint Cedar Cape. Steps to AI sandy beach, LR/FPL, FDR, EIK, 4 BRS, 2 1/2 baths. A rare find. \$225,000. Cutchogue Mint Country Cape, 3 BRS, 2 baths, LR/FPL, boat rights. Walk to bay beach. \$165,000. Lewis Realty 765-5610, 298-4600, 734-5533 gc54

GARDEN CITY VICINTY, 5,000 sq. feet clear span warehouse, 1 drive-in-door, parking. Priced for immediate sale. R. Polley Enterprises 747-2900 gc54

GARDEN CITY VICINTY, 5,000 sq. feet clear span warehouse, 1 drive-in-door, parking. Priced for immediate sale. R. Polley Enterprises 747-2900 gc54

Real Estate for Sale

WESTBURY - DESIRABLE WHEATLEY VILLA. Sprawling Ranch, 3 BRS, 2 Bths, LR/Fieldstone Fpl., FDR, EIK, 3 Season Porch. Large Rooms, tons of closets, enormous walk-up attic, profs. landscaped, fenced yard. 1/2 acre. Alarm. \$275K. 338-5601. w4

E. WILLISTON, TUDOR. 3 BRS, 1 1/2 Bths, FDR, LR/Fpl., Bkfst Rm., TV Rm., Terrace, hardwood floors. 2 car detached garage. 70x100 plot. Asking \$320,000. Principals only. 248-9336. w54

GARDEN CITY MEWS area, expanded Ranch. LR/Fpl., DR, Ultra Kitchen, Fam. Rm., BR & Bth., 3 BRS & Bath w/ attch. Gar. fenced. Walk RR. Ask \$279,000. 873-0925. gc54

JARDEN CITY BEAUTIFUL lg. split, 3/4 BRS, 2 Bths. New EIK, Cath. LR/Fpl., DR, Den, Fin. Bsmt., 2 Car Gar., 70x100 fenced yard, new driveway, porch, walk. Convenient to park, RR, Shopping. Low taxes. Priced to sell \$335K Owner 747-6386. gc01

GARDEN CITY BY Owner. CH Ranch, 3 BRS, 2 Bths, new EIK, CAC, Garage, in ground sprinklers, new appliances, fenced in yard, 66x100 \$325,000. Principals only. Leave message. 248-5404. gc54

EAST MARION SOUNDFRONT: European kitchen overlooks great room and screened-in porch. There is also a more formal living room and dining room, four bedrooms and two baths. Outstanding views and sunsets. \$575,000. Southold Waterfront; three bedrooms, two baths, living room with fireplace, family room, sliders to a cathedral ceiling screened-in porch overlooking pool and boat dock. \$329,000.

New Suffolk - Small cottage, walk to beach and boating. Needs work, New cesspools, and well. \$79,000.

Southold Soundfront; two bedroom cottage plus guest room. Very private. A special location, stable bluff. Spectacular views \$325,000. Marilyn Lang Realty 734-6472, 734-6590 gc54

AREA FORECLOSED PROPERTIES. Nassau Home & Co-Ops \$30,000 to \$50,000 below market value, offered w/no points, low closing costs. Seen by appointment. For current list send \$5.25 to Area Foreclosed Properties, P.O. Box 1622, Mineola, N.Y. 11501 h03

GARDEN CITY ELEGANT, spacious Tudor, 6/7 BRS, 4 baths, updated inside and out. First floor - new kitchen, cathedral family room, LR/FPL, FDR, study/au pair/bath. Second floor - 4 BRS/2 baths. Third floor - 2 BRS/one bath, finished basement. Lovely quiet street. \$595K Owner 741-3105 gc03

CARLE PLACE: MINT CAPE - 4 BRs, large EIK, mudroom, 2 baths, large den, deck, oversized corner property. New windows, carpet & alarmed. \$179,000 owner. 742-8069 w03

Real Estate For Sale

MATTITUCK - ENJOY LIFE to the fullest in this superb Waterfront Estate! Recently completely restored home situated on beautifully landscaped, elevated one-acre wooded plot. Great room, modern kitchen, 3 bedrooms, 2 tile baths, decks, appliances, FPL. Exquisite 32'x16' in-ground pool surrounded by deck, all equipment. Stairway to sandy 100' beach. Exclusive. Priced below market at \$410,000. Bookmillers Real Estate 722-4423 gS4

GARDEN CITY, OXFORD BLVD. Colonial 5 BRS, 4 1/2 Bths., LR/FPL, FDR, Den, Huge Mod. EIK, Full Bamt., Attch. garage, 1/2 acre. Asking \$795,000. Flexible owner. Fin. to fit your needs. 248-2450 gC02

ENGLISH TUDOR IN ES-TATES. Unique Split layout - 3 fire; LR/FPL, DR w/built-in; EIK for 2; 3-4 BRS; 1 1/2 baths; fin. basement; 1 car garage. Screened porch; manicured yard; excellent closets/storage; easy maintenance. 40'x100' plot. Prime location: near schools, trains, stores. \$289,000. Call: 747-4572 gC03

GARDEN CITY CAPE Ranch, 4 BRS, 2 Bths., Country KR, LR, DR, Den/Fpl. Walk to school & RR. Principals only. \$360,000. 747-0939. gC04

STEWART MANOR HI Ranch, 6 BR, EIK, 2 full baths, fin. basement, LR, DR, Panellled Den/FPL, Florida rm., 1 car garage. Mid \$200's. Owner 775-9472 gC02

MUST SELL, GARDEN CITY vicinity, 3600 sq. ft. commercial building on 8700 s.f. lot. Rented. Good income. Sale by owner. 485-7348 or lv. message. gC01

GARDEN CITY ESTATES, BLVD. address, Contemp. 4 BRS, 2 1/2 Bths., LR/FPL, DR, Den, Lg. EIK, 3 Car Garage. Beautiful private yard. Walk RR. \$359,000. Owner 741-0154. gC03

HAMPTON BAYS - 3 1/2 ACRES. Exclusive cul-de-sac development. Asking \$75,000 by owner. 516/742-5115 gC02

SOUTHERN MAINE SAN-FORD Lakefront Cape, 4 yrs. old, 3 BRS, 2 Full Bths., Lndry. Rm., screened porch, skylights, Andersen windows, winterized & furnished. 120' frontage on sandy spring fed lake. Close to shopping. Located only 20 minutes from coastal area of Ogunquit & Kennebunkport. \$129,000. Please call collect (407) 283-9673. gC04

ORIENT VILLAGE WATER-VIEW. Retire or retreat. 2 BRS, 2 Bths., yr. round, gas heat, low tax. Walk to Marina and Market. Make offer, 323-3963, 742-4436. gC04

DO YOU HAVE A SERVICE to advertise? Our Service Directory is sure to bring results. Call 631-0015, 294-8900 or 746-0240 for rates and information.

Co-Op For Sale

GARDEN CITY 1 BR Co-Op, A/C, Lg. LR, dining area, new kitchen, wall to wall. Walk to LIRR, hospital & stores. \$85,000 owner. 248-7640. gC04

E. WILLISTON CONDO - Wheatley House, Gorgous - 2 Br., 2 Baths, hardwood floors, huge LR/DR, closets galore. Walk RR, shops. \$239,000. Call Lois at Homes American, Smith & DeGroat, (516) 248-1468. wfh

GARDEN CITY CHERRY Valley Co-op, 1 BR, first floor, CAC, EIK, dining area, large LR, updated bath. Asking \$60,900. 742-7642 or 294-8638. gC01

GARDEN CITY, SECOND floor, 1BR Co-Op in mint condition. Spacious and sunny. Reduced \$54,900. 294-7498. gC03

MINEOLA JR. 2 BR CO-OP, LR, DR, Euro modern kitchen, indoor garage parking. Low maintenance. \$760 redecorating bonus. \$81,000. Owner (516) 742-0229. gC01

FLORAL PARK - LOVELY location. 1BR near North Shore Towers. Maintenance \$329 includes heat. New wall-to-wall. Convenient commute. Safe neighborhood. Scenic view. \$54,000. 922-8144. h01

GARDEN CITY CO-OP, 1 BR. Second floor, newly renovated. Walk to LIRR, \$69,900. Reduced; for quick sale. By owner, 248-5347. gC04

MINEOLA - HORTON HOUSE CO-OP, spacious 3rd fl., front corner, 2 BR, 1 bath, full DR, EIK. Newly renovated & newly decorated. Walk in closets, oak floors. Parking available. Walk all. Principals only, \$108,000. 294-5964. w02

MINEOLA LARGE 1 BR, (866 Sq. Feet) Walk to RR, shops 24 hour security, parking. Many custom features. \$108,000. Principals only. (516) 746-1065 gC01

GARDEN CITY, STEWART/FRANKLIN building, top floor. Spacious 2 BR, LR/Fpl, EIK, A/C. Maintenance \$734 a month, 70% deductible. Apartment vacant. Make offers. \$124,000. (516) 294-8896. gC04

CONDO FOR SALE TOWNHOUSE, LUXURIOUSLY APPOINTED, 2 Brs., 2 1/2 baths, jacuzzi, terrace, garage. Albertson Railroad Station. \$215,000. Sedacca Realty 747-0020. wS4

GARDEN CITY, CHERRY VALLEY, 1st Floor, 1BR, quiet location, new kitchen, carpeting, low 80's. Maintenance 70% deductible. 458-5718. gC02

STEWART AVENUE - BEST Apartment in town. 3BR, 2B, LR w/fpl, FDR, maintenance \$1112/month. Attractive financing. \$195,000. Days (212) 841-7887 Evenings & weekends 516-746-4165. gC02

Co-Op For Sale

GARDEN CITY SPACIOUS 1BR Apt., elegant elevator building, modeled kitchen and bath. Many extras. Leave message for owner 248-2947. gC03

GARDEN CITY 2 BR Cherry Valley Co-Op \$109,000. Principals only, second floor, new carpet. Excellent condition. Call 747-5226 gC03

CO-OPS & CONDOS 2 Birchwood Court Top of the line, 1 BR, 1 bath \$89,000 Value 2 BR, 2 baths, Rent or buy \$109,900 Cherry Valley 1 BR, 1 bath, cream puff, 1st floor \$75,000 LR Ultra/M/EIK, 2 BRS, 1 bath \$112,000

Hamilton Gardens 1 BR, 1 bath, lg EIK, LR, foyer \$85,000 LR, DR, EIK, 1 BR, 1 bath \$105,000

Second Street Hamilton House EST Sale, 2 BRS, 2 bath, front \$140,000 Mineola's Harrison House 2 BRS, 1 bath, CAC, Lndry, 1 gar \$129,000

Mulford Place LR/FPL, DR, den, 1 BR, 1 bath corner \$85,000 LG Foyer, 2 BRS, 2 baths, EIK, LR,DR \$75,000

Stewart Franklin 2 BR, sunny, LR/FPL, DR, EIK, Want Offers LR/FPL, DR, EIK, 3 BRS, 2 baths Rent or \$225,000 Mini 3 BRS, 2 baths, LR/FPL, DR, EIK \$250,000 Super 3 BR, 2 bath Penthouse rent \$2,100 Stewart House Pied-A-Terre Studio \$75,000 All New 2 BR, 1 bath, kit, LR, DR \$189,000 Douglass Fraser Realty 248-6655 gC04

Real Estate for Sale



GARDEN CITY, 60 Poplar Street, Sun., Sept 26, 1-4 P.M. Colonial 4/5 BRS, 3 baths, 2 FPLs, 24' EIK, 2 family rooms, cathedral ceilings, skylights. Low taxes \$580K 747-0778 gC04

Real Estate For Rent

BELLEROSE, 1 BR APT. LR, EIK, w/w carpet, newly painted, full bath. Near RR, bus & stores. \$600 per month. (718) 347-4000, (516) 354-1694. gC04

OFFICE SPACE For rent. Ideal location, Garden City vicinity. Beautiful office suites, 150 sq. feet - 3,500 sq. feet. owner (516) 539-7476 gC02

MINEOLA/WESTBURY BEAUTIFUL apts: 2 - Large 1 Br. in private house. \$700 to \$750 a month. Luxury 1 Br. plus terrace. \$850 to \$875 a month. 2 Br. excellent location, renovated & painted. \$900 to \$950 a mo. Available now Royal 742-3355 wS4

Real Estate For Rent

MINEOLA APARTMENTS, 3 room, ground floor, 4 room, upper. Excellent location. Clean, 2 months security. Suitable 1 or 2. \$850. Call 747-6392. gC04

TWO FEMALES LOOKING for third to share house in Mineola. 3 BRS, 1 1/2 Bths., Fpl. Walk to LIRR & Winthrop \$480 plus. Smokers OK. Nov. 1 occupancy. 873-9241. Call evenings. gC03

GARDEN CITY PRESTIGE ground floor offices abutting RR station and hotel up to 3,500 sq. ft. plus storage. Parking 24 hour building. R. Polley (516) 747-2900 gC04

APARTMENT - VERY LARGE one bedroom / courtyard apartment. New, bright, sunny. Underground parking included. Walk RR, stores. Safe and pretty area of Rockville Centre Village. \$1,100/mo. Call Anne Hagen (516) 741-1754 Molloy Realty. By appointment. gC04

GARDEN CITY / HEMPSTEAD, Cathedral Gardens. Rental: 1 BR, EIK, wall to wall carpet. Newly renovated, heated garage, walk to all. \$800 monthly. 294-8419 evenings. gC03

FRANKLIN SQUARE, big BR, LR, dining area, EIK, private entrance. New carpet/paint. Between Hempstead Tpk./Southern State. All conveniences. Mature, non-smoker, business single. \$750 plus electricity. 328-9175 gC03

N.Y.C. STUDIO - FUR- NISHED on Central Park West at 83rd. Full service building w/roof garden, 11th floor. \$800/month. (516) 741-9616 gC03

WILLISTON PARK - SECOND floor of legal 2 family house. Separate entrance. 1 Br., LR, pullman kitchen, plus unheated finished attic loft. \$750. Includes heat. 741-5039 wC03

MINEOLA: LARGE ROOM for rent - Share a bath. Private entrance, near all transportation. Quiet area. Call 248-0596, leave message. wC03

MINEOLA APTS, 1-2 BRS, very clean, large rooms, quiet. Convenient to RR & Hospital. Suitable 1 or 2. Gas heat. \$850. 747-6392. gC03

WEST HEMPSTEAD / WILD- WOOD Section - Walk-in Apt., 3 full rooms, EIK, BR, LR, full Bath, A/C, own thermostat, wall to wall carpet, freshly painted. Prefer single or professional couple. No pets, no smoking. 481-0738 after 6 p.m. gC03

STUDIO ROOM FUR- NISHED, share bath, near bus & Stewart Manor RR station. Refrigerator, microwave, silverware & dishes in own kitchenette. Color TV, linen, patio, yard. Non-smoker, woman preferred. Security, references, private entrance & parking facilities. 778-4245. gC04

Real Estate For Rent

GARDEN CITY BORDER - Large, Bright 1BR Apt. in luxury building, on site parking, modern kitchen, bath, A/C, \$800. No fee. 489-3010 days, 483-7449 evns. and weekends. gC03

GARDEN CITY SOUTH - Large 1BR, LR, EIK, full Bath, wall to wall carpeting, second floor, private entrance. Mature working person preferred. No pets. Reference & security. \$725 utilities included. Huge storage space. Near all. Available Oct. 1, 483-8913. gC03

GARDEN CITY AREA - Townhouse, 3BRs, 2 1/2 Bths, EIK, Garage \$1,500 2BRs, 2Bs \$1,200 1BR \$800 Studio \$750 Random Real Estate, 741-9292. gC04

FLORAL PARK, 2 BR Furnished, second floor, solarium, private entrance. Vacant October 1. perfect for newlyweds. \$550 not including utilities. Owner 352-6433. gC03

FLORAL PARK, 1 BR, Second floor, terrace. Modern kitchen and bath, garage. 2 blocks from RR. Available immediately. No fee. \$795. Must see. Leave message. 437-7245. gC03

WILLISTON PARK: 1 BEDROOM APT. LR/w/alcove, large modern EIK, Bathroom, wall to wall carpeting, blinds, fairly new appliances, 1 parking spot, use of yard. Charming. Must See. \$750 (firm), includes gas. Call owner 746-2392. w03

WILLISTON AREA: 2 Br. Apt. finished basement, laundry, quiet, convenient \$1,100. 378-3739 early AM or evening wC01

GARDEN CITY 2 BR, 2 baths, finished basement, FPL, washer/dryer, dishwasher. Professionals desired. Walk to RR & stores. No pets. \$1,500 includes all utilities. 10/1 occupancy. (516) 489-9890 gC01

GARDEN CITY, 3 ROOMS second floor. LR/BR, EIK, full bath, wall to wall, A/C, \$775 utilities included. Available Oct. 1. 481-9377. gC01

WEST HEMPSTEAD PROFESSIONAL building. 800 or more square feet available. Excellent location. Main road, good parking. Suitable for physician, chiropractor, podiatrist, dental specialist, attorney, accountant, etc. Very flexible terms. Will build to suit. 538-7433. gC04

GARDEN CITY / HEMP- STEAD, 2 BR CO-OP, LR, DR, EIK, w/new appliances, new windows, ceiling fans, wall to wall carpeting, newly finished wood floors. Security intercom system, laundry facilities. Asking \$950 month. 292-8245 gC04

GARDEN CITY SOUTH - Large furnished room. Walk-in closet, private bath, small refrigerator, air conditioner. Near all. Female preferred. Call 483-2003 evenings 6-8 pm gC04

Real Estate For Rent

GARDEN CITY / HEMPSTEAD, SPACIOUS 1 BR CO-OP apt. for rent or sale. New kitchen & bathroom, wall to wall throughout. Security building, garage available. Rent \$875 per month. 746-4451 gr01

GARDEN CITY ROOM - Furnished. Separate entrance, private bath, non-smoker, female preferred. Reference. Call 741-0535. Rent negotiable gr34

NEW HYDE PARK - 4 rooms plus large deck & new bathroom. \$775 includes heat & gas. Couple/single. Walk to RR, shopping & recreation. Available October 1st. (516) 328-0611 W-S-4

WESTBURY: SALISBURY PARK Drive. BR., LR, Kit/Combo, W/W, thermostat, 2nd floor. Private entrance. Near stores and parkway. Non-smoker/pets. Working single, security \$600. Please call after 6 p.m. 746-7236. W-S-4

CHARMING 3 BR ENGLISH TUDOR, Garden City. 1 1/2 Bths, new EIK, LR, DR. All new heating, gas burner, new stucco. 60x100. \$1,800 monthly. Also for sale. Principals only. 739-6102. gr01

CARLE PLACE: MINT CAPE - 4 BRs, large EIK, mudroom, 2 baths, large den, deck, oversized corner property. New windows, carpet & alarmed. \$179,000 owner. 742-8069. W-O-2

CATHEDRAL GARDENS/ GARDEN CITY Border: 1 BR apt. located on quiet cul-de-sac block. Near all transportation, shopping & schools. Separate entrance, EIK, Cable TV, fully carpeted. \$600. 486-0625. W-O-2

GARDEN CITY/HEMPSTEAD 2BR Apartment. Roomy, Renovated Kitchen and bath. DR, spacious LR, wall-to-wall carpet, large patio, near LIRR and shopping. \$975/month. 354-7669. gr02

APARTMENT FOR RENT, Tudor Gardens, 1BR, top floor, southern exposure. \$1400/month. Days 212-841-7887, Evenings & weekends 516-746-4165. gr02

GARDEN CITY SOUTH area. Main floor of house. 2 BRs, Kitchen, LR, DR, full bath. \$1200/month includes utilities. One month security. Available November 15. 486-4647. gr02

MINEOLA/GARDEN CITY BORDER, modern 1 1/2 BR, oversized, furnished CO-OP apartment. All amenities, parking, cooking gas & heat included. Carpeted, A/C. Walk to RR & hospital. \$1,100. available Oct. 1 747-5703 gr01

WEST HEMPSTEAD, 2 Large sunny rooms, full bath, utility kitchen, private entrance, second floor, all wood floors, A/C, furnished or unfurnished. Utilities included. Large area for storage Wildwood section. Near all \$600. 486-2427. gr34

Real Estate For Rent

WEST HEMPSTEAD, VERY nice 3 rooms, wall to wall carpeting, private entrance, ground floor. Walk to all \$710 pays all. Owner 538-5257. gr02

WEST HEMPSTEAD, SUNNY 1 BR, second floor, 3 rooms, lots of closets, private entrance, no pets, non-smoker. Available immediately \$700/month. 483-8919. gr02

WEST HEMPSTEAD/PRIME area. Large sunny room, furnished, private house. Share kitchen, bath, non-smoking, professional female only. \$90 a week. 564-4566. gr01

APARTMENT FOR RENT, full kitchen, full bath, separate BR, LR. Suitable for one person only. No pets, non-smoker. \$600/month including utilities. Separate entrance. 294-8917. W-S-4

FOUR ROOM APARTMENT, Floral Park, all new including new carpeting. Private entrance, nice neighborhood. Single business person, non-smoker a must. \$650/month. Available Oct. 1. (516) 352-3190. gr02

GREAT NECK - LARGE home to share. Professional only. Separate BR. Close to LIRR, market and shopping. Kit, washer/dryer privileges. Rent \$500 + \$50 utilities. 482-5203 Leave message. gr02

Vacation Rental

MT. SNOW /HAYSTACK. Large fully equipped 4 BRS plus loft, 2 1/2 Bths. with color TV, VCR, microwave. Avail. by the week or week-end. Beautiful views, lots of privacy. Near golf courses & lakes. Call 466-6120. gr33

JAMESPORT, HEART of North Fork Wine country. Comfortable home on 1/2 acre w/priv. beach available for short term rental. Many extras. Call Lorna 742-5149. gr34

SANIBEL ISLAND, FLORIDA. Tropical Gulf Paradise. Sundial Beach & Tennis Resorts. 2,000 foot beach, 5 pools, jacuzzi, soft tennis courts, golf, fishing, boat/bike rentals, bike/jogging paths, supervised children's activities available, gourmet restaurants, superb shopping, world famous shelling, 35 min. to Ft. Myers Jetport. 1,2,3 BR with full Kitchens. Rent daily, weekly, etc. 746-2211. gr03

MONTAUK FALL GET-AWAY special 4 nights \$255. a couple. 2 rm. suite, heat, full kit. Sleeps 4. Walks dining, shopping. Hundred feet to beach. Also for sale \$37,000. Immaculate. Call 724-5572. gr03

SHAWNEE, PA. - 7 BR Large Riverside home on ten acres. Roomy, comfortable and fully equipped. Scenic location bordering national recreation area. Especially accommodating to groups. Available for fall holiday season and ski groups weekends, \$700 - 248-4963. gr02

Vacation Rental

POCONOS - CAMELBACK Mountain 1750 feet up and easy 100 mile drive from Nassau. Townhouse w/3BRs, 3Bs, full kitchen, dining area, GR w/fpl, loft, skylight, 15 mile deck view. Ski on/of 27 trails, 50' from front door. Clubhouse w/pool, sauna; fall foliage weekend \$350. Ski season Jan. to Mar. 15. \$5,000 + electric. 747-7019. gr02

KISSIMEE, FLORIDA VACATION Condo, 2BRs, 2Bs, fully furnished, washer/dryer, heated pool, tennis. Minutes to all major attractions. \$400 a week. Call 957-0684. gr03

SANIBEL ISLAND - SMALL COMPLEX on W. Gulf Dr. 2 Br. 2 bath Condo. Sleeps 6. Fully equipped kitchen. Beach access to Gulf, tennis courts & swimming pool on premises. 725-4679. w01

Real Estate Wanted

FAMILY WITH 2 young children, seeks Garden City home with 3/4 BRS in the Estates section west of Nassau Blvd. & north of Stewart Ave. or Western section. Ready to sign contract. High \$300's. No brokers please. (718) 748-5798. gr01

GARDEN CITY ESTATES North of Stewart. Tudor only. \$400's. Principals or brokers. (718) 680-3540. gr01

FORMER GARDEN CITY resident, professional sales person wishes to rent house in or near the Mott section. Please leave message with name & phone number (516) 334-2121. gr03

ADELPHI STUDENT SEEKS room in exchange for light work or house-sitting. Call George, 288-8803. gr03

NORTH FORK BAYFRONT 3 plus BRs, preferably west of Southold only. 294-8592. gr03

NYC COUPLE SEEKS 3-4 BR Colonial, Mott Section of Garden City. Ready to sign contract. High \$300's. No brokers please. (212) 752-5750. gr03

APARTMENT WANTED. Professional couple, newlywed, seeking apartment for October 1st, up to \$850. References available. No basements. No brokers. Call 488-7219. gr02

EAST WILLISTON: FAMILY of four seeks home to rent in the E. Williston school district, from November to June. We will lovingly care for your home. Please call collect. (207) 829-6496, Maggie. w02

APARTMENT WANTED - LARGE 1 or 2 BR, w/garage & yard for prof. couple w/small, non-barking dog. (516) 873-3908. Leave message. h02

QUALIFIED BUYER INTERESTED in Garden City Colonial Cape, 3 BRs, EIK, LR/fpl, quiet location. Low to mid-\$300's. Please reply to: Box H, 821 Franklin Ave., Garden City, 11530. gr02

Real Estate Wanted

FAMILY SEEKS GARDEN CITY home in Estates or Western Sections only. Prefer 3 or 4 BRs on quiet street. Low to Mid \$300's. Please leave message with address & phone number. Principals only. (718) 347-5324. gr02

NYC FIREMAN & FAMILY looking to return to Williston Park. Sellers only. No real estate, Please! Call Lou 718-347-1249. W-O-2

WORKING OLDER WOMAN seeks apartment with 1 BR, plus attic or 2 BRs, LR & Kitchen in Williston Park, for November or December occupancy. Please call and leave message. 294-5552. w03

COUPLE WITH YOUNG CHILD Seeks home in Garden City only. Prefer 3/4 BR Colonial on a quiet street. Mid \$300's. Leave message with address & phone number. Principals only please. 747-3607. gr01

For Sale

WEIGHT BENCH, MARCY 5100. Up to 150 pounds. \$75. 741-4048. h03

YAMAHA PROFESSIONAL STUDIO upright piano, Model P116S. High gloss, ebony. Mint condition. 4 years old, under warranty. \$2,900. (516) 483-8913. gr03

STAIR CLIMBER, PRECOR -718e. Like new. Retail \$299. For Sale \$150. 741-3105. gr03

FIREPLACE, FREE STANDING. Perfect for winter retreat. Best offer. Maple dining table/5 chairs \$200. 248-1694. gr03

TRIPLED DRESSER & FRAMED mirror, Castro convertible loveseats (\$100 each) Adjustable bed frame (\$20). Call Janice (516) 741-6616. Leave message. w03

KITTINGER DESK SET Finest center cut Honduran mahogany Georgian desk & knee hole credenza. Excellent condition. \$10,000 neg. Asking \$2,500. 741-4412. gr03

SIZE 3X & 4X NEW OR RARELY worn women's clothing, winter & summer. Private home. Call evs. 326-9775. gr03

PUB SET - 42" ROUND, 41" high table w/4 chairs, faux butcher block top, blond wood chairs. 5th chair available. \$600 value. Excellent condition. Asking \$250. 741-4412. gr03

WICKER HEAD BOARD for a "full" size bed. Two 8x10 China oriental rugs, one in mint condition. Best offer. 741-5628. gr03

BALDWIN ACROSONIC SPINET piano, mahogany finish. Good condition. Price neg. Evenings 294-1103. gr03

ONE GREY PERSIAN Lamb jacket - size 12. One brown Persian Lamb jacket - size 12. Both in excellent condition. Reasonably priced (516) 742-9477. gr03

For Sale

ANTIQUE IRON THREE quarter twin bed, all white, restored. Unique finials. \$590. Antique pine blanket chest w/door and drawer. \$490. Call 248-4181, Fri. thru Mon. daytime. gr02

LIVING ROOM SOFA bed & chairs and bedroom furniture. Reasonable and in good condition. Other assorted items. (516) 488-7644. Call for appointment. If no answer leave message. gr34

DRUM SET, 9 piece alinger-land, black/chrome finish. 5 Zeldjan cymbals. all hardware. Tama seat. Extras. \$850 neg. 481-4627. gr03

FURNITURE-MINT CONDITION. Solid cherry shaker serving cart, matching wash stand & mirror. 42" round Heywood Wakefield table & five chairs & one leaf. Hitchcock black painted dry sink & rocking chair. Pine bedroom set incl. matching desk & chair. White sectional, sewing machine and other misc. items. Call 485-9152 for appointment. gr01

GET A JUMP on the season! Unused, purple and black, 146 cm, 11 1993 K2 snowboard with black K2 bindings \$210. Contact 742-4069. gr01

ASSORTED FURNITURE FOR Sale: In-House office furniture, drafting table 36"x72" - \$50. Single pod laminate desk w/chrm legs - \$25. Matching credenza - \$25, laminate work surface tops 42"x60" and 36"x72" - \$20 each. Xerox 2300 (needs drum) - \$75, 36"-6 shelf high wood bookcase - \$50. 747-7439. gr02

SLEEPER SOFA - 84", 1 yr. old. Paid \$750. Best offer. Cream & peach stripes. 741-3936. w01

ETHAN ALLEN COUCH, Colonial, \$150; Rocker - \$50; full size wicker Headboard, \$35. Call after 5 p.m. 741-6348. w04

ATT-PC 6300 - Color monitor, printer, MS-DOS 3.2, 640 KB-RAM. \$800 firm. Call 742-4417. w03

Car For Sale

1988 CADILLAC EL-DORADO, 66K miles, original owner, loaded, burgundy, garage kept. \$4,000. Call 248-2952. gr01

1990 ACCURA INTEGRALS, 3 door, 5 speed, A/C, stereo, white, sunroof, 40,000 miles. Excellent condition. \$10,900. (516) 352-3775. gr01

GRANDPARENTS - Send in your grandchildren's photos and enter our "World's Most Beautiful Grandchildren" contest. Just send a photo and a brief description of the child (or children) along with your name and address to: Eitmor Publications, Beautiful Grandchildren Contest, 61 East Barclay St., Hicksville, N.Y. 11801. We'll do the rest!

Car For Sale

1989 BUICK SKYLARK - Custom 4 Dr., Red, V-6, Automatic, PS, PB, AC, Stereo, tilt wheel, security lock. 46,000 original highway miles, new brakes, tires, exhaust. Showroom condition. \$6,195. 742-2709. w01

1984 FORD COUNTRY SQUIRE Wagon - one owner, clean interior, exterior. Excellent motor. Must See. \$2,500. (516) 746-7708. w04

1996 MITSUBISHI STARION Turbo, Excellent mechanical condition. Automatic, AC, leather interior, all digital, new transmission & turbo. Looks great. Must See! \$3,700 neg. 516-248-6171. WS-4

LEXUS '92 SC 400, Black/Gray leather, all factory options, including phone. \$37,500. 677-1613. gc02

1990 HONDA ACCORD, Excellent condition, \$10,500. 248-8142. gc02

'86 VOLVO 240 GL, leather int., sunroof, GVC deck, AC, full power, 5 speed standard. 100,000 miles. \$4,200 (516) 328-0761. gc04

1981 CADILLAC FLEETWOOD Brougham, seagreen, power steering, power brakes, power windows, new tires. AM/FM, good mechanical condition. \$1,500 neg. 867-5661, evs. & weekends. gc03

1983 CADILLAC, 4 DOOR Sedan. 741-5677. gc03

1988 DODGE GRAND CARAVAN, fully loaded, excellent condition, new transmission. \$7,900. 488-6628. gc03

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w04

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ORGANIZATION WHIZ! DO YOU or your parents need assistance putting household, personal or family records in order? Help available. Call 742-5149 for free consultation. gc04

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PROFESSIONAL SERVICES - College Bound Seniors: College applications and essays don't have to be a drag! I'll help you to identify your unique strengths and qualities to enable you to compose an outstanding essay. Call Mary for appointment and fees: 739-1703. Leave message. gc03

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PIANO LESSONS ONLY \$30 a month, small groups. One hour weekly. Beginners 4 years old and up. Creative and innovative. Excellent results. Garden City studio. Rita Lucy 248-7379. gc05

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TRUMPET LESSONS FOR all levels. Improve on: Technique. Flexibility. Tone. Sight Reading. Phrasing. NYSSMA preparation. Special student rates. Call Neal Bellon (516) 292-0618. gcS4

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PIANO LESSONS, BEGINNERS, intermediate & advanced. All ages, 5 to adult. Learn how to read notes, theory and technique. Call Cindy or Peter. 437-6849. w05

Wanted

DOLLS WANTED
 I collect dolls and other doll memorabilia, new or old. What do you have for sale? Call me at 747-8496. gc05

LOOKING TO PURCHASE white crib, good condition. 481-4670 gcS4

LOOKING FOR LOVING family for two West Highland Terriers (Westies) one male (1 year old), one female (2 years old). Would prefer to keep them together. Call 248-6682. gc03

Wanted

OLD GUNS, SWORDS, binoculars, old knives, hunting jewelry, paintings, bronzes, dolls, frames, clocks, rugs, linens, trunks, china lamps, books. Will call for any time, any place. Call Kay & Tom, Westbury. 334-4117 gc05

ANY TYPE ANTIQUE, Victorian or other furniture wanted. Also cut glass, silver jewelry, paintings, bronzes, dolls, frames, clocks, rugs, linens, trunks, china lamps, books. Will call for any time, any place. Call Kay & Tom, Westbury. 334-4117 gc05

Pets For Adoption

AFFECTIONATE & PLAYFUL purebred Keeshond. Needs a loving home. Great with kids, adult female, 2 years old and great watchdog. 747-5099 w03

Lost and Found Pets

FOUND: ADULT NEUTERED male cat, taupe w/tan markings. Needs his home. Been feeding him since July. If yours, or want to adopt, call 747-3687. gc02

Bazaar

NORWEGIAN BAZAAR, SATURDAY, Oct. 16, 2-8 p.m. Sponsored by Roald Lodge, Sons of Norway. Handmade and Norwegian items, baked goods, snackbar. American Legion Hall, 734 Woodfield Rd., West Hempstead. gc03

Garage/Tag Sale

YARD SALE - GARDEN CITY at 115 Weyford Terrace (between Stewart & Stratford Ave. Friday & Saturday, Sept 10 & 11, 9 AM - 4 PM Moving. Everything must go even the house plants. gc01

GARDEN CITY - MOVING SALE, Sat. 9/18, 9 to 4, 7 Laurel st. (off Old Country Rd.). Furniture, children's toys, clothing, tons of household items. Raindate, Sept. 25. wS4

GARAGE SALE, 9/24-9/25. Raindate 10/1-10/2, 10 to 5. Books, bicycle, moped, housewares, perfume. 5 Yale St. Williston Park, off of Syracuse. wS4

GARAGE SALE - GARDEN CITY, 73 Clinch Avenue. Saturday Sept. 25 9 am-4 pm. Old cameras, speakers, ski boots, computer, lawn mower, shutters, furniture, household items, clothing & more. hS4

GARAGE SALE: SAT., Oct 2, 9-6 at 102 Kenwood Rd., Garden City. Ceramics, dishes, clothing, frames, books, linens, children's bike, Nintendo game & tapes, lots of miscellaneous. gc01

BOOKS, GENTLY USED, all subjects including art. Also albums, shows & operas. At 189 Parsons Drive, Hempstead (off Front Street), Sat., Sept. 25 & Sun., Sept. 26, 9-5. gcS4

Garage/Tag Sale

MULTI-FAMILY, SAT. Sept. 25, 9-12, 109 Garden St., Garden City (off Clinton) Furniture, carpeting, designer clothing, toys, collectibles, household items, children's clothing plus much more. Worth the trip. gcS4

BLOCK GARAGE SALE: 101, 102, 112 Funston, 22 McAlpin Aves, Albertson. Sat, September 25, 9-4 PM. Tools, clothing, Jewelry, knick-knacks. Household items, toys, something for everyone. wS4

GARAGE SALE: SAT., Oct. 9, 9-12 at 223 Roxbury Rd. Garden City (off Main Ave.) Furniture (some from the '50's) exercise, equip., records, deep freezer, lots of odds & ends. Rain or shine. No previews. gc02

ESTATE SALE - FURNITURE & household items. All must go! Sept. 25 & 26, 9 AM to 5 PM. 171 Dow Ave, Mineola. wS4

MULTI-FAMILY GARAGE Sale, Saturday, September 25, 9am-4pm, Wellington Road South (between 7 & 8 Streets), Garden City South. gcS4

GARAGE SALE OCT. 16, 10am-4pm. 138 Hayes Street (West of Strafford Ave.), Garden City. Sofa, two matching chairs, area wool rug, end table, wood coffee table, large chandelier, lamps, many household items and much more. Raindate oct. 17. gc03

GARAGE SALE, BARGAINS Galore! Sat. 9/25 9 am - 3pm. No previews. 37 Huntington Rd., Garden City (between Wetherill & Lefferts Rds). Raindate October 2. gcS4

GREAT YARD SALE - Quality household goods and many toys at very cheap prices. Saturday, October 2, 10 a.m.-4 p.m., at 105 Sackville Rd., Garden City (near Country Club). gc01

Sat., OCT 2, 9-4 P.M. at 208 Briston Rd. Garden City (betw. Merrillon & Somerset). Tools, pine BR & LR set, furniture, 20" bike, scooter, 185 skis with boots, 36" storm door, electric heater, redwood set, drapes, appliances, guitars, books, frames, much more. gc01

MULTI FAMILY, SAT., SEPT. 25, Raindate Sept. 26, 9-4, at 140 Marcellus Rd., Mineola (near Winthrop Hospital). Furniture, bicycles, power jeep, toys, books, records, clothes, household items. Something for everyone. gcS4

GRANDPARENTS - Send in your grandchildren's photos and enter our "World's Most Beautiful Grandchildren" contest. Just send a photo and a brief description of the child (or children) along with your name and address to: Litmor Publications, Beautiful Grandchildren Contest, 81 East Barclay St., Hicksville, N.Y. 11801. We'll do the rest!



PRAYER TO THE BLESSED VIRGIN (Never known to fail), Oh, most beautiful flower of Mt. Carmel, fruitful vine splendor of Heaven, Blessed Mother of the Son of God, Immaculate Virgin, assist me in my necessity. Oh, Star of the Sea, help me and show me, herein you are my mother, Oh, Holy Mary, Mother of God, Queen of Heaven and Earth! I humbly beseech you from the bottom of my heart to succor me in this necessity. There are none that can withstand your power. Oh, show me herein you are my mother. Oh, Mary conceived without sin, pray for us who have recourse to thee (3X). Holy Spirit, you who solve all problems, light all roads so that I can attain my goal. You who gave me the divine gift, to forgive and forget all evil against me and that in all instances in my life you are with me, I want in this short prayer to thank you for all things as you confirm once again that I never want to be separated from you in eternal glory. Thank you for your mercy toward me and mine. The person must say this prayer 3 consecutive days. After 3 days, the request will be granted. This prayer must be published after the favor is granted. S.G. gcS4

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. S.P. S4

NOVENA TO ST. JUDE Oh Holy St. Jude, Apostle and Martyr, great in virtue and rich in miracles, near kinsman of Jesus Christ, faithful and intercessor of all who invoke your special patronage in time of need, to you I have recourse from the depths of my heart and humbly beg to whom God has given such great power to come to my assistance. Help me in my present and urgent petition. In return I promise to make your name known and cause you to be invoked St. Jude, pray for us all who invoke your aid. Amen. Say 3 Our Fathers, 3 Hail Marys, 3 Glorias. Say for 9 consecutive days. Publication must be promised. This novena has never been known to fail. Thank you for answering my prayers. A.M.C. S4

NOVENA TO ST. JUDE Oh Holy St. Jude, Apostle and Martyr, great in virtue and rich in miracles, near kinsman of Jesus Christ, faithful and intercessor of all who invoke your special patronage in time of need, to you I have recourse from the depths of my heart and humbly beg to whom God has given such great power to come to my assistance. Help me in my present and urgent petition. In return I promise to make your name known and cause you to be invoked St. Jude, pray for us all who invoke your aid. Amen. Say 3 Our Fathers, 3 Hail Marys, 3 Glorias. Say for 9 consecutive days. Publication must be promised. This novena has never been known to fail. Thank you for answering my prayers. J.S. gcS4

PRAYER TO THE BLESSED VIRGIN (Never known to fail), Oh, most beautiful flower of Mt. Carmel, fruitful vine splendor of Heaven, Blessed Mother of the Son of God, Immaculate Virgin, assist me in my necessity. Oh, Star of the Sea, help me and show me, herein you are my mother, Oh, Holy Mary, Mother of God, Queen of Heaven and Earth! I humbly beseech you from the bottom of my heart to succor me in this necessity. There are none that can withstand your power. Oh, show me herein you are my mother. Oh, Mary conceived without sin, pray for us who have recourse to thee (3X). Holy Spirit, you who solve all problems, light all roads so that I can attain my goal. You who gave me the divine gift to forgive and forget all evil against me and that in all instances in my life you are with me, I want in this short prayer to thank you for all things as you confirm once again that I never want to be separated from you in eternal glory. Thank you for your mercy toward me and mine. The person must say this prayer 3 consecutive days. After 3 days, the request will be granted. This prayer must be published after the favor is granted. J.M. w01

NOVENA TO ST. JUDE Oh Holy St. Jude, Apostle and Martyr, great in virtue and rich in miracles, near kinsman of Jesus Christ, faithful and intercessor of all who invoke your special patronage in time of need, to you I have recourse from the depths of my heart and humbly beg to whom God has given such great power to come to my assistance. Help me in my present and urgent petition. In return I promise to make your name known and cause you to be invoked St. Jude, pray for us all who invoke your aid. Amen. Say 3 Our Fathers, 3 Hail Marys, 3 Glorias. Say for 9 consecutive days. Publication must be promised. This novena has never been known to fail. Thank you for answering my prayers. S.F.



Novenas

NOVENA TO ST. JUDE
 Oh Holy St. Jude, Apostle and Martyr, great in virtue and rich in miracles, near kinsman of Jesus Christ, faithful and intercessor of all who invoke your special patronage in time of need, to you I have recourse from the depths of my heart and humbly beg to whom God has given such great power to come to my assistance. Help me in my present and urgent petition. In return I promise to make your name known and cause you to be invoked St. Jude, pray for us all who invoke your aid. Amen. Say 3 Our Fathers, 3 Hail Marys, 3 Glorias. Say for 9 consecutive days. Publication must be promised. This novena has never been known to fail. Thank you for answering my prayers. C.J.WS4

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 worker of miracles pray for us. St. Jude helper of the hopeless pray for us. Say this prayer 9 times a day for 9 days; by the 8th day your prayers will be answered; it has never been known to fail. Publication must be promised. Thank you St. Jude. S.F.



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EXCURSIONS



OCTOBER 3-9, 1993

VICTORIAN WEEK

... A week to indulge in fashions and trends from yesteryear...

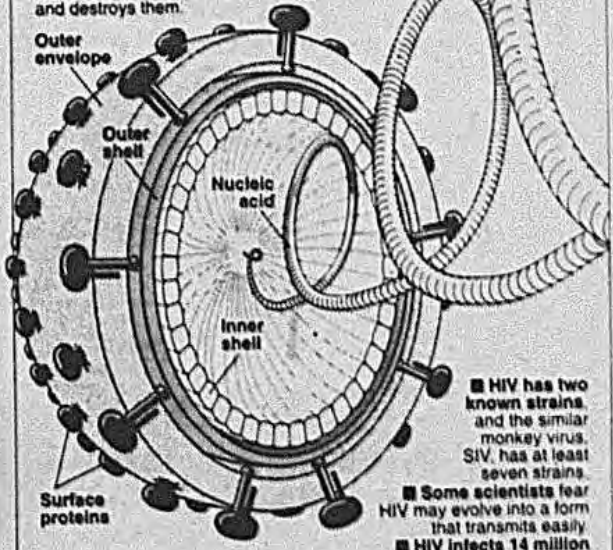
SOURCE: CHASES ANNUAL EVENTS

DISCOVERY

HIV: molecular invader

Scientists theorize HIV (the AIDS virus) originated in west central Africa and existed for centuries in monkeys. Researchers must determine HIV's origins and relatives to predict its evolutionary future.

■ The human immunodeficiency virus (HIV) is a tiny capsule of genetic material that invades immune-system cells and destroys them.



■ HIV has two known strains, and the similar monkey virus, SIV, has at least seven strains.

■ Some scientists fear HIV may evolve into a form that transmits easily.

■ HIV infects 14 million people in the world now, 110 million by 2000.

SOURCE: AMA Encyclopedia of Medicine

Kids Home Newspaper



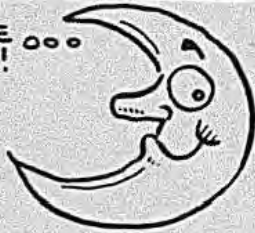
Games, rhymes, and riddles for children and their parents, too!

By J.R. Rose -

DRAW IT!

DRAW STARS AROUND THE MOON!

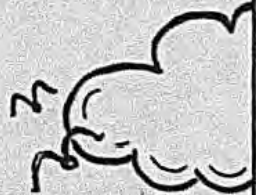
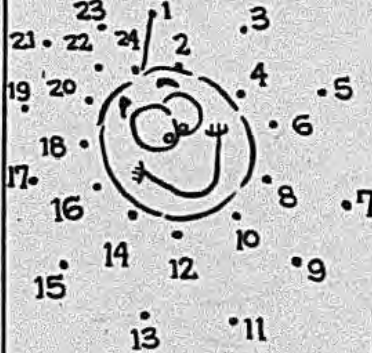
SO I WON'T BE LONELY!



UNSCRAMBLE THESE TO SEE WHICH DAY OF THE WEEK IS THE BEST TO USE TANNING OIL ...

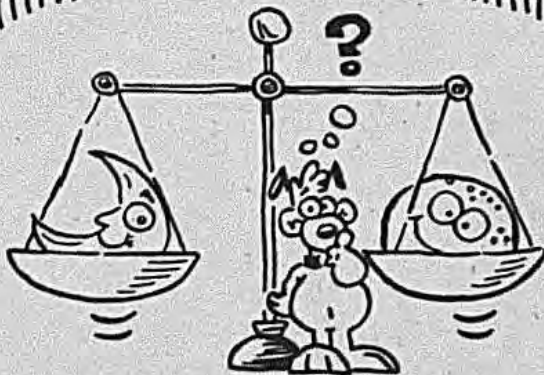


THE SUN AND MOON PROVIDE BRIGHT LIGHT ONE IN THE DAY, ONE IN THE NIGHT! CONNECT THE DOTS AND YOU WILL SEE JUST WHAT'S ABOVE MY PUP AND ME!



©1993 SPRING! C.N.S.

SOLVE THE RIDDLE!



WHICH IS HEAVIER... A FULL MOON OR A HALF-MOON?

A FULL MOON IS LIGHTER, SO A HALF-MOON MUST BE HEAVIER!



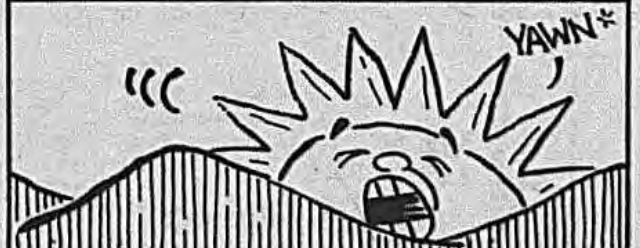
PUP THANKS AMY YANOSH OF KINGSTON, NY

WRITE US!

IF YOU HAVE ANY FUN GAMES OR JOKES SEND THEM TO : PUP

81 EAST BARCLAY STREET
HICKSVILLE, NEW YORK 11801

WHAT HAPPENS WHEN THE SUN GETS TIRED?



IT SETS AWHILE!



PUP THANKS AMBER TOMILSON OF DALE CITY, VA

ANTIQUE OR JUNQUE

By Anne McCollam



Modern version of Jacobean wainscot chair

Q. Enclosed is a photo of a chair I bought at an auction. It looks like it is made of oak and has been refinished.

I would appreciate any information you can provide on this piece.



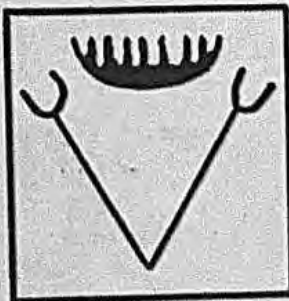
A. This is a relatively modern version of a 17th century Jacobean wainscot chair.

Originally, the word wainscot was used for the oak planks used in the Middle Ages for the construction of wagons or wains. Eventually, the word also was used for paneled chairs and walls. The wooden arms and seat, along with the paneled back and carving are typical of this style.

Your chair was made around 1900. It would probably be worth around \$400 to \$500 in good condition.

Q. The enclosed mark is on the bottom of a creamer and sugar bowl that I have. It is decorated with pink roses, green leaves and gold trim.

Could you please tell me their value, where and when they were made?



A. Your creamer and sugar bowl were made by Richard Eckert & Co. in Volkstedt, Thuringia, Germany. The mark indicates they were manufactured around 1900.

This firm has had various names and owners. It is still operating and is presently known as Oldest Volkstedt Porcelain Manufactory.

Your creamer and sugar bowl set is probably worth about \$100 to \$125.

Q. I have a Rookwood vase that is 6 inches tall. It is marked with a reversed "R" placed back to back with the letter "P," which is surrounded by flame points. Beneath the mark are the Roman numerals "XI" and the letters "C.S.T."

The vase is a soft blue-green with violet flowers. I think it has a matte finish.

Since I would like to sell it, I wonder if you might help me price my vase?

A. Rookwood Pottery was founded in 1880 by Maria Longworth Nichols in Cincinnati, Ohio. Rookwood was the name of her family estate.

Many of her designs were Japanese inspired. The flame mark was first used in 1886. One flame point was added around the mark for each year.

After 1900, the firm added a Roman numeral beneath the mark, which represented the last two digits of the year of production.

C.S.T are the initials of the decorator, Charles Stewart Todd.

Since the vase is marked XI, it was made in 1911. Your Rookwood vase is probably worth about \$165 to \$185 in good condition.

Q. I received a pair of opera binoculars from my grandmother that have been in the family for a long time. The case is of leather, has brass trim on the outside, and has a purple silk lining.

The binoculars are made of mother-of-pearl, have brass trim and are marked with the words "Lemaire F1 Paris."

When were they made, and do they have any value?

A. In the 19th and early 20th centuries, when attending the opera and theater, it was fashionable to use small binoculars known as opera glasses. They frequently were decorated with mother-of-pearl.

Your opera glasses were made in France sometime between the late 1800s to the early 1900s. They would be valued around \$75 to \$85.

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Points on Pets

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

Q. Our veterinarian has diagnosed a patent ductus arteriosus in our 12-week-old miniature poodle and has recommended that we take the puppy to a specialist at a university hospital for corrective surgery. Is this serious surgery? How long will it take for our dog to recover?

A. During fetal life, or life while the puppy is still in the womb, there is a connecting artery between the pulmonary artery to the lungs and the aorta. This allows most of the blood to bypass the lungs.

Prior to birth, the puppy gets its oxygen from the mother through the fetal membranes. In other words, the puppy does not have to breathe while it is still in the womb. Therefore, it is unnecessary for all of the puppy's blood to circulate through the lungs to become oxygenated prior to being sent to the rest of the body.

Normally, the very short ductus arteriosus between the aorta and pulmonary artery closes soon after birth. The patent ductus arteriosus

(failure of the ductus arteriosus to close) is inherited in miniature and toy poodles.

Most veterinarians recommend that surgery be performed to close the patent ductus arteriosus. In most puppies the surgery is not complicated and very little risk is involved. Aftercare usually includes limiting strenuous activity for a few days and administering antibiotics.



POINTS ON PETS

JUNIOR EDITION



Aunt Tilly's Corner

It always amazes me how the weather suddenly changes from a steamy, hot summer to a damp, chilly autumn almost always on the first week of September. I'm not always ready for such a drastic change although I must admit that the cooler weather makes me more ambitious.

Quite often I find I'm too lightly dressed and must remember to take along a sweater or a light jacket. Other times where it was cool in the morning it becomes too warm in the afternoon.

I find it best to dress in layers of clothes that can be taken off or put back on according to the change in weather.

I'm glad you are off to an ambitious school year. I hope you dress smartly and stay healthy.

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, October 1, 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

Making decisions about medical care

Q. As a Medicare beneficiary, can I prepare a written statement explaining what care I want, or do not want, in the event I become physically or mentally unable to communicate my wishes? — Y.T.

A. Yes.

All adults in hospitals, skilled nursing facilities and health care settings have certain rights.

For example, you have a right to confidentiality of your personal and medical records, and to know what treatment you will receive. You also have the right to prepare a document called an "advance directive."

In one type of advance directive (Living Will), you state in advance what kind of treatment you want, or do not want, if you become incapacitated.

In a second type ("durable power of attorney"), you authorize another person to make those decisions for you if you are unable to do so yourself.

Federal law requires hospitals, skilled nursing facilities, hospices, home health agencies and health maintenance organizations (HMOs) serving people covered by either Medicare or Medicaid to provide information about advance directives and explain the patient's legal choices in making decisions about medical care.

Q. Is financial assistance available to people whose incomes are

slightly above the national poverty levels? — M.C.

A. Yes.

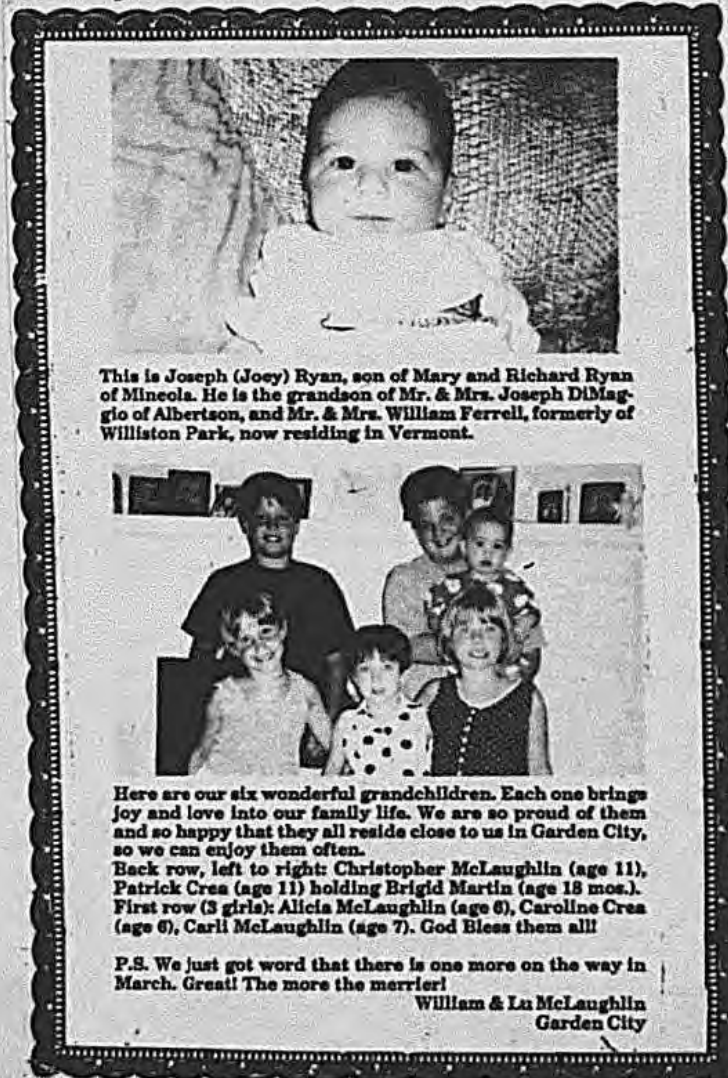
Depending on your income and assets, your state Medicaid program may pay your Medicare Part B premium, which is \$36.60 per month in 1993. You might qualify for this limited assistance if your income in 1993 is not more than \$659 a month for one person, or \$884 a month for a couple, except in Alaska and Hawaii.

In Alaska, the limits are \$818 per month for one person and \$1,100 for a couple; in Hawaii, the limits are \$758 per month for one person and \$1,016 per month for a couple.

In addition, you must be entitled to Medicare Part A, and your financial resources, such as bank accounts, stocks and bonds, cannot exceed \$4,000 for one person or \$6,000 for a couple. This is called the "Specified-Low-Income Medicare Beneficiaries" (SLMB) program.

If you need the telephone number for your state medical assistance office, call (800) 635-6833.

YOUR SOCIAL SECURITY



This is Joseph (Joey) Ryan, son of Mary and Richard Ryan of Mineola. He is the grandson of Mr. & Mrs. Joseph DiMaggio of Albertson, and Mr. & Mrs. William Ferrell, formerly of Williston Park, now residing in Vermont.

Here are our six wonderful grandchildren. Each one brings joy and love into our family life. We are so proud of them and so happy that they all reside close to us in Garden City, so we can enjoy them often.

Back row, left to right: Christopher McLaughlin (age 11), Patrick Crea (age 11) holding Brigid Martin (age 18 mos.). First row (3 girls): Alicia McLaughlin (age 6), Caroline Crea (age 6), Carl McLaughlin (age 7). God Bless them all!

P.S. We just got word that there is one more on the way in March. Great! The more the merrier!

William & Lu McLaughlin
Garden City