

The Only

Hicksville

# Mid-Island Times

## & Levittown Times

35¢

Vol. 49 No. 7

USPS 346-760

Friday, February 15, 1991

### Attend Installation Dinner



Oyster Bay Town Supervisor Angelo A. Delligatti, left, Town Councilwoman Ann R. Ocker and Town Councilman Leonard B. Symons recently attended the Plainview Fire Department's Annual Installation Dinner and presented a citation to Al Calamo, who recently retired from the Board of Directors. Sharing in the occasion were Chief Dennis Green and his daughter, Dawn.

### Young Israel Honorees



Oyster Bay Town Councilman Leonard B. Symons, center, presents a citation to Marty and Debbie Tumb, third and second from right respectively, who were the honorees at the Young Israel of Plainview's 19th Annual Journal Dinner. Sharing in the occasion, left to right, were Dinner Chairman Alan Fromm, Sisterhood President Robin Seldler, Rabbi Moshe Portnoy and President Alvin Susslow.

### Needlework At O. B. Vill. Restoration

Domestic crafts will take center stage during "Needlework Month" at Old Bethpage Village Restoration! Weekend visitors will see a wide variety of needlecraft demonstrations on the Sundays of March 3, 10, 17, 24 and 31, from 1 to 4 p.m.

County Executive Thomas S. Gulotta said that needlecrafts popular in the 19th Century, such as quilting, embroidery, rug hooking, and needlepoint will all be demonstrated using period patterns. Village ladies will gather in the Noon Inn Ballroom

to work on this year's quilt, which will be done in a "Nine Patch Stripe" pattern.

Old Bethpage Village Restoration is located on Round Swamp Road in Old Bethpage, one mile south of the Long Island Expressway, exit 48. Admission to the Village is \$5. For Nassau residents \$4, and for children ages 5-17, and Senior Citizens age 60 and over - \$2. Parking is free.

For further information call 420-5280.

### Craft Fair At St. Ignatius

The Parents' Association of St. Ignatius School will be sponsoring a Craft Fair on Saturday, March 2, from 10 a.m.-4 p.m. and on Sunday, March 3, from 11 a.m.-4 p.m. The Fair will be held in the New School Cafeteria. Come and see our beautiful selection of handmade items.

If you have any questions, please call 731-8855.

### Nine Judges For Science Fair

The Hicksville Gregory Museum staff is excited about the nine judges for this year's Children's Science Fair. All are exceptionally qualified both in the field of Science and in working with children.

The nine individuals who will be judging on March 9 are:

Mrs. Justine Crug, Science Mentor in the Syosset Public Schools. As mentor Mrs. Crug guides new teachers through the first difficult year. Mrs. Crug has extensive experience judging student science projects.

Miss Pamela Demarest has an Associate Degree in Environmental Resource Management and works in a local environmental laboratory.

Mrs. Amy Curran, Geologist, has taught on high school and college levels.

Mr. Nicholas Dannenhoffer, now retired from Grumman, was for 35 years an aeronautical engineer and project manager. He was in charge of the design for the landing propulsion system on the lunar module.

Dr. Alan Gibbs works with children every day in his orthodontic practice. He did an excellent job judging last year's competition, and we are pleased to have him return.

Mr. Gerald Hirschstein, Science Dept. Chairman, Hicksville Middle School has agreed to judge any students but his own!

Mr. Robert Neville, North Babylon J.H.S. Science teacher keeps very busy leading his Teen Environmental Group and working as field trip co-ordinator.

Ms. Joanne Shigo is a Nassau County Co-operative Extension agent and has regularly judged 4H projects at the L. I. Fair.

Ms. Christina Wichansky, Merrick 6th grade teacher, has worked with students for many years at Sacred Heart's annual science fair.

NOTE: All student entrants will receive a participation certificate and ribbon. The top three winners in each age category will receive a monetary award as well as a medal.

## No Crisis Seen In Water Supply

By Maureen Traxler

Members and friends of the Hicksville Community Council heard an informative presentation by James Mulligan of the Nassau County Department of Public Works on the status of our groundwater at its initial 1991 meeting held on February 7.

Noting that in recent years when he spoke before a group, people expressed to Mr. Mulligan a feeling that impending depletion of Long Island's water supply is a fait accompli, he said, not so. "The fact of the matter is we're not going to run out of water."

Mr. Mulligan tempered this statement with an urgent plea to continue water conservation in order to preserve the water supply for future generations.

The Department of Public Works is responsible for groundwater management, including monitoring of underground water levels, quantity and quality of water, samplings, and hazardous waste site investigation. The department also maintains weather stations around the county.

Mr. Mulligan noted that a fifty-year study shows an average yearly rainfall in Nassau County of 44 inches. Approximately half of the rain seeps into underground aquifers; the other half either flows to the sea or returns to the atmosphere through evapotranspiration. In the last two years, the county has experienced a high amount of rainfall, in contrast to the draught of the 1960s.

The population trend on Long Island has significantly affected the water situation. Island population increased drastically, topping off in 1970, but today, there is a stabilization, and even a slight reduction in population.

Mr. Mulligan reported that the water table has lowered over the years, due to increased pumpage and the installation of sewers. With the population growth came an increased demand for water. Several years ago, the State imposed "caps" on water pumpage as a conservation measure and water districts began a campaign to educate residents on how to decrease their water usage.

Pumpage records show a downward trend in Hicksville. "Clearly the people of Hicksville are conserving," said Mr. Mulligan, and he added that through conservation efforts, "The Water District has (played) a large part in that."

Through the installation of sewers, much of the water which would have seeped into the ground is now ferried out to sea. This has contributed to the lowering of the water table, and therefore the lowering of the water level, and even the drying up, of many lakes, streams and ponds on Long Island. Environmentalists are quick to note this phenomenon.

"If we use less water, the water table will rise, and we may see water in our lakes and streams again," offered Mr. Mulligan.

In conclusion, Mr. Mulligan noted that Nassau County's water table has remained constant, due to a stabilizing population and a leveling off of pumping. Conceivably if the Island was without a drop of rain, Mr. Mulligan said, "Our underground aquifers could service the present Nassau County population for over eighty years."

Eric Swenson of the Town of Oyster Bay Environmental Department updated residents on the Town's recycling program. Mr. Swenson declared 1990 "A Banner Year" for SORT and STOP with the collection of 34,262 tons of recycled material, over 18% of what is thrown out by Town residents. The Town's STOP (Stop Throwing Out Pollutants) Program has been named "Number One" in the State in the number of participants in 1989. Eleven Thousand Christmas trees were collected for mulching and the Town's dune reclamation program, and Mr. Swenson boasts that the recycling program has reaped well over \$3 million in tax savings.

Mr. Swenson outlined the Town's 1991 goals as follows:  
\*Through the newly formed four-town recycling cooperative (Babylon, Islip, Huntington and Oyster Bay), Oyster Bay will begin receiving payment for "clean" recyclable newspaper, if residents follow these simple rules: bundle and tie with twine, newspapers and newspaper inserts only, including comics, TV section, magazine section, colored ads and glossy coupons. The only other paper recyclable is advertising mail and this should be bundled and tied separately.

\*Plastics recycling will go town-wide this month. All types of plastics are collectible, including styrofoam, cellophane wrap, bleach bottles, etc. Plastics should be placed in clear plastic bags and put out on recycling days. There are two factories on Long Island which are

Continued On Page 2

## Continued From Page 1 No Crisis Seen In Water Supply

turning these plastics into new products including "plastic lumber" and carpet.

\*Phone directories and magazines should be tied and put out for regular garbage pickup. Please note that if bottles are broken, they should not be put in the yellow recycling can. Put them in the regular garbage. This is for the protection of the SORT workers.

\*The Town will be expanding SORT to senior citizen homes in Town and encouraging recycling in parks through designated depositories. Grass clippings will also be collected separately.

\*The Town is stepping up enforcement of recycling rules and will continue to issue summonses to offenders.

Free compost, wood chips and firewood are available at the Town's public works facility in Syosset, notes Mr. Swenson, and the Town will also sponsor its two weekends for homeowner spring and fall cleanup this year.

Community Council President Joe DePompa previewed the Council's upcoming meetings. In March, Assemblymen Yevoli, Parola and Frisa will speak on State budgetary issues; in April, the Council plans include a speaker from LILCO, presentation of the library budget and an update by American Ref-Fuel on the Town of Oyster Bay incinerator; and in May, there will be a presentation on the proposed school district budget and a forum for school board candidates.

The March meeting will take place on the 7th, at 7:30 p.m. in the Hicksville Public Library Community Room.

## Right Around Home

By Maureen Traxler

The wheels are in motion and the committee has moved into high gear for the 25th anniversary celebration of Hicksville's Holy Trinity Diocesan High School. Plans include a gala dinner-dance at the Crest Hollow Country Club on Friday, April 12. In addition to the black-tie optional affair, a car raffle and journal are being prepared.

Albert Dombrowski, National Business Manager for Sears in Chicago, and Irwin Botto, President of Botto Mechanical in Hicksville have been named to serve as Co-Chairpersons of the 25th Anniversary Committee. Mr. Dombrowski is the father of three Trinity graduates, Al Dombrowski, Jr. '84, Andrea '85, and DruAnn, '82.

Mr. Botto has put five children through Holy Trinity: sons James '76, John '81, and Michael '83, and daughters Frannie '77 and JoAnne '78.

A special Mass of Thanksgiving will be celebrated on March 10 at the school. Concelebrating with Most Rev. John R. McGann, Bishop of Rockville Centre, will be a number of priests from neighboring parishes, as well as a number of alumni clergymen.

For the past twenty-five years, Holy Trinity has held fast to its mission to provide academic excellence in an atmosphere of Christian values. The monies raised through the anniversary celebration will fund a new scholar incentive program, improve and expand communications curriculum and complete the upgrade of the auditorium to a state-of-the-art facility.

Alumni parents are invited to join the school's newest support organization - The Alumni Parents' Association. Coordinators Joyce and Paul Basel say membership is an opportunity to renew friendships and stay informed about all the theatrical performances, sporting events, social activities and new innovations at Trinity.

The lovely ladies of the Bethpage Friendship Club made up packages earlier this week to send to our Army, Navy, Air Force and Marine men and women serving in the Gulf. They included shaving materials, soap, candy and other miscellaneous items. Club members stand strongly behind our fighting forces.

Local students are working in support of the troops. Hicksville school children will be participating in a drive to collect non-perishable items to be distributed to service family members through the military commissary at Mitchel Field.

Students at Bethpage High School are conducting a week of showing support for the troops. They began with a candlelight ceremony last Monday and are decorating outside the school. The program is being coordinated by social studies teacher Terrance Clark.

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## Hicksville M.S. Honorees

The Hicksville Council of PTAs will hold its 38th Annual Founders Day Dinner on Thursday, February 28, at the Crest Hollow Country Club in Woodbury.

The Middle School is honoring three women who have spent many years helping the school and the community.

Arlene Jonsson and her husband Bob, have lived in Hicksville for over 21 years, raising their three children Kathy (24), Debbie (20) and Bobby (15). Arlene has been a member of PTA for over 18 years, 14 of which she was an active member of Willet Ave. as corresponding secy., treasurer, council delegate and chairperson of various committees. Arlene was involved with cub scouts and is presently a girl scout leader. For the past 5½ years Arlene has been working as a school monitor at the Middle School.

Peggy Theis and her husband Bill have been Hicksville residents for 16 years. They have two daughters, Christine and Katie. Currently serving as Vice President of the PTA Council and Council Delegate from the Middle School, Peggy has been actively involved in Hicksville schools since 1980. Peggy served as President, Vice President, Corresponding Sec., and Recording Sec. for Old Country Road School. In addition, she has served as Corresponding Sec. for the High School. Peggy believes frequent and open communication among parents, teachers, administrators and the school board is essential in bringing quality education to the children of Hicksville. In this regard, she has served on the district's Curriculum Council since 1986. She is also a parent representative on the Middle School MAC Committee and recently assisted on applications for the school recognition program. Peggy is the current editor of both the High School and Middle School newsletters. This is also Peggy's sixth year as Founders' Day Journal Editor.

Prudence Manolakes was born and raised in Baton Rouge, Louisiana, where she rode her horse when she wasn't teaching dance in her own studio, or lending a hand in her Mom's antique shop. She left the South for good when she entered New York University to major in dance. She graduated with a degree in Physical Education, as well as Dance, and did her graduate work at Hunter College. Prudence taught for 1½ years at Springfield Garden High School and then taught at an elementary school in Plainview. She took a "vacation" from teaching to raise a family. Lucinda is now at Stony Brook University and Christine goes to Hicksville High School. Prudence and her husband George have been residents of Hicksville since 1970. Prudence has many hobbies, including traveling. She has been to 49 States, the Orient twice and her latest trip was to Greece. Prudence has turned into a Jack-of-all-trades in the Hicksville Middle School. She always keeps a positive attitude and tries to treat the students as she would her own children. She truly enjoys being around young people.

## Local Resident Honored



Nick Smart, left, general manager of the Long Island Marriott in Unlandale, presents the J.W. Marriott's Presidential Citation, given in recognition of extraordinary achievement of Marriott employees, to loss prevention officers Morgan McMahon, center, and David Alling, right. The employees were honored because of their heroic service in saving the life of a hotel guest.

After a Long Island Marriott guest did not respond to a wake-up call, McMahon, a resident of Bethpage, and David Alling of East Meadow, responded immediately to the situation by proceeding to the guest's room. It is standard policy for the Marriott's loss prevention officers to investigate when a guest does not answer a wake-up call. After knocking on the door repeatedly, McMahon and Alling broke down the door to find the guest was suffering from convulsions. According to paramedics at the scene, had McMahon and Alling not turned the guest over on his side, he might have choked to death.

## Letters

To the Editor:

With all due respect to Dr. Catherine Fenton and the various administrators under her, I respectfully, as a former H.H.S. teacher, call your attention to the fact that all the progress made in the Hicksville schools could not have been accomplished without the most important people in the schools, the classroom teachers. I say, "Three cheers to the teachers of Hicksville!"

Sincerely,  
Runhild E. Wessell

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## Trinity Lutheran School Honor Roll

### Star Honor Roll

To be eligible for the Star Honor Roll the student must have a 95% average with no grade below 85%.

### Grade 7

Jodi Avila, Caitlin Blumberg, Karlin Meade.

### Grade 8

Fianna Biddle, Lauren Landau, Yvonne Lunde, Fontayne Mitas, Nadira Stewart.

### Honor Roll

### Grade 7

Ebony Calhoun, Ravi Jaminadar, Lindsay Kist, Melissa Kolinek, Lissa Lofaso, Marjorie Mesidor, Talia Paul, Allyson Sambach.

### Grade 8

Lenny Delligatti, Otto Gabrielson, Shana Heyward, Scott Jackson, Annalise Mutterperl, Elizabeth North, Jackie Rensing.

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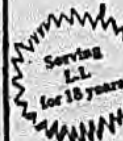
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## Spelling Champ From Woodland Ave.

Woodland Avenue announces the winner of this year's Scripps Howard National Spelling Bee, a contest sponsored by Newsday on Long Island. Randall Russell, a fourth grader at Woodland Avenue is our new school champion, and John Corso, a sixth grader, is an alternate.

Randall will be competing in the semi-finals on Feb. 13. We wish Randall the best of luck! Congratulations on a job well done!



Fourth grade teacher, Mrs. Dawber, school champion, Randall Russell, Principal, Dr. Ciancy and alternate, John Corso.



Mrs. Dawber, Randall Russell, School Champion and Dr. Ciancy.

## Library Workshop For Bethpage Parents

On three upcoming Wednesday evenings, the Bethpage Public Library will present a "Workshop Series for Parents" with David Stein, psychotherapist, who has said, "Parenting is undoubtedly the most challenging role a person can undertake, but in addition to love, we also need knowledge of the skills and techniques to deal with difficult decision-making." His evening series will offer perspectives on many aspects of child rearing as follows:

March 13 - 8 p.m. - Parent-Child Love, Child-Parent Love; Developing Self Esteem; Eating and Oral Gratification.

March 27 - 8 p.m. - Guilt and Anger

April 3 - 8 p.m. - Reward, Discipline, and Punishment; Learning Problems; Television.

David Stein, ACSW, has been a psychotherapist in private practice for the past twelve years. He also conducts family therapy at several early childhood centers in Queens. Each session will include group discussion and is open to parents, grandparents, expectant mothers, and caregivers too. Register for all sessions now at the Bethpage Public Library. The program is open to all residents of District No. 21. For further information, please call 931-3907.

## Bus Trip To Atlantic City

The Friends of the Bethpage Public Library are pleased to announce its sponsorship of a bus trip to Atlantic City to visit the Taj Mahal, on Friday, March 8. The bus will leave the library at 9 a.m. The cost for members of the Friends will be \$19 each and for non-members, \$21 each, for which participants will receive \$12.50 in coin, and \$5 food allowance, plus a \$5 deferred voucher.

The Bethpage Public Library is located at 47 Powell Ave., (phone: 931-3907), two blocks west of Exit 8 (Powell Ave.) on the Seaford-Oyster Bay Expressway (Rte. 135).

## Adult Ed. Programs

Bethpage Public Schools Adult Education Program will be offering CPR - First Aid on Wednesday, March 13 and 20, at 5:45 p.m. to 9:45 p.m., and Saturday, March 16, at 8 a.m. to 4 p.m. Defensive Driving will be held on March 5 and 12.

For further information please call 931-2900, ext. 326.

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## Local Students On NCC Dean's List

Local students on Nassau Community College Dean's List include the following: **Hicksville** Nicole Adamec, \*Francesca Barilla, Teresa Belden, Karen Bentrewicz, Joan Bergen, Donna Caloia, Kelly Caulfield, Raymond Collins, \*Michael Cummings, Eileen Curley, Margaret Dalton, \*Mindy Dess, Aram Dikici, Christper Dreyer, Gina Dunne, Susan Golding, John Laspina, Jillian Linnehan, Jennifer Lisa, Jacquelyn Martin, \*Charles Murawski, Kathleen Murray, Tara O'Brien, Kathleen O'Grady, James O'Hara, Kerri Olenahan, Laura Reinhardt, Richard Rothenberger, Denise Sciararasi, Maureen Singer, Cherylann Stremel, Maria Stylianou, Muoi Uong, William Waters.

### Plainview

Michael Abolafia, William Bowie, Laura Catanzariti, Michael Celentano, Wayne Friedman, Natalie Gaj, Jennifer Griffin, Dina Guccia, Craig Heller, Nancy Iwanejko, Eric Klein, Joseph Kozlowski, Jodie Kunkin, Karyn Landman, Laura Luszczyk, Peter Malorino, \*Tal Minuskin, \*Eszter Nemeth, Jennifer Sanchez, Vicki

Setton, \*Daniel Vaknin, \*George Watkins, Andrea Zangwill.

Students who earned a perfect "A" (4.0) average are indicated with an asterisk.

## College Notes

Rebecca Hanson, a senior at Bethpage High School, Bethpage, is one of 1000 finalists in The Jostens Foundation Leader Scholarship Program for 1990-91.

Hanson was one of more than 38,000 high school students throughout the United States who applied for one of Jostens' \$1,000

scholarships made annually to 300 students. Scholarship winners will be announced in late April.

"The students selected as scholarship finalists are the leaders of tomorrow," said Ellis F. Bullock, executive director of The Jostens Foundation. "They stand apart not only because of their superior academic achievements but because they've taken leadership roles in bettering their communities."

Selection of the finalists and winners is based on outstanding achievements in school and community activities, leadership experience and academic excellence.

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### PIZZA



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| Cheese        | 7.75 |
| Sausage       | 9.25 |
| Pepperoni     | 9.25 |
| Pepper        | 9.25 |
| Meat Ball     | 9.25 |
| Anchovies     | 9.25 |
| Fresh Garlic  | 9.25 |
| Onions        | 9.25 |
| Mushrooms     | 9.25 |
| Olives        | 9.25 |
| Extra Cheese  | 9.25 |
| Gyro or Bacon | 9.25 |

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### HOT HERO SANDWICHES

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| Sausage & Peppers   | 4.00 |
| Sausage             | 3.50 |
| Meat Ball           | 3.50 |
| Peppers & Eggs      | 3.50 |
| Pepperoni & Eggs    | 3.50 |
| Sausage & Eggs      | 3.50 |
| Mushroom & Eggs     | 3.50 |
| Potato & Eggs       | 3.50 |
| Meat Ball & Sausage | 4.00 |

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CALZONE - (Regular) - \$3.50; (Family Size) - \$6.00; Extra Item - .50

FRENCH FRIES - (Regular) - \$1.50; (Large) - \$2.00

SAUSAGE ROLL - \$3.75

RICE BALLS - \$2.25

### ITALIAN DISHES • PASTA

|                                       |      |
|---------------------------------------|------|
| Spaghetti with Tomato Sauce           | 3.75 |
| Spaghetti with Meat Ball              | 5.00 |
| Spaghetti with Sausage                | 5.00 |
| Spaghetti with Meat Sauce             | 5.00 |
| Veal Cutlet Parmigiana w/spaghetti    | 7.25 |
| Eggplant Parmigiana w/spaghetti       | 6.00 |
| Ziti with Tomato Sauce                | 3.75 |
| Spaghetti with Clam Sauce             | 5.50 |
| Chicken Cutlet Parmigiana w/spaghetti | 6.75 |
| Veal & Peppers                        | 6.00 |
| Homemade Rice Balls                   | 2.25 |
| 4 Pieces Fried Chicken                | 4.00 |
| 4 Pieces Fried Chicken w/ff or salad  | 5.25 |

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## Presidents' Week At Gregory Museum

If you're looking for something to do during the winter break, the workshops at the Gregory Museum might be just the thing. **Looking At The Earth - Discovering Geology**

This is a series of four workshops which will run consecutively, February 19-22. They are:

**Tuesday, February 19 - Building Blocks of the Earth Minerals**

Discover what minerals are, learn how to identify them and organize a mineral collection. Make your own small crystal garden to take home.

**Wednesday, February 20 - Building Blocks of the Earth Rocks**

Come and find out what rocks are, why they are important and what, if anything, keeps them from falling apart. Make your own small identified rock collection and please bring in any of your own collection that you don't know the names of.

**Thursday, February 21 - Life in the Past**

Make your own fossil and learn what these strange bones and "pictures" are.

**Friday, February 22 - How Did Your Backyard Get Where It Is?**

Discover the surprising number of minerals, rocks and fossils that you can find in your own backyard and learn how they got there. We will make a geologic map of Long Island and the surrounding area partly using geologic materials.

These workshops are for children ages 8 and up. They are held each day from 10:30 to 11:30 a.m. at the Hicksville Gregory Museum, Heitz Place, Hicksville.

The fees for the above workshops are:

Members - any one workshop \$5; set of four - \$16.

Non-members - any one workshop - \$6, set of four - \$20.

### Rock Faces

Under the supervision of artist Bonnie Hoffman, you can turn ordinary rocks into creatures from your imagination. Use paints and rolling eyes and other bits of decoration to make rocks "come alive." Bring your own pet rock or use some of ours.

This workshop is for children ages 6 and up. It will be held on Wednesday, February 20, from 1:30 to 3 p.m. The fee for members is \$6 and for non-members is \$8.

### How To Do A Science Fair Project Part III

**Saturday, February 23**

While this workshop is to help students from Hicksville prepare for the Museum's Annual Science Fair, it is open to all interested students ages 6 - 12. The cooperative experiments that were begun in Part I will be concluded in this workshop. We will try to solve problems that you may have encountered while working on your own project and ways of presenting your project will be shown. You did not have to attend Part I to attend Part II.

This workshop is run in three sections: Ages 6-7, from 1 to 2 p.m.; Ages 8-9, from 2 to 3 p.m.; Ages 10-12, from 3 to 4 p.m.

The fee for this workshop is only \$1.25 for both Museum

members and non-members.

Because of space limitations, reservations are required for ALL workshops. To make your reservation, please call the Museum at 822-7505.

If you're not already a member of the Hicksville Gregory Museum, perhaps you might consider a membership. Members are entitled to free admission to the Museum and also receive a discount in our gift shop. A yearly membership is offered to individuals for \$10 and a family membership is available for \$20. Those with family memberships are entitled to a discount at all workshops.

## 50th Wed. Anniversary

Mildred (Wulfken) and Clifford J. Schorer, longtime residents of Hicksville and Freeport, and now residing in Chester, Va., are coming back to Hicksville where their 1941 marriage in St. Ignace will be renewed on Saturday, February 23, at 12:30 at the same Church, 129 Broadway, Hicksville.

## Central General, Help For Oper. Desert Storm

Central General Hospital in Plainview has announced a program to assist families of military personnel serving in the Persian Gulf. A panel of physicians from a variety of fields has been established at the hospital to accept as payment for medical treatment only the amount provided by the insurance carrier. The families of our armed forces in Operation Desert Storm will not have to pay any additional money.

Robert Bornstein, Adm. of Central General, said, "This is an extremely difficult time for families of our brave men and women serving in the Middle East. Not only are families faced with the emotional problems associated with war, but many are faced with the additional financial burden due to a decreased family income."

Bornstein said our physicians hope to ease the financial burden of medical treatment for the families of our service people serving the United States in the Middle East. Doctors will accept for medical treatment only the amount an insurance company provides. A family member of someone fighting in Operation Desert Storm will not have to pay any additional money for treatment.

## 7th Annual L.I. Ultramarathon Run

The 7th annual Long Island Ultramarathon Run will be held on Friday-Saturday, May 10-11, at the track facility at Bethpage High School on Broadway and Cherry Avenue in Bethpage.

Conducted solely as a 12 Hour Run from 1985 through 1989, this year's Ultra will follow the pattern established in 1990, by including both a 24 Hour Run starting at 7 p.m. on Friday evening the 10th, and a 12 Hour Run starting at 7 p.m. Saturday evening.

The Long Island Ultra is of special significance, since it is dedicated to the memory of the late Joe Michaels, the President of the Cardiac Runners Association. Joe, who passed away in January of 1987, overcame his own cardiac problems to become an ultramarathoner and a source of inspiration to a host of cardiac patients who, because of Joe's example, refused to give up on life. As in the past, the net proceeds of the Run will be divided between a special fund for the education of Joe's son Jason, who suffers from spina bifida, and ASPIRE, the special program that has been established to provide prosthetic devices, physical therapy and rehabilitation to young amputees, most of whom have suffered the tragedy of amputation in order to save their lives from bone cancer.

The Run will be conducted under the auspices of the Plainview-Old Bethpage Road Runners Club, and will be directed by Mindy Lerner, assisted by a staff of qualified POBRRC lap counters and other officials. Also serving on the Race Committee will be POBRRC President Mike Polansky, Nick Palazzo, Gina Gelman, Kathy Bartkus, Larry Davidson, Nancy Ackley, Sam Zinn and Alan End. The event will be TAC sanctioned.

Registration in the 24 Hour Run will be limited to 25 runners, and registration in the 12 Hour Run will be limited to 40 runners. Race organizers are once again planning to attract a mix of elite ultramarathoners and strong local runners who are looking to graduate into the ultramarathon ranks. "We expect that most of the metropolitan area's top ultramarathoners will be on hand once again this year," observed Race Director Lerner, "but we are also interested in affording an opportunity to strong local runners who want to test their endurance ability for the first time in a race of this sort."

The registration fee is \$25 for the 12 Hour Run and \$35 for the 24 Hour Run. All registrants will receive a special commemorative shirt and cap. Awards will be presented to every competitor, with special awards to the top male and top female finishers and to the top Masters male and female finishers in the 12 and 24 Hour Runs. Refreshments will be available throughout the day, and spectators are encouraged to attend and to urge the competitors on.

"All of our previous ultramarathons were unqualified successes, and we expect our seventh effort to be even more successful, with the concept of simultaneous 12 and 24 Hour Runs now firmly established," noted Race Director Mindy Lerner. "An Ultramarathon Run is not for everyone, but we are proud to be able to provide a quality event for those who are interested in putting their physical and mental abilities to this kind of test. We are also proud to be able to prove once again that Long Island is among the top running and fitness areas in the country. This Run is a fitting tribute to the memory of an exceptional human being, Joe Michaels."

For applications or more information, or to volunteer to help out at this exciting event, call Mindy Lerner at 293-8897 or Mike Polansky at 433-0919.

## Elks Lodge 'Hoop Shoot'

The "Hoop Shoot" is the largest and most visible of the Elks Lodge Youth programs. It is a free throw competition for boys and girls 8-13. Hicksville Elks Lodge held this year's contest in Holy Family School on January 12. Students from Hicksville middle School, Dutch Lane, East St., Fork Lane, Lee Ave., Old Country Road, and Willet Avenue competed. Over two-thirds of the entries came from Hicksville Schools. The winners from Hicksville Schools were: (8-9 year old boys) Jason Basso, 1st Place, Willet; Kevin Nolan, 2nd, Willet; Anton Bergens, 3rd, Lee; (8-9 girls) Lori-Ann Gambella, 2nd, Lee; Jill Cromwell, 3rd, Fork; (10-11 boys) Keith Cromwell, 1st, Fork; Pete Mazurco, 2nd, Lee; Michael Griffith, 3rd, Fork; (10-11 girls) Angela Manzo, 2nd, Dutch; Shanna Barter, 3rd, Lee; (12-13 boys) Brian Gallahue, 1st, Fork; Michael Jerome, 3rd, M.S.; (12-13 girls) Lisa Parrella, 3rd, Lee.

The first place winners went to a district contest in Port Washington High School on Saturday, February 2 at 1 p.m. Hicksville offers thanks to the Elks especially Artie Senior for their efforts on behalf of our youngsters.

The Elks are a fraternal organization that is over 100 years

old with under three thousand lodges and about two and a half million members nationally. They are dedicated to improving community life through youth, veterans, drug awareness, Americanism, and other worthwhile programs.

## In Service



John F. Griffing, Jr.

Airman John F. Griffing Jr. has graduated from Air Force basic training at Lackland Air Force Base, Texas.

During the six weeks of training the airman studied Air Force mission, organization and customs and received special training in human relations.

In addition, airmen who complete basic training earn credits toward an associate degree through Community College of the Air Force.

Griffing is the son of Pauline A. Griffing of 12866 Calledelas Rosas, San Diego, and John F. Griffing of Hicksville.

**Do you feel as safe in your neighborhood as you do in your own home?**

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**TAKE A BITE OUT OF CRIME**

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## Science Fair Project At Museum

On January 26, the first part of a two part workshop was given at the Gregory Museum by Curator, Donald Curran.

"How to do a Science Fair Project" was discussed in preparation for the Gregory Museum's Third Annual Science Fair to be held on March 9, at the Hicksville Public Library.

Working with students in age

groups of 6-7, 8-9, and 10-12 years old, Mr. Curran taught each group how to design an experiment. He further explained to the students that an experiment is a controlled test of a theory using observations to come to a conclusion. Most importantly, he told them that not all experiments work, yet their findings are just as

important.

Three experiments were started, one for each age group, and the results will be seen on February 23, which will be Part II of this workshop. "How to do a Science Fair Project." Reservations for this workshop can be made now by calling the Gregory Museum at 822-7505. You need

not have gone to Part I to attend Part II.

Applications for the Science Fair, which will be held on Saturday, March 9, at the Hicksville Public Library, are available at the Gregory Museum, in the Hicksville Library and in the Hicksville Schools.



Curator Don Curran discussing an experiment with, from left to right - Hillary Weintraub, Gabriel Saladino, Billy Klieber, Matthew Watson and Ian Fielda as first grade teacher, Roni Kravet from Eugene Auer Elementary School in Lake Grove looks on.



Curator Don Curran explaining a chemical reaction to, left to right, Shilpa Das, Sheena Das, Adam Bruckner, Lilly Thompson, Christine Costa, Laura Sullivan, Vanessa Jacobs and Brian Severin.



Curator, Don Curran and volunteer Hillary Weintraub showing seeds to be used for his experiment to, left to right, Ricky Acas, David Holmes, Tobias Maj, Gabriel Saladino, Katie Lupski, Matthew Watson and Andre Moskowitz.



Adam Starr, center, explaining his experiment to Curator, Don Curran as, left to right, Brian Horvath, Steven Verde, Shilpa Das, Sheena Das, volunteer, Jamie Durkin and Mr. Yanotti and daughter Nicole listen.



Curator, Don Curran watching as, left to right, Katie Lupski, Ricky Acas, Gabriel Saladino, Andre Bernard, Tobias Maj and David Holmes plant seeds.



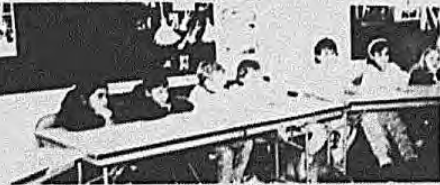
Left to right, Adam Bruckner, Sheena Das, Steven Verde, Brian Horvath, Michael Yanotti and Don Curran discussing an experiment about crystal growing.



Curator, Don Curran listening to 8 and 9 year old group explain some of their experiments to him. Left to right, Adam Starr, Adam Bruckner, Lilly Thompson, Christine Costa, Laura Sullivan, Vanessa Jacobs, Brian Severin and Michael Yanotti.



Left to right, Laura Sullivan, Vanessa Jacobs and Christine Costa, looking on as Curator, Don Curran explains crystal growing.



Shilpa Das, Sheena Das, Adam Starr, Adam Bruckner, Lilly Thompson, Christine Costa, and Laura Sullivan learning how to do a science project.



Left to right, Christine Costa, Laura Sullivan, Vanessa Jacobs and Adam Bruckner assisting Don Curran.



Curator, Don Curran showing large salt crystal to, left to right, Angel Della Badia, Jeanine Cacair, Jessica DeMaria, Shayla Wilson, Matthew Leibman and Brice Fichardo.



Curator, Don Curran showing crystals to, left to right, Kelly Horan, Angel Della Badia, and Jeanine Cacair.



Curator, Don Curran pouring solutions as Kelly Horan, Mrs. Leibman and Jessica DeMaria watch.



Left to right, Brice Fichardo, Pete Leibman, Matthew Leibman, John Adams listen intently as Don Curran tries to make fluorescent crystals.



Curator, Don Curran pouring solutions as, left to right, Matthew Corrado, Angel Della Badia, Kelly Horan, Jessica De Maria, Shayla Wilson, Shana Palumbo, Jeanine Caestr, Dan Shieldkret, Matthew Leibman and Hillary Weintraub observe.



Oyster Bay Town Supervisor Angelo A. Delligatti, back row third from left, and Town Councilwoman Ann R. Ocker, back row second from left, presented a citation to the students, teachers, parents and faculty of the Jackson Elementary School in Jericho for initiating a project known as "Yellow Ribbons for Peace." The kids are in the process of tying yellow ribbons on more than 2,000 trees in front of homes near the school. Joining in the presentation, back row, left to right, were PTA President Flora Greenburg, School Supt. Gloria Tuchman and teachers Carol Kramer, Elayne Fastenberg and Robin Halleran. The students on hand included, left to right, third grader Justin Sinter, fifth grader Lealle Drogin, kindergartener Marisa Danson, third grader Allison Mann, fifth grader Justin Jacob, kindergartener Jason Miller and third grader Michelle Hertz.

**"Being A Soldier"**

The following essay was written by Phillip DeMartino, a sixth grade student in Ms. Yannone's class at Dutch Lane School:

**Being a Soldier**

If I were a soldier in the Middle East I would get prepared. I would clean my gun every day. I would also drink soda with my friends on my time off. I would protect my friends and I would hope they could protect me, too.

Of course, I would go to battle. My friend Michael and I would be the heros!

I would also pray for myself and my friends, so we could come home and see our kids. I would pray for everybody in the Middle East.

I was hoping that there would be no war, but it did not help. I do not know why there are wars. Maybe it is because the adults are not mature. I hope we win this war. I hope we get that man Hussein and bring him to justice.

**In Service**

Air Force Airman Kevin O. Farrell, a fire protection specialist, has arrived for duty at Holloman Air Force Base, N.M. Farrell is the son of Dorothy E. Reich of 20 Whaley Ave., Bethpage.

He is a 1990 graduate of Mattituck High School.

Tch. Sgt. Peter H. Falkenhausen III has graduated from an Air Force major command non-commissioned officer academy.

The sergeant received advanced military leadership and management training.

Falkenhausen is a munitions instructor at Lowry Air Force Base, Colorado.

He is the son of Peter H. and Mary K. Falkenhausen, of 66-76-70th Street, Middle Village.

His wife, Catherine, is the daughter of Tom A. and Ruby Albonetti of 3634 Prairie Path, Bethpage.

The sergeant is a 1981 graduate of Island Trees High School, Levittown.

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

- Kurt Breitfeller  
 Paul Weber  
**February 5**  
 Stan Macner  
 Glenn F. Cisek  
 Joe Johnson  
 James Healy  
 Tim Richards  
**February 6**  
 Scott Marshall  
 Ruth F. Donoli  
**February 7**  
 Dina Winter  
 Jeanne Maguire  
 Carrie L. Clark  
 Mary DeMonaco  
 Robin Blicher  
**February 9**  
 Edward Lopez  
 Heidi O'Connell  
 Chris Hogan  
 Jane Murray  
 Keith Jones  
**February 10**  
 Dan Scapperotti  
 Cathy J. Johnson  
 Amy Przybyszewski  
 Kenneth Lewis  
 Clo Squillante  
**February 11**  
 Margaret A. Kern  
 Christopher Carsten  
 Robbie Walker



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

**HAPPY BIRTHDAY**

- Bill Robeson  
 Len DeStefano  
**February 12**  
 Theresa Moehringer  
 Elizabeth Karl  
 Gregory Latini  
**February 13**  
 Stephanie Kern  
 Valerie Lopez  
 Joanne Crown  
 Sharon Korman  
**February 14**  
 Jacquelyn Yonick  
 John Latini  
 Joan Weber  
 Col. Bill Knudsen  
**February 15**  
 Anne Marie Seeger  
 Faustino Maisonet  
 Danny Sheedy  
 Joy Kathleen Tuechler  
 Violet Dettloff  
 Philip Anglin  
 Valerie Scapperotti  
 Helen R. Behan  
**February 17**  
 Patrick Gully Jr.  
 Paul Hauf  
 Nancy E. Giacopelli  
 Michael Ednie  
 Brian Kurkowski  
**February 18**  
 Mrs. Luba Scibert  
 Barbara Uhlich  
 Syen Schebe  
 Tara Lynn Strazzeri  
**February 19**  
 Thomas Healy  
 George Seif  
 Jeremy Grand  
 Robert Goerke  
**February 20**  
 Michael Uhlich  
 Peggy Colie

**HAPPY ANNIVERSARY**

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

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

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

- Phil Girnis  
 Molly Walker  
**February 29**  
 Ida Antonetti



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

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## Road Runners, Town Host 'Run For Aspire'

Applications are now available for the 14th Annual Plainview Long Island Championship 10 Kilometer "Run for ASPIRE" to be held on the roads of Plainview-Old Bethpage on Saturday morning, April 6. The event is being sponsored by the Plainview-Old Bethpage Road Runners Club in conjunction with the Town of Oyster Bay.

The run will begin and finish at H. B. Matlin Middle School, located on Washington Avenue in Plainview. The starting gun will go off promptly at 9 a.m. on the morning of April 6. There will also be a special one-half mile fun run for youngsters age 12 and under starting at 8:10 a.m.

Among the unique features of the Plainview Run are a special post-race drawing for lots of valuable merchandise prizes, with all entrants eligible to win.

### LEGAL NOTICE NOTICE TO BIDDERS

Notice is hereby given that SEALED PROPOSALS for the ADMINISTRATION BUILDING ASBESTOS ABATEMENT, will be received by the Board of Commissioners of the Hicksville Water District, at the office of the Board, 4 Dean Street, Hicksville, N.Y. until 7 p.m., Prevailing Time on Thursday, March 7, 1991, at which time and place they shall be publicly opened and read for:

ADMINISTRATION BUILDING ASBESTOS ABATEMENT CONTRACT NO. 1-REMOVAL OF ASBESTOS-CONTAINING MATERIALS CONTRACT NO. 2-AIR MONITORING

Proposal, Plans and Specifications and contract forms for the proposed work on are on file and publicly exhibited at the office of the Hicksville Water District, 4 Dean Street, Hicksville, N.Y., on or after February 14, 1991. A deposit of Twenty-five Dollars (\$25) is required for each set of documents furnished, which will be refunded to bidders who return plans and specifications within ten (10) days in good condition; other deposits will either be partially or not refunded.

Each proposal must be accompanied by a certified check or bid bond payable to the HICKSVILLE WATER DISTRICT in a sum equivalent to five percent (5%) of the total amount of the bid, and a commitment by the bidder that, if his bid is accepted, he will enter into a contract to perform the work and will execute such further security as may be required by the faithful performance of the contract.

The Board of Commissioners of the Hicksville Water District reserves the right to reject any or all bids, to waive any informalities therein and to accept the bid, which in its opinion, is in the best interests of the Water District.

BD. OF COMMISSIONERS  
HICKSVILLE WATER DIST.  
Nicholas J. Brigandini, Chrm.  
Richard A. Humann, Secy.  
Gilbert E. Cuzick, Treas.  
Dated: February 14, 1991  
MIT 2432  
1X 2/15

Also, top quality multicolored long sleeve T shirts will be presented to all runners entering the 10K Run. A free babysitting service will be available during the Run.

The entire net proceeds of the Run will be donated to ASPIRE - the Special Program established in conjunction with Memorial Sloan Kettering and The Hospital for Special Surgery to provide prosthesis, intensive physical therapy and rehabilitation for young amputees who are victims of sarcoma (bone cancer) and traumatic amputations. In addition to enjoying a top quality running and racing experience, every runner will have the satisfaction of knowing that his or her entry fee will help promote the physical and emotional fitness of a bunch of youngsters who have suffered the tragedy of amputation.

The Plainview course was professionally laid out by David Katz of Finish Line Promotions, assisted by members of the Plainview-Old Bethpage Road Runners Club. It provides a dramatic combination of demanding hills and level straightaways through some of the most scenic roads in central Long Island - including a mile-and-a-half stretch along Round Swamp Road, past the Old Bethpage Village Restoration. Time splits will be given at each mile marker and police traffic control will be provided throughout the Run. There will be water stations at the 1 mile mark, at the halfway point, and at 5 miles. The Run is TAC sanctioned and the course has received formal TAC certifications.

The Plainview Run started modestly in 1978 with only 125 runners. The number of runners has grown gradually, finally breaking the 650 mark in 1985, the 850 mark in 1986, and 900 in 1989. All indications are that 1991 will be the year that more than 1000 runners will tour the Plainview course. Previous winners include Don DiDonato of Hicksville.

Run sponsors are hopeful that most of the previous winners will be back this year and anticipate that many other top runners from all over the New York metropolitan area will be on hand to challenge them.

The Plainview Run continues to be generous with trophy awards this year. The top male and female finishers overall will be presented with the "ASPIRE Cup." Awards will also be presented to the top 5 male and top 5 female finishers in each of thirteen age categories. Special trophies will be awarded to the top male and female wheelchair athletes, the top male and female cardiac runners, the top male and female racewalkers, and to each member of the top three male and female open and corporate teams.

The entry fee is \$10 for those who register in advance and \$12 for those who register on the day of the Run. The fee for the fun run is \$4 preregistered and \$5 day-of-race. For entry forms or for more information, call Plainview-Old Bethpage Road Runners Club president Mike Polansky at 433-0919.

## K Of C Free Throw Contest

On February 7 at the gym at St. Mary's the Knights of Columbus 16th District held a shoot-off. Competing were children who had advanced from Joseph J. Gorman Council, Syosset, Joseph Lamb Council, Plainview and St. Pious X Council, Plainview in local Free-Throw basketball competition.

The Joseph J. Gorman Council is pleased to congratulate and announce the names of three children that they have sponsored and have successfully completed and have taken first place in this District contest: Tom Grinnon, 11 years old, James Moran, 12 years old and Christ Colucci, 13 years old.

From here these children advance to the Nassau County Championship Contest which will be held February 23, 9 a.m., at Holy Trinity H.S. on Newbridge Rd., Hicksville. The winners of this contest will advance to the L. I. Championship Contest at the U.S. Merchant Marine Academy at Kings Point on March 1, Noon.



Children who participated in the Knights of Columbus 16th District Free-Throw contest at the gym at St. Mary's.



Knights of Columbus and 16th District Free-Throw contest winners. Knights left to right: Otto Schmidtmann, District Deputy 16th District; Brother Patrick Meehan, St. Pious X; Tom Fazio, Grand Knight; Joseph J. Gorman; Brother Al Caferr, Joseph J. Gorman; Brother Pat Anello, Joseph Lamb and Brother John McEwee PGK, Joseph J. Gorman. Also, center, are winners Tom Grinnon; James Moran and Chris Colucci.

## College Notes

Jennifer Tower, has been named to the Pottsdam College Dean's List for Spring 1991.

Jennifer is the daughter of Katherine M. Tower, of Hicksville.

## 1991 Registration Baseball/Softball

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

Parents/Guardians may register children on February 2, 9 and 16 at Levittown Hall from 10 a.m. to 1 p.m. The cost is \$53 for 1st child, \$65 for two or more per family. New players must show birth certificate as proof of age. HBA will accept mail registration for children who played during 1990 baseball/softball season.

Mail to:  
Rosemary Rodriguez, Treasurer  
Hicksville Baseball Assoc.  
4 Elmira Street  
Hicksville, N.Y. 11801 (822-6419)

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

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

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

### HICKSVILLE BASEBALL ASSOCIATION 1991 REGISTRATION

I, the parent/guardian of the child(ren) listed below, hereby give my approval to his/her participation in any and all Hicksville Baseball Association activities during the 1991 season. I assume all risks and hazards incidental to such participation of my child(ren), including transportation to and from activities, and do hereby waive, release, absolve, indemnify and agree to hold harmless HBA, its Organizers, Officers, Managers, Participants and Persons for any claim arising out of my injury to or children in all HBA activities, except to the extent and in the amount covered by accident or liability insurance. I agree to return, upon request, the uniform and other equipment issued by HBA, in as good a condition as when received, except for normal wear and tear.

|   |                      |                   |       |                     |               |           |
|---|----------------------|-------------------|-------|---------------------|---------------|-----------|
| SIGNATURE _____   | PHONE _____          |                   |       |                     |               |           |
| ADDRESS _____   | TOWN _____ ZIP _____ |                   |       |                     |               |           |
| The following members of my family are playing baseball/softball with Hicksville: |                      |                   |       |                     |               |           |
| LAST NAME   | FIRST NAME           | AGE AS OF 7/31/91 | SEX   | HBA PLAYER SIN 1990 | PLAYING LEVEL | AT \$ 1st |
| _____   | _____                | _____             | _____ | _____               | _____         | _____     |
| _____   | _____                | _____             | _____ | _____               | _____         | _____     |
| _____   | _____                | _____             | _____ | _____               | _____         | _____     |
| _____   | _____                | _____             | _____ | _____               | _____         | _____     |
| FAMILY REGISTRATION FEE   |                      |                   |       |                     |               |           |
| TOTAL \$\$\$  |                      |                   |       |                     |               |           |



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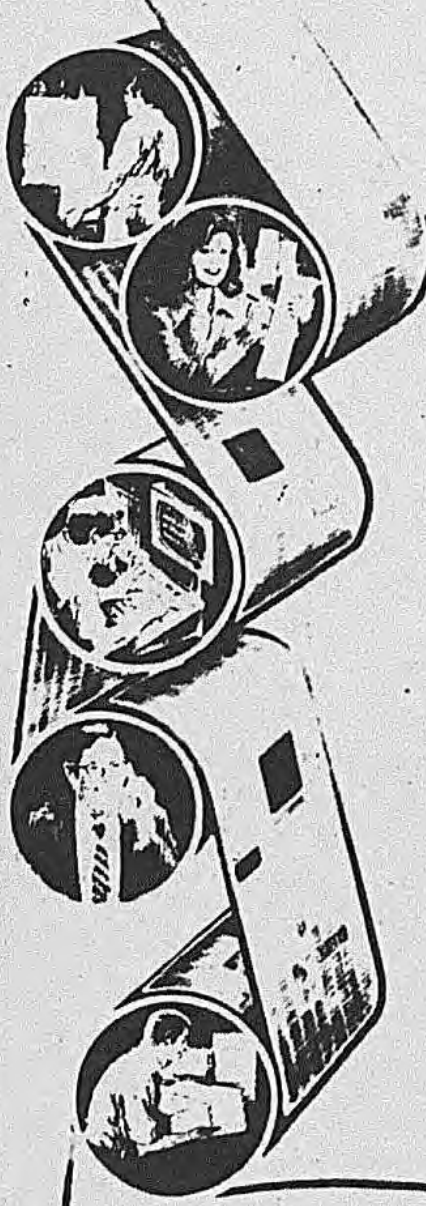
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## Bethpage Students On NCC Dean's List

Bethpage students at Nassau Community College on the Fall Dean's List are:

Mary Amblo, Paul Celli, Joseph Csornak, Linda Frisbie, Lisa Guarino, \*Elizabeth Hauser, Isabella Lore, Cheryl Prizzi, Kristina Satre, Donald Stevens, Michele Walsh, Amy Zeunges, Michael Abolafia, William Bowic, Laura Catanzariti, Michael Celentano, Wayne Friedman, Natalie Gaj, Jennifer Griffin, Dina Guccia, Craig Heller, Nancy Iwanjko, Eric Klein, Joseph Kozlowski, Jodie Kunkin, Karyn Landman, Laura Luszczyk, Peter Maiorino, \*Tal Minuskin, \*Eszter Nemeth, Jennifer Sanchez, Vicki Setton, \*Daniel Vaknin, \*George Watkins, Andrea Zangwill.

Students achieving a perfect 4.0 (A) average are denoted with an asterisk.

## Hicksville Library Programs

Adolescent Medical Concerns in the 90's

On Wednesday, March 20, at 7:30 p.m. the Hicksville Public Library Young Adult Dept. will present a program for parents "Adolescent Medical Concerns in the 90's." Dr. Martin Fisher, head of the Adolescent Medicine Dept. of North Shore University Hospital will present an overview adolescent growth. He will speak about nutrition, weight, eating disorders, mental health, substance abuse and sexual development. There will be time for questions and answers.

Young Adult Baby-Sitting Course

The Young Adult Dept. of the Hicksville Public Library is presenting a Baby-Sitting course on Tuesdays, March 12, 19, and 22, -3:45 to 5:15 p.m. Students 12 years and older are welcome to register for this Baby Sitting course. A Red Cross certificate will be awarded upon completion of all 3 sessions. This program is co-sponsored by the Library and the Hicksville Youth Council.

Sports Fishing on Long Island

On Thursday, March 21, at 8 p.m. the Library is presenting a program that Fishermen and Women will enjoy, "Sports Fishing on Long Island."

A program for the novice and the advanced angler...Where to find the fish, bait and lure selections, knot and rig tying, safety, and baiting and chumming techniques will all be discussed. Slides and videos will be shown. All welcome.

Plants and Gardens of the Northwest

If you are looking for gardening inspiration come to the Hicksville Public Library, Tuesday, March 12, at 8 p.m. when Dr. Kenneth Erb, a Botanist at Hofstra University, will delight you with a slide/lecture about plants and gardens of the Northwest.

A great variety of plants grow in Washington, Alaska and Western Canada. Their gardens flourish with beautiful flowers, all captured by Dr. Erb on slides which will be shown at this program.

## Student of the Month

The Bethpage-Hicksville Elks Lodge has named Adam Cohen as Bethpage High School's Student of the Month. A determined, highly motivated young man, Adam has consistently performed at the top of his class. When questioned about the source of his drive, he attributed it to the fact that he was skipped in kindergarten and has been teased as the "baby" of the class. He has always felt compelled to perform extra hard to keep up with the "older ones."

Adam is graduating in the top three percent of his class with an almost perfect Math SAT of 780. He is enrolled in 4 Advanced Placement courses and enjoys the challenge of extra work. At the same time he has been heavily involved in sports as well as extracurricular activities.

He was chosen Captain of the Varsity Soccer team as well as Captain of the tennis team, playing first singles, and won All Conference trophies in both areas. He is Vice President of the Student Council and serves as the "mouth" of Bethpage during morning announcements. His participation in the "Brainstormers" competition has helped the team earn an undefeated record and placed as semi-finalists in Nassau County. Recently, for instance, he quickly answered the question: "The speed of the wave is calculated by the wave length times what?"

His experience in the Medical Explorers Post at Mid-Island Hospital helped him clarify his goal of being a doctor and he chose his colleges accordingly. He's applied to John's Hopkins, Duke, and Union but his first choice remains Cornell.

Adam is someone who always gives his best. When he wants something he goes for it. If he sees that a leadership position can make a program succeed, he commits himself totally to reaching it. He should make a fine doctor and a "real" person.

**LEGAL NOTICE  
NOTICE OF SALE  
SUPREME COURT  
NASSAU COUNTY  
THE GREENPOINT SAV-  
INGS BANK, Plff. vs.  
WERNER HENRY BUSCH, et  
al, Defts. Index #09500/90.**

Pursuant to judgment of foreclosure and sale dated Dec. 5, 1990, I will sell at public auction on the north front steps of the Nassau County Courthouse, 262 Old Country Rd., Mineola, NY, on March 8, 1991, at 10:30 a.m., prem. k/a 8 North Dr., Hicksville, NY, a/k/a Lot No. 2 in Block 368 on a certain map entitled, "Revised Map of Stackler & Frank Homes, Sec. 1, situated at Hicksville, Town of Oyster Bay, Nassau County, NY, surveyed and mapped by William L. Frederick, July 1st, 1948," filed in the Nassau County Clerk's Office on July 7, 1948. Approx. amt. of judgment is \$100,769.65 plus costs and interest. Sold subject to terms and conditions of filed judgment and terms of sale.

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## LEGAL NOTICE NOTICE TO BIDDERS

The Board of Education of Hicksville Union Free School District of the Town of Oyster Bay, Nassau County, New York, in accordance with Section 103 of Article 5-A of the General Municipal Law, hereby invites the submission of sealed bids on

### PLUMBING SUPPLIES 1990/91/21

for use in the Schools of the District. Bids will be received until 2:00 P.M. on the 5th day of March, 1991, in the Purchasing Office at the Administration Building on Division Avenue at 6th Street, Hicksville, New York, at which time and place all bids will be publicly opened.

Specifications and bid form may be obtained at the Purchasing Office, Administration Building, Division Avenue at 6th Street, Hicksville, New York.

The Board of Education reserves the right to reject all bids and to award the contract to other than the lowest bidder for any reason deemed in the best interest of the District. Any bid submitted will be binding for ninety (90) days subsequent to the date of bid opening.

**BOARD OF EDUCATION  
HICKSVILLE UNION FREE  
SCHOOL DISTRICT  
Town of Oyster Bay  
Nassau County, N.Y.  
Marie Egan,  
Purchasing Agent**

Dated: February 7, 1991  
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## Pedestrian Safety Program

On Tuesday, Dec. 4, Officer Mike from Safety Town, instructed kindergarten through second grade on the proper way to cross streets safely. "Look, Listen then

Cross" stressed Officer Mike. The children saw a film featuring Jimmy Cricket and then had a chance to ask Officer Mike questions.



Officer Mike with afternoon kindergartners Nicole Deslmons and Benjamin Pucci.

## Fork Lane, Phil & Sam Retire

At the December Fork Lane PTA Meeting Phil Schook, custodian, and Sam Crispi, Maintenance, were presented

with a good luck cake and thank you gifts from the Fork Lane PTA. Good Luck Phil and Sam on your retirement; we miss you!



Pictured Sam and Phil and many of the good luck cards the students made them.

## Perspectives In Health:

# Your role in infant and child safety

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You are cordially invited to attend what promises to be an informative and valuable session.

Joseph Greensher, MD, Associate Chairman of Pediatrics, will discuss ways to prevent common infant and child injuries: motor vehicle accidents, water emergencies, burns, and bicycle injuries.

Joan Volpe, RNC, MSN, Pediatric Clinical Nurse Specialist, will demonstrate CPR techniques for use on children.

Roxanne Oelrich, RNC, MSN, Neonatal Clinical Nurse Specialist, will demonstrate infant CPR techniques.

A question and answer period will follow.

### DATE:

Tuesday, February 19

### TIME:

Registration & refreshments - 6:30 p.m.  
Program - 7 to 9 p.m.

### PLACE:

Breed Conference Room  
Winthrop-University Hospital

Admission is free, but since seating is limited, we suggest that you call 663-2234 to reserve your place.



## Winthrop-University Hospital

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James Ambrosio, Kemper Financial  
Barry C. Baum, C.F.P., FVP of Gruntal & Co., Inc.  
Gabriel Gary Friedman, C.P.A.  
Donald H. Goldman, Esq.

A question and answer period will follow the presentation.

**DATE: Wednesday, February 27, 1991**  
**PLACE: North Shore Atrium II - Auditorium**  
**6900 Jericho Turnpike**  
**Syosset, New York 11791**  
**TIME: 8:00 p.m. Refreshments Served**

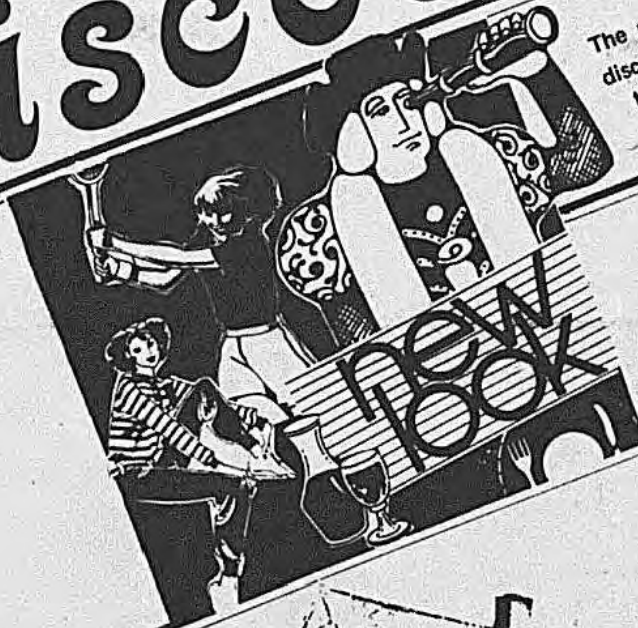
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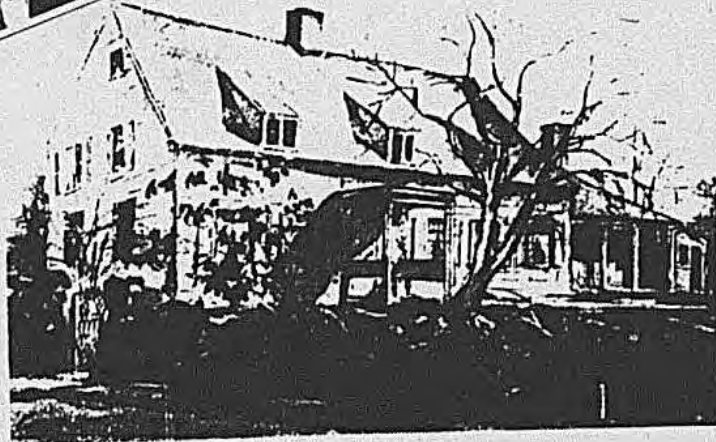


# Discovery! Magazine

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



Friday, February 15, 1991



**Our Bill Of Rights - The L.I. Connection**

SEE PAGE 3



## THE QUESTION OF THE WEEK

What are your ideas of what we should do after we win the Persian Gulf war?



## Input Callers In Favor Of Some War Censorship

Input callers think there should be as much coverage as possible of the Iraq war in answer to this question: "Do you think news media should be allowed to cover all facets of the Persian Gulf war?" Here are some of the answers:

### SHOULD ALLOW ALL FACETS

I do believe that the news media should be allowed to cover all facets of the war including the possibility of civilian casualties in Iraq. They should not have censorship to limit the amount of news coverage. It should be a democratic fair viewing of all facets of both sides. V.G.

### THREE DAY HOLD

The news media should be allowed to view all facets of the Persian Gulf war but restricted from airing the events until at least three days later. The media withheld the recent Old Brookville kidnapping story and in the words of News 12 L.I. "Nobody needed that information" right away. J.Q.P.

### GOVERNMENTS DISHONEST

Newspapers are the only source that people can count on for correct information as governments are often dishonest. It is obvious to me that the U.S. started the attack on Iraq. That is the conclusion I have come to and that is what the newspapers have shown. I am not sure of all the details that exist but I am sure of one thing. War is never an answer but obviously the President seems to think so. Ignorance is a sad thing unless newspapers can show us everything. K.S.

### ARMY NEEDS CENSORSHIP

I have heard some well known news reporters criticizing the fact that much of what the allies are giving in briefing is censored but I think we all would not want the army to give away its defenses to news reporters so that Iraq could gain by the information. Some of the reporters are more interested, it seems, in making a name for themselves than in the safety of our troops. For this reason I see no way that all questions can be answered. There is more news on this war than any I have ever heard about. G.D.

### NOT ALL FACETS

No, we cannot give press coverage to all facets of the war. There are things that would reveal, equipment, positions and strategies that would lead to the destruction of our troops. It makes no sense to give away the plays and the strategy in advance. Iraq has plenty of censorship and if we are just going to give everything to the enemy then we really will have another Vietnam. I think the U.S. has taken the lead and that we will be able to come up with a lasting peace. In the second World War we did a good job in changing Japan to a friend. We did not do well with Europe because we did not prevail over Russia. This time Pres. Bush has the Congress and the world behind his efforts. After the war we should also mediate the Palestine situation and work for a fair settlement that will keep Israel strong but also recognize that Arabs have the same right to live as others. I think this war may bring about peace in the Middle East and benefit the entire world. G.V.

### ON THE SCENE

I believe we are getting better coverage of this war than any other war in history. While the CNN news reporter is on the scene and censored by Iraq it is possible to get a good idea of what is going on by watching and also noticing the things that he doesn't cover. So far as our own briefing of the news media goes, it is apparent that not all is being told but we get a good idea from the questions not answered of what else is going on or under consideration. I would not want our military to give away their positions and plans for the sake of putting out a good story. So the answer is yes they should cover all facets but after the fact, not before it happens. K.D.

### UNIFORM POLICY

Certainly the news concerning the progress of the war should be communicated to our public in some fashion especially in consideration of the First Amendment. On the other hand, I believe there is no doubt that Saddam Hussein would be the last one to permit freedom of the press to his constituents. Rather, there can be little doubt but that he would tailor-make releases to be disseminated outside Iraq to convey to the rest of the world the kind of news - real or concocted - which would best serve his strategic interests. Undoubtedly there must be and probably is some objective control over the news that is released to the U.S. media as well as that of our allies and hopefully that is coordinated in such a way that strategic information is protected. I believe that the word "all" in your "Question" is really the key to the matter. I simply must believe that our strategists, policy makers, military leaders and the heads of government as well as their counterparts in the organizations of our allies must adhere to a basic and uniform policy governing and limiting the release of information to the news media. P.G.S.

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



# Discovery!

## Our Bill Of Rights - The L.I. Connection



Drawing of the Bowne House in Flushing.

By William Wrigg

Congress shall make no law respecting an establishment of religion, or prohibiting the free exercise thereof; or abridge the freedom of speech or the press, or the right of peaceable assembly and to petition the government for redress of grievances.

What better way to mark the Bicentennial of the Bill of Rights than to actually read the text of the document itself, especially the primary, First Amendment to the Constitution. It's worth noting that while the First Amendment covers all five of our basic rights, it leads off with freedom of religion. This reflects the priorities of the times. All during the colonial period, it was freedom of religion that received the greatest attention in most colonies. It was felt that if this paramount liberty could be attained, the others would follow in like order.

Most of our school texts associate the initial fight for religious freedom with Lord Baltimore in Maryland or Roger Williams in Rhode Island. In both cases, however, the winning of religious liberty did not emanate from the popular demands of the colonists, but from the acts of conscience of the individual leaders. It was not necessary for the colonists of Maryland or Rhode Island to exert the slightest effort to secure the religious freedom with which they were endowed by their leaders. And despite the great advancement in religious liberty that was pioneered in these two early colonies, the acts of religious toleration in both Maryland and Rhode Island were flawed inasmuch as religious freedom was extended only to denominations of Christian faith.

For the first instance of complete religious freedom achieved by popular action, one must look to the Dutch colony of New Netherlands and, more especially, to the early settlers in and around the Long Island town of Flushing. Under the governorship of Peter Stuyvesant, Long Island settlers faced the whipping post, banishment and the threat of the gallows in their struggle for religious freedom. Many of the Long Island settlers in the Flushing area were English nationals living in the Dutch controlled colony. But so strong was the spirit of religious freedom among these colonists that they challenged the tyranny of the autocratic, last Dutch Governor of New Netherlands, knowing full well that as aliens they were subject to immediate banishment. As refugees from Puritanical rule in Massachusetts, they were determined to resist the equally intolerant edicts of the peg-legged, despot that Holland had fostered upon them.

Peter Stuyvesant's predecessor, Governor William Kieft, had been a very practical ruler who welcomed the refugees from the English colony of Massachusetts because he saw in these hearty, God-fearing people the kind of industriousness needed if New Netherlands was to be successful. Kieft may have looked the other way when it came to enforcing the statutes designating the Dutch Reformed Church as the sole religion to be recognized in the colony, but Stuyvesant had no intention of doing likewise.

To show he meant business, Stuyvesant had the genteel, highly respected Lady Deborah Moody jailed like a common criminal and brought to trial as a heretic for refusing to renounce her Baptist beliefs. Next to feel Stuyvesant's wrath was a congregation of Portuguese Jews fleeing Brazil and seeking religious freedom in North America. But it was the English Quakers residing in Flushing and nearby Long Island villages for whom Stuyvesant reserved the brunt of his cruelty. And it was his harsh and inhuman persecution of these Long Island Quakers that let the citizens of Flushing to organize and begin active resistance against the Governor.

Flushing and nearby settlements soon became a haven not just for Quakers, but for the persecuted of all denominations. "Safe houses" were established in and around Flushing, and it was not long before word got back to Stuyvesant of this underground movement. His reaction was swift, confronting the Long Islanders' defiance with a new

gubernatorial edict meeting out equal punishment for those found sheltering fugitives from his intolerance.

The citizens of Flushing called for a town meeting on December 27, 1657 to deal with this latest provocation. A Remonstrance (petition) was drawn up demanding an end of the persecution of all religions by the Governor. It is important to re-emphasize the word all - not just denominations of the Christian faith which had been the wording in both the Maryland and Rhode Island acts of religious toleration. The Remonstrance was delivered to Stuyvesant, his rage knew no bounds. All town officials signing the Remonstrance were summarily dismissed. The town clerk, Edwin Hart, who had prepared the document was hauled off to jail in chains. Troop strength was increased in and around Flushing to reinforce all edicts declaring that the Dutch Reformed Church was the only recognized religion in New Netherlands. A new tax was levied on the citizens of Flushing which was specifically earmarked for the "support and preservation of the Dutch Reformed Church."

For almost five years a kind of cold war existed between the Governor and his subjects living on Long Island. Edicts of state were ignored, taxes evaded and secret religious services were held by the Quakers whenever three or more could safely gather. At one such meeting, an outspoken Quaker leader, John Bowne, was brutally apprehended and, without any preliminary hearing, was put on the next ship for Holland. Open revolt broke out in Flushing and the neighboring villages. Squads of troop reinforcements were sent in from New Amsterdam, forcing the resistance underground.

Meanwhile back in Holland the Dutch West India Company, which ruled New Netherlands for the crown, set up a special Chamber Court to try John Bowne. In presenting his own case, Bowne's defense consisted almost entirely of the reason and logic found in the Flushing Remonstrance submitted to Stuyvesant previously. So effective was Bowne's presentation and sincerity that he was acquitted by the court and returned to his home in Flushing. Thus, in actuality the Remonstrance not only secured the principle of religious freedom, but in accepting its basic premises, the Dutch West India Company's Chamber Court was recognizing the Flushing Remonstrance as a right to petition. So we have two basic freedoms having been established by those courageous Long Island colonists who lived under the yoke of the last Dutch Governor of New Netherlands.

By 1662, the Dutch and Peter Stuyvesant were no longer rulers in New Netherlands. It was now the English Crown Colony of New York, but the principles of religious freedom set forth in the Flushing Remonstrance back in 1657 were identical to those written into the Colonial Charter of New York. One hundred and thirty-four years later (1791), when it came time to add a Bill of Rights to the Constitution, the crucial opening sentence of the First Amendment, following the principles of the Flushing Remonstrance, guarantees freedom of religion, with no equivocation about only denominations of the Christian faith as was found in so many of the early, colonial acts of religious toleration.

This year, as we celebrate the Bicentennial of the Bill of Rights, it seems only fitting that some thought be given to those early Long Islanders who assembled in the Flushing Town Hall on that cold winter night of December 27, 1657, and risked their own freedom to sign a Remonstrance-petition that was to become a cornerstone of the First Amendment which in turn is the cornerstone of our Bill of Rights.

### ABOUT THE AUTHOR

William Wrigg lives in Great Neck. He is a retired social studies teacher who has been widely published in the educational press and many large newspapers. This is his second contribution to *Discovery*.

# DINING GUIDE

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## READER RATINGS



We have lived in this area for a long time, and The Executive Restaurant continues to be one of our favorites. Whether your choice is steak or seafood, you can be assured it will be top quality, and well prepared.

The cuisine is Continental. In particular their Blackboard Specials are diversified. My favorite at the Executive is their Bouillabaisse. I have had this dish at many fine restaurants, and can truly say for my taste it is the best. Just thinking about it makes me want to make a return visit soon. The welcome we receive when we dine there is warm and friendly. The Pavlovich father and son are a great team, we feel we are visiting old friends when we dine there. You will enjoy the caring service as well as the ample parking across the street. H.P.

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# DINING GUIDE

## READER RATINGS

# DINING GUIDE

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**Q:** Are restaurants allowed to serve you something else if you ask for "Coke" or "Coca Cola" and they do not serve it?  
**A:** The answer is technically they are not. But many will say they only carry "Pepsi" or another beverage. But you should be able to know in advance and refuse something you did not order. At least the "Coca Cola" company probably would want it that way, and "Pepsi" will also if it is the other way around.

**Q:** There is a great catering place in my neighborhood which features wonderful food at moderate prices. However, diners are always served "family style". Meat and vegetables are placed in large platters which guests pass around just as if they were eating at home.  
**A:** There is one problem with this type service, though. I notice that some people take more than their fair share or perhaps take all while meat when turkey is served. What can be done about this?

**A:** There is really nothing that you can do under the circumstances. Family style dining is a nice idea, but it doesn't work unless all the guests are considerate.  
**Why not ask the manager to provide conventional service, in which food is placed on plates in the kitchen, for your next affair?**

### WONDERFUL CUISINE

Koenig's restaurant is one that defies time. It has been around for a long time but every time we go there we are well satisfied with the wonderful continental cuisine.

Koenig's is a place of good decor and it is a very comfortable restaurant. The establishment caters to large parties but if you come there with just two people, as we did, you are made welcome. The menu includes beef, chicken and veal and there is a large assortment of fish dishes. The prime ribs we chose were great and we think Koenig's in Floral Park is No. 1. Y.B.

### HAPPY CHOICE

It takes many ingredients to make for delightful dining. Our party of six felt that we found them all at the newly decorated George Washington Manor in Roslyn. We enjoyed a most delightful Sunday Brunch and were unanimous in saying that it was a happy choice.

The decor is both charming and elegant, the food selection was diversified and exceedingly good, the service is superb. We all agreed it was a delightful way to spend a few hours on a Sunday. We have also been there for dinner and were well pleased. In particular we enjoyed the cozy fireplace. We heartily endorse this very fine restaurant. D.J.



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

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

(Guide to Good Dining)

# DINING GUIDE

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## READER RATINGS

### BETTER PLACES

It had been several months since we visited Weigel's Place on Herricks Road, Mineota.

We were glad we came back. The restaurant has developed into one of the better places on Long Island for moderately well presented food. We had a first rate dinner there last week and we made haste to call in the fact that it was so good.

The service is courteous and prompt and the decor is clean and open. It makes you want to stay on as long as possible at the long wooden bar running down the side of the building.

Weigel's Place should be enjoyed by more people and we hope this will get in the paper to tell everyone about it. L.R.

### SUPERB SEAFOOD

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

# DINING GUIDE

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# RESTAURANT GUIDE

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Q. My husband and I feel we have been the victims of — not the hosts of — our houseguests at a lake cabin every weekend for the past five years. We're determined this year to invite only the people we really want and not feel obligated to accommodate the first to ask for an invitation.

Is there any way to do this without making enemies? Is it possible to turn down people who invite themselves? Is it possible to get through a summer without being totally exhausted by the responsibilities of entertaining houseguests?

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A. You sound as though you could really use a rest from your friends, even before the season is in full swing. Some advice:

- Don't invite anyone whom you don't really crave as guests.
- If you are forced to entertain for business or some other reason, invite the guests for lunch on Saturday or Sunday. You can always put up with someone for one meal. Maybe they'll be so miffed at not being invited for the whole weekend, they won't even come to lunch. Then you're really home free.
- Invite those you really want far ahead of the date.
- The recipient of your invitation will be flattered and will probably have a free schedule, too.
- Resolve this year to save at least every other weekend for yourselves alone.


Next year you might have houseguests only once every three weekends. This will immeasurably reduce your exhaustion. A summer place should, after all, provide you with some rest and relaxation. To anyone who asks to visit you on one of your "private weekends," just reply that "unfortunately, we're busy that weekend" (They don't have to know that you'll be busy with yourselves that weekend!)

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**(Guide to Good Dining)**

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# DINING GUIDE



# DINING GUIDE

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Q. We are not wine drinkers. If we're giving a party, what kind of wines should we stock in order to take care of our wine-drinking friends' pleasure - from cocktail hour through dinner? W.L.A. For the cocktail hour you might have on hand dry or sweet sherry, or dry or sweet vermouth, or any of the popular "aperitifs." Many choose a glass of dry white wine at the cocktail hour (either chilled or "on the rocks").

For the first course, or to drink with any fish, salad, chicken, veal or fruit, a chilled white wine is nice (such as Chablis, Soave, Riesling, Chenin Blanc, Pinot Chardonnay).

For the meat or game course (or the salad with cheese), serve a Burgundy, Bordeaux, Chianti, Cabernet Sauvignon or Zinfandel at a cool room temperature (from 60 to 70 degrees).

Rose wines should be chilled like white wines. A rose is best served with a light dish and is more popular in hot weather than in cold.

For dessert you may serve the same wine you had from the previous course. Or if it's something festive like an anniversary, dessert time is the moment to bring on the champagne (the drier the better!).

Some people enjoy a sweet wine with dessert, such as port or a sweet sauterne or sherry, but one seldom sees this custom followed anymore in this country.

### BETTER?

It had been several months since we visited Weigel's Place on Herricks Road, Mineola.

We were glad we came back. The restaurant has developed into one of the better places on Long Island for moderately well presented food. We had a first rate dinner there last week and we made haste to call in the fact that it was so good.

The service is courteous and prompt and the decor is clean and open. It makes you want to stay on as long as possible at the long wooden bar running down the side of the building.

Weigel's Place should be enjoyed by more people and we hope this will get in the paper to tell everyone about it. L.R.

### ONE OF THE BEST

LaMarmite is one of the best restaurants that we have ever been to, yet there is not much publicity about it. This old mansion, located on Hillside Avenue, Williston Park, is a great place for fine food and exceptionally good service.

We have gone there several times and always found such entrees as filet mignon, filet of sole and many types of fish were prepared in the most delicious style. Granted one reason LaMarmite has wonderful food is because they use the freshest but the cooks still deserve praise for the splendid job they do.

The prices are slightly higher than at regular restaurants but it is well worth it for us to have a truly enjoyable meal. We recommend LaMarmite.

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

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**(Guide to Good Dining)**



## The fresh joy of baking bread

By Kit Snedaker

The first person to bottle the smell of baking bread will make millions. It's irresistible. Any perfume that smelled like bread baking would put Chanel No. 5 or Joy or Opium to shame.

Since no one has had the enterprise to do that yet, the next best thing is to bake regularly and enjoy all the benefits of homemade bread. It isn't hard to do. It's economical, good psychotherapy (hard to be depressed with a fresh loaf browning in the oven) and healthful eating.

Here are a few tips for starters:

- Get out all the ingredients and tools and line them up.

- Use a huge bowl to mix and even knead in.

- To speed up rising dough, set the bowl (covered) on a rack over steaming water or put it on top of the refrigerator. That's the warmest spot in the kitchen. Or put it in the microwave next to a bowl of steaming water. *Don't turn the microwave on!*

- Use a non-stick coating on the bowl and baking sheets.

- Cover the dough with a plastic shower cap while it rises, or put it in a large, closed plastic bag. When the dough has risen enough, it will hold the dents made by two fingers.

- Fill a large shaker with flour to sprinkle on the dough or the board when needed.

- Use the temperature probe on your microwave to check the temperature of liquids for dissolving yeast

### FRENCH BREAD

- ½ envelope (¼ ounce) dry yeast
- 1 cup warm water
- 3 cups sifted all-purpose flour
- ½ teaspoon salt
- 2 tablespoons yellow or white cornmeal

Yields 1 loaf or about 18 slices. A slice has about 80 calories, no fat, no cholesterol and 61 milligrams sodium.

Put yeast in small bowl with ½ cup of warm water and let it stand for about 5 minutes. In large bowl, combine flour and salt. Using electric mixer beat in yeast and other ½ cup of warm water. Dough should form a ball. Use a little more water or flour if necessary.

Turn dough out on floured board and knead for about 10 minutes until dough is smooth and elastic. Or put dough (in 2 batches if necessary) into food processor and knead with steel blade. Or use dough hook of mixer. Spray large bowl or plastic bag with non-stick coating and put in dough. Close plastic bag or cover bowl and let rise in warm, draft-free place about an hour or until double in bulk.

Punch dough down, cover again and let dough rise once more. This

time it should only take 45 minutes. Punch dough down again and turn out onto floured board. Let it rest for several minutes and roll into traditional French baguettes or cylinders, making either 2 short ones or 1 long one, depending on what will fit into your oven. Coat large baking sheet with non-stick spray and sprinkle with cornmeal. Put shaped dough on baking sheet, cover and let rise again, for about half an hour.

Preheat oven to 400 F. Fill large flat baking pan with hot water and put it on floor of oven. Slash top of your dough about ¼ of an inch deep and brush with water. Put bread, still on its baking sheet, in center of oven and sprinkle inside of oven with drops of water. Bake for 30 minutes, sprinkling or spraying inside of oven with water every 5 minutes for first 15 minutes of baking time. Bread should sound hollow when tapped.

### OAT BRAN LOAF

- 2 cups water
- 1 cup plus 2 tablespoons oat bran
- 2 packages yeast
- ¼ cup honey
- ¼ cup vegetable oil
- 1½ teaspoons salt (optional)
- 4½ to 5 cups all-purpose flour
- 1 egg white

Yields 2 loaves with about 16 slices in each. A slice has about 100 calories, 2 grams fat, no cholesterol and 100 milligrams sodium if salt is used. With no salt added, each slice contains only a trace of sodium.

Bring 1½ cups water to boil. Remove from heat and stir in 1 cup of oat bran (reserve 2 tablespoons for later). Blend well and set aside to cool.

Put ½ cup warm water in large bowl. Sprinkle in yeast and stir to dissolve. Stir in oat bran mixture, honey, vegetable oil, salt, if used, and 2 cups flour. Beat until smooth. Stir in enough flour to make soft dough. Knead on lightly floured surface until smooth and elastic, about 10 minutes. Spray bowl with non-stick coating and add dough. Cover and let rise in warm, draft-free place until doubled in bulk, about 35 to 40 minutes.

Punch dough down and divide into 2 equal pieces. Roll each piece into 8x12-inch cylinders. Turn under short ends to make loaves. Place, seam-sides-down, in 2 greased 8½x4½x2½-inch loaf pans. Cover and let rise again until doubled in size, about 35 minutes. Brush with egg white and sprinkle with remaining 2 tablespoons of oat bran. Bake in preheated 375 F oven for 35 to 40 minutes or until loaves sound hollow when tapped. Remove from pans and cool on a wire rack.

## FOR TEENS

By Willard Abraham, Ph.D.

Dr. Abraham: I have a really serious problem with my parents. They don't trust me anymore. (I don't think they ever did.)

You see, I sneaked out my window to go out with my boyfriend, and they caught me coming back in through my window.

That was the first time that I ever did that and will never do it again. But it was the only way that I could see him.

My parents never let me go out, not even with my friends. If they do let me go, they call up my friends' parents. I guess that's to check on whether I'm telling the truth.

I've tried to make my parents understand that I really love my boyfriend, and want to see him at least once in a while. He has tried talking to my dad, but as stubborn as my dad is, he just slammed the door in his face.

I'm really tired of this and want to run away, but that's stupid.

What else can I do? It's like a prison in this house. — Miserable

Miserable: It seems normal for some parents to be very protective, especially of their daughters. You didn't mention your age or any past reasons why they don't seem to trust you, so I can't tell whether they are coming on too heavy with their controls.

Perhaps it will be difficult for you to arrange, but it appears appropriate to try scheduling some discussion-and-compromise time. Obviously they're not seeing through your eyes, or you through theirs.

In talking together you may be able to agree on gradual steps in facing your need for some independence.

Perhaps sharing with them your letter to me and my response might be helpful as a kind of "ice breaker" in your and their communicating. I hope so.

Dr. Abraham: I'm a freshman this year, and I found one guy in particular whom I really like. He's two years older than I am.

When we met in study hall he walked me to one of my classes and seemed to like me. He even slow danced with me after one of the school basketball games.

But lately he seems to just be around, never really going out of his way to talk or call me anymore like he used to.

Because I really like him, I would be happy just to be good friends. I know we have no commitments or anything like that.

What went wrong, and what do you suggest? — Confused,

Confused: You might take the step of writing to him and suggest a friendship with no strings attached.

If he doesn't respond (or replies negatively), put that possibility on hold without much hope involved. If he agrees with your suggestion, you'll have the answer you want.

As far as why he seems to have changed, it doesn't appear to be useful to try to find out. It might not be helpful unless he offers to bring it up himself.

Dr. Abraham: Here is my response to a question in a teen's earlier letter to you ("Is being a vegetarian peculiar?"): No, it's not. There are many vegetarian groups all across the United States.

The vegetarian diet is high in fiber and low in cholesterol. Besides, the human adult needs only 50 grams of protein per day. Protein is found in all vegetables and beans.

An interesting fact is that the human teeth and digestive system are like that of a herbivore (feeding on plants) not a carnivore (feeding on animal tissues), and humans don't have the extended canine teeth like an omnivore (feeding on both animal and vegetable substances).

I learned this and more from attending a vegetarian workshop at the University of Buffalo.

Here are two vegetarian groups: Vegetarian Times Magazine, P.O. Box 570, Oak Park, IL 60303; Farm Animal Reform, Box 70121, Washington, DC 20088.

Here's a group near Erie, Pa., that has many vegetarian members: Animal Advocates of Western New York, P.O. Box 475, Amherst, NY 14226, (716) 648-6423. — Barb, Tonawanda, N.Y.

Barb: Thank you for the information you provided. Teen interest in this subject seems to be running high these days.

To Katie Gill, Newark, Ohio:

Your excellent earlier letter on animal experimentation appeared with your location indicated as being in another state. Based on the letter that I just received from you, here is the correction you requested: You're from Newark, Ohio, not Newark, N.J. Thanks for writing again, providing a chance to set the record straight and give you and Ohio the credit you wanted.

FOR TEENS

**Q.** I have inherited a collection of teapots from an aunt in England. They're all different colors and some are in the shape of animals and vegetables.

I'm delighted to have the collection, but since I'm a collector myself (figurines, old kitchen tools, you name it), I'm out of cabinet and shelf space. What can I do with 23 teapots? — M.S., Knoxville, Tenn.

**A.** Take a professional idea from New York interior designer Samuel Botero, who faced a similar problem with his own collection of Mexican pottery.

He created an arrangement of small shelves to hold the items in a congenial grouping around a piece of furniture, in this case, a primitive chest of drawers. Both it and the rugged, stonelike shelves reflect the relatively primitive feeling of his folk *objets* collections.

In your case, you might choose simple wood brackets or unobtrusive clear glass or acrylic shelves, the better to focus attention on your colorful teapots.

A final thought: Notice how Botero has integrated other things into his display — the geodes, vases and minerals on top of the chest, and the artwork that hangs above it.

Seen altogether, the arrangement makes a much more important statement than if the pieces were scattered haphazardly around the room ... which is an important tip for anyone with a collection to show off. The sum is always much more interesting than the parts.

By Rose Bennett Gilbert

**Q.** We're doing over our master bath since we can't afford to move as we had planned before the recession hit. By taking over the linen closet and part of the guest bedroom, we made room for a whirlpool bath and a steam shower, but I've always wanted double vanities — his and hers.

What I don't want is the typical laminated countertop with two sinks set in it, side-by-side. Do you have any other suggestions? — S.B., Los Angeles

**A.** Hasten to a good kitchen and bath design showroom, and be prepared to be delighted by all the "retro"-style options you'll find.

With so many people yearning for the good old days, bath designers are reviving everything from claw-footed tubs to pull-chain toilets, plus a bewildering of choices in pedestal sinks. Some of those (made by the Kohler Co.) even feature floral designs taken straight from traditional chintz fabrics.

Kohler also has a handsome idea in freestanding vanities that could have come directly from a vintage European hotel. They have legs and a towel bar in front, generous space surrounding the lavatory bowl and faucets old-fashioned enough to warm any antique lover's heart.

Another upscale idea: lavatories sunk in fine wood lowboys or chests and topped with a traditional

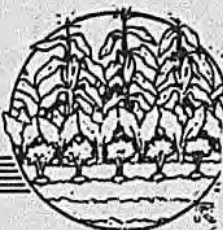
wood mirror. It's all practical, thanks to modern surface finishes, and the newest thing for an "old" bath.

## Decor Score



**RUSTIC STYLE** — Designer Samuel Botero uses rough-hewn shelves to organize a collection of Mexican pottery in the sitting room of his New York apartment.

## Backyard Gardener



By Patrick Denton

One of the traditionally celebrated flowers of the month for February is the violet, a flower that evokes thoughts of sweetly perfumed English gardens, and warmly fragrant hugs from grandmothers and elderly aunts.

Violas, violas and pansies present to the home gardener a sometimes confusing family medley of highly desirable plants. All three belong to the genus *Viola*. All are low plants that form tufts, or clusters, of growth, and all three thrive in a rich, moist soil.

A small charmer among them is *Viola tricolor*, a mini-viola commonly referred to as Johnny jump-up. This is a short-lived perennial that flowers from spring into autumn and self-sows freely. Though somewhat variable in color, the blooms are usually, as the botanical name suggests, a three-part combination. Blue, purple, lavender and yellow are the predominant colors.

*Viola cornuta*, the tufted pansy or horned violet, is a small-flowered perennial pansy that

comes in many shades, mainly solid colors. It's commonly available in yellow, red, blue, white and purple at garden outlets in spring. Or the plants can be sown from seed.

Stokes Seeds (P.O. Box 548, Buffalo, NY 14240, or Box 10, St. Catharines, Ontario, Canada, L2R 6R6) has a good selection of individual colors and a mixture. The catalog is free.

Best known among the violas is the pansy — *Viola tricolor hortensis*, or *Viola wittrockiana*. Take your pick. These popular large-flowered violas come in a dazzling array of color combinations, each year bringing something new to the home garden market. This year, two pansies are All-America Selections award winners.

Advance trial seeds of the award-winning Maxim Marina formed a solid carpet of blue in my garden last year, the individual blooms light blue with a midnight-blue face outlined in white. The other AAS pansy, named *Paradja* after a rare sapphire,

made a brilliant show of plain, faceless flowers in an intensely rich orange.

Other pansies I have grown and loved include Joker Light Blue, a lovely combination of light blue, white and dark blue with a yellow eye. The Imperial series has some glorious colors. Imperial Pink is a personal favorite. Extra-hardy pansies such as the Universal and Roc series, and Floral Dance, are useful for winter and early spring flowers.

Pansies can be treated as annuals, biennials or short-lived perennials. They're wonderfully useful plants, fine in pots and baskets and as an undercarpeting for spring flower bulbs. Some are lightly fragrant.

Sow Johnny jump-ups, *Viola cornuta* and pansies in January to early March for summer flowers, or in July for plants to set out in September for early bloom the following year. Pre-chill the seeds in the refrigerator for 24 hours prior to sowing, and keep the seeded containers dark during germination.

Among the violas are many species, or original wild forms. An example is *V. labradorica*, the Labrador violet with purple-tinged dark-green leaves and deep violet flowers in spring.

The sweet violet, or English violet, is *Viola odorata semperflorens*, the descriptive names pointing to its fragrance and long season of bloom. The plants grow

just 4 inches high, in tufts that reproduce themselves freely by runners that root at the joints.

A planting of sweet violets makes a pleasing carpet of deep-green broadly heart-shaped leaves toothed along the margins. The highly scented flowers are most commonly blue or violet, though there are white and yellow forms, too.

To grow sweet violets and species violas from seed, sow in pots in the fall and dig the pots up to their rims in the garden for the winter. I sink the pots where I plan to grow the violets, and simply unpot and separate the plants for setting out individually as soon as they're large enough to handle in the spring.

Sweet violets will be at their best and flower the longest in a deeply dug, humus-rich soil that remains cool. Carpets of these plants are nicely placed beneath shrubs and small trees. Sweet violets also make an ideal cover for spring flower bulbs such as daffodils.

When they're in bloom, gather little nose-gays of sweet violets for the house to enjoy their perfume to the fullest. I like to choose sites for them where the plants will creep a little onto pathway edges so that the fragrance and the tiny flowers can be fully appreciated in the garden, too.

By Desiree Vivea



## A whole lotta shakin' goin' on

By Desiree Vivea

We are a nation addicted to salt. The average American ingests more than 10 pounds of it in a year — more than twice as much as necessary. But the taste for salt is an acquired one and can, with a little effort, be unlearned.

If you resolved on Jan. 1 to cut down on salt, then you're probably finding it's beginning to get a little easier by now. But it will get even easier in the months ahead. According to experts, it takes about three months before your taste buds really get used to a less salty diet.

How to cut down on sodium intake? Aside from reducing the amount of salt you use in cooking and at the table, you can use unsalted butter or margarine, read labels of processed foods, resist fast foods (which are generally high in both fat and salt).

Use herbs and other low-sodium seasonings instead of salt, or blend your own no-salt shake for use at the table: Combine 1 tablespoon garlic powder, 1 tablespoon paprika, 1 tablespoon dry mustard, 5 teaspoons onion powder, 1 teaspoon ground thyme, ½ teaspoon celery seed and ¼ teaspoon pepper.

Add only a little salt to a dish during microwaving (or none at all) and then season sparingly, if necessary, at the table.

Never salt food without tasting it first — it might be perfectly seasoned already (how do you know until you taste it?). Besides, many dishes already have plenty of sodium in the ingredients — especially if you use any prepared or processed ingredients, like canned or bottled soups, sauces, etc.

Add no salt while preparing August Moon Chicken. There is plenty in the canned condensed soup and soy sauce (which contains about 1,300 milligrams of sodium per tablespoon!). When shopping for ingredients for this recipe, remember that lowered-salt soy sauce is now widely available, and Campbell's makes a condensed cream of mushroom soup with ½ less sodium.

The ingredients in both Scalloped Carrots and Celery and Hearty Manhattan Chowder (like saltines, cheddar cheese, canned tomatoes) should make them plenty salty without your needing to add any during cooking or at the table.

The National Research Council (affiliated with the National Academy of Sciences) recommends a daily sodium intake of between 500 and 2,400 milligrams. To give you an idea of the amount of sodium content in some common foods, here's a listing for several vegetables, in milligrams: one

stalk of celery (50), 1 cup raw spinach (49), one medium carrot (34), one medium tomato (2), seven slices cucumber (14), one baked potato (5).

If you have any problems associated with high blood pressure, you should check with your doctor about restricting sodium intake.

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

### MICRO-TIP OF THE WEEK

Salt distorts microwave patterns and can result in a drier and tougher finished product. If you wish to salt microwaved foods, dissolve in liquid ingredients or add after cooking.

### AUGUST MOON CHICKEN

- 1 (10½-ounce) can condensed cream of mushroom soup
- 2 (5-ounce) cans fully cooked chunk chicken
- 1 cup chopped broccoli
- 1 cup carrot coins (about ¼-inch thick)
- 1 (4-ounce) can mushroom stems and pieces, drained
- ¼ cup sliced water chestnuts
- ½ teaspoon soy sauce
- ½ teaspoon pepper
- Cooked rice
- 1 to 2 tablespoons chopped fresh cilantro (optional)

Yields 3 to 4 servings.

Preparation time: 10 to 15 minutes.

Cooking time: 5 to 8 minutes (plus 3 minutes standing time).

Oven setting: HIGH (100 percent power).

Combine all ingredients except rice and cilantro in 1½-quart microwave-safe casserole. Cover and microwave 5 to 8 minutes, stirring every 3 minutes, until heated through. Let stand, covered, 3 minutes before serving over hot cooked rice. Garnish with chopped fresh cilantro, if desired.

### SCALLOPED CARROTS AND CELERY

- 1 cup diagonally sliced carrots (slice thin)
- ¼ cup thinly sliced celery
- ¼ cup diced onion
- 1 tablespoon unsalted butter or margarine
- 1 tablespoon water
- ¼ teaspoon dried basil leaves
- Dash pepper
- 1 tablespoon flour
- ½ cup half-and-half
- ½ cup shredded mild cheddar cheese
- 5 saltine cracker squares, crushed
- Paprika for garnish

Yields 3 to 4 servings.  
Preparation time: 10 to 15 minutes.

Cooking time: 7 to 10 minutes (plus 2 minutes standing time).

Oven setting: HIGH (100 percent power).

Combine carrots, celery, onion, butter, water, basil and pepper in 1-quart microwave-safe casserole. Cover and microwave 5 to 7 minutes, stirring every 3 minutes,

until vegetables are crisp-tender. Drain off liquid. Sprinkle flour evenly over vegetables and stir gently to blend in flour. Stir in half-and-half.

Microwave, uncovered, 2 to 3 minutes, or until sauce thickens. Stir in cheese; let stand, covered, 2 minutes. Sprinkle with crushed saltines and dust with paprika before serving.

## Our Children



### Bedtime for a 6-year-old

By Willard Abraham, Ph.D.

**Q.** What time should a 6-year-old go to bed? My son is almost 6, and his mother lets him wander around the house, watch TV and play until after 10 p.m. Very rarely is he in bed before 9.

To top it off, his bedroom is next to his grandmother's, and she smokes like an old fire horse. The butts do no good, and his not going to bed before 9 or 10 is driving me totally irritable.

In addition, my wife leaves a 60-watt lamp burning all night, as opposed to my wanting a small night light in his room.

She is a schoolteacher and feels that my outlooks are old-fashioned. We get into arguments all the time on all this. I try to be a gentle disciplinarian, but if I attempt a tougher role, I'm immediately placed in the ogre category.

Should I assert my feelings and implement a decent sleeping schedule and throw smoking grandmother out, or forget the whole thing and get a divorce? Please advise.

**P.S.:** I'm not kidding.

**A.** I don't want to offend the two adults you live with, but there may be other ways for you to cope with these problems. I hope they will at least consider a few commonsense approaches to them.

You have raised several questions, so let me try to discuss each one briefly: The going-to-bed schedule; the grandmother issue; a night light vs. a 60-watt bulb.

Although a regular schedule and an expected number of hours of sleep may be important, children do vary in their need for sleep. One study indicated that children who are younger than your son may range from eight to as many as 17 hours in their average night's sleep. Whether a child is receiving enough sleep is usually indicated by whether he or she is healthy, happy and rested.

Most 6-year-olds require 11 or 12 hours of sleep, so if it starts at

10 p.m. that could create some scheduling problems, like going to school in the morning as well as interfering with parent leisure and relaxation in the evening. Earlier bedtime seems better for a child as well as for the parents. The same bedtime each night can help create an expectation on the child's part; then the schedule may become easier to set up. A routine based on consistency is desirable.

Quiet time before a child goes to bed, with reading and talking (but no roughhouse, tickling, teasing, stimulating TV or exciting games), can be a significant part of that routine.

A calm conversation with grandma may be appropriate, including how dangerous "passive smoke" is to others in the family, especially if there is a child involved. No, don't throw her out, but it wouldn't be a bad idea for her to do all or at least most of her smoking outside. That's not necessarily a discourteous or cruel suggestion, just one that seems practical, and probably worth her considering for her own health, too.

I'm all for a small, dim night light if a child is somewhat uncomfortable with total darkness. Most children are agreeable to its use, although if accustomed to a brighter light, it may take a while to convert to it.

A divorce doesn't seem to be a practical solution to all this any more than grandmother's ejection is. But apparently there is a need for a few non-argumentative conversations to (1) try to get some agreement on a reasonable sleeping schedule for your son (with some flexibility built into it), (2) tone down his grandmother's smoking, or eventually phase it out completely, and (3) convert to less light for your boy at night, and in time no light at all.

Good luck — and thanks very much for writing.

# Cooking Corner



## Linking up with sausage

By Linda Susan Dudley

Modern sausage-makers are trimming the fat and calories out of their products these days and even coming up with vegetarian and poultry versions.

Pork sausage is still available, of course, but today it's becoming a flavoring agent, rather than the main course.

Just ask self-made sausage expert Bruce Aidells, who has devoted a couple of decades to refining the sausage-making process and learning and writing about how to make it and cook with it.

What makes Aidells think the hearty sausage is a popular dish now?

"Sausage is a lot leaner than it used to be and that fits the current lifestyle. Taste is really important today, too," Aidells said in an interview.

He added that the food style "nouvelle cuisine" is just about dead. That people don't worry so much that it will look pretty but that it will taste great.

Originally, Aidells planned to make just one kind of sausage, the spicy andouille that goes so well with the Louisiana cooking he loves. He now sells 16 varieties, including fresh and smoked.

In addition to the traditional, he produces the modern ones — from Fresh Chicken and Apple Sausage to Whiskey Fennel Sausage.

Aidells does not come to sausage-making by the typical cook's route. He is a scientist with a master's degree in physiology and a doctorate in biology. But he found good food lacking in England when he was there as a post-doctorate fellow at the Imperial Cancer Research Fund.

"I just got homesick for sausage," he said. "I decided to make my own."

Aidells, who said he originally learned to cook by watching Julia Child on television, had little more than a copy of one of Child's books when he decided to make homemade sausage. He used a meat grinder and tried a basic recipe. It took him and a friend only an hour to mix the ingredients but another eight hours to stuff the casings by hand.

"We were up all night trying to get the stuff together before it spoiled."

The transition from cancer research to making sausage was easy.

After working at the National Institutes of Health in Washington, D.C., he decided he didn't like that kind of work and did like cooking.

"I was really into cooking. I thought I was a better cook than a scientist. I wasn't going to win the Nobel Prize or anything."

His new book, "Hot Links and Country Flavors" (Knopf, \$19.95),

is for the home sausage-maker and the consumer who just likes to eat sausage. The book is the latest in the prestigious cookbook series Knopf Cooks American.

Sausage expert Bruce Aidells is also sausage-cooking expert Aidells. Whether you make your own or buy them commercially, here are some of his tips.

### PAN FRY

Aidells pan-fries raw sausage in a dry, heavy skillet over medium heat. His method: Put sausages into a cold pan, cover and cook them in their own juices, turning them until they are browned on all sides. This should take 10 to 15 minutes, depending on the thickness of the sausages.

When pan-frying smoked sausages, add about ¼-inch of water to the skillet to help soften the casings. Cover and cook until liquid evaporates. Continue to cook until the sausages are evenly browned, about 10 minutes.

### GRILLING

Grill them raw or precook them by poaching in hot water for 15 to 20 minutes for sausages in medium casings. To grill sausages directly over a charcoal fire, he says it's a good idea to pre-poach them to reduce the amount of fat that will drip onto the fire and flare up.

Aidells prefers to cook poached sausages in a covered kettle-style barbecue, turning them frequently until they are evenly browned, which takes seven to 12 minutes, depending on the diameter of the sausages and how hot the coals are. The internal temperature of the sausages should reach 155 to 160 degrees when measured by inserting an instant-read thermometer 2 to 3 inches into the end of a sausage.

Don't use extremely hot coals, which can cause excessive flaming and will burn the outside of the sausages before the inside is cooked.

The secret to grilling sausages, according to Aidells, is to turn them frequently as they cook to ensure even browning.

### POACHING

The trick to poaching sausages is to cook them very gradually so that the moisture stays in the sausage and they don't become too dry. This is why Aidells doesn't recommend pricking the sausages beforehand.

To poach 3 pounds of link sausage, bring 2 to 3 gallons of lightly salted water to a temperature of 180 to 200 degrees Fahrenheit. An accurate instant-read thermometer is useful here. The water should not be boiling.

Put the sausages in the hot water and poach them over very low heat. The water should stay between 160 and 180 F. Depending on the thickness of the sausages, they will take 15 to 40 minutes to cook to an internal temperature of 155 to 160 F.

Remove the sausages and serve at once or cool in a colander under cold running water and refrigerate or freeze. Reheat later by pan frying, grilling or poaching.

I sampled a version of this cheesecake Aidells made with his New Mexico chicken and turkey sausage and it's a terrific appetizer. He said cooks can sub roasted sweet peppers, zucchini, pesto sauce or mint for the artichokes, and spicy chutney, red pepper jelly or sweet-hot mustard for the jalapeno jelly.

### SAVORY CHEESECAKE

½ cup chopped andouille or other spicy smoked sausage

1 tablespoon butter  
¼ cup finely chopped onion  
1 clove garlic, minced  
6 cooked artichoke hearts, fresh, frozen or canned, drained and chopped (¾ cup)

½ pound cream cheese  
½ pound ricotta cheese  
1 tablespoon lemon juice  
1 egg, beaten  
2 tablespoons jalapeno jelly  
Salt and pepper to taste

Crust (or use your own favorite recipe or a prepared crust):

1 cup all-purpose flour  
2 teaspoons sugar  
¼ teaspoon salt  
8 tablespoons (1 stick) butter, chilled and diced  
4 teaspoons ice water  
½ teaspoon lemon juice

Yields 6 to 8 servings as an appetizer.

For filling, fry sausage in butter for 2 to 5 minutes over medium heat. Add onion and cook 3 minutes more, stirring frequently. Put in garlic and artichoke hearts and cook 2 more minutes. Transfer to a mixing bowl and stir in cream cheese, ricotta, lemon juice, egg and jalapeno jelly until everything is well blended. Season with salt and pepper.

For crust, sift flour, sugar and

salt in bowl. Cut in butter with pastry knife or fork until dough resembles coarse meal. Mix in liquids and form dough into a ball. Wrap and refrigerate for at least 30 minutes. Roll out dough and press into 9-inch tart pan (or pie pan). If desired, freeze crust up to 1 month until ready to use. Crust can be baked directly from freezer.

Preheat oven to 425 F. Line unbaked crust with foil and fill with dried beans (or uncooked rice). Bake for 15 minutes, remove foil and beans (which may be reused for same purpose), and finish baking an additional 5 minutes until crust is light brown.

Fill baked crust with cheese mixture and lower oven to 350 F. Bake cheesecake in middle of oven until filling sets and toothpick inserted comes out clean; about 20 minutes. Let cheesecake rest for 10 minutes before slicing. It is best served warm or at room temperature.

### SAUSAGE AND PRAWN BROCHETTE

#### Marinade:

¼ cup Japanese soy sauce  
2 tablespoons brown sugar  
2 teaspoons minced garlic  
2 teaspoons Oriental sesame oil  
2 teaspoons finely chopped ginger

½ pound large shrimp, in their shells

1 medium red onion, cut into 1-inch chunks

3 Japanese eggplants, cut into ¾-inch rounds

½ pound duck sausage (or other suitable sausage)  
¼ cup sweet mango chutney

Yields 4 servings.  
In bowl, combine soy sauce, brown sugar, garlic, sesame oil and ginger. Add shrimp, onion and eggplants and toss to cover with marinade. Marinate for 15 minutes to 1 hour in refrigerator.

Meanwhile, poach sausages for 15 minutes in lightly salted water. Cool under running water and slice into 1-inch rounds.

Alternate pieces of sausage, shrimp, eggplant and onion on skewers. Grill over medium-hot coals for 2 minutes. Brush top side

Continued On PAGE 17A

## SMART MONEY

### Most American workers contribute to 401(k) accounts when available

Even in these tough economic times, American workers contribute to 401(k) plans when they are available.



Three in four eligible workers contribute to 401(k) plans

SOURCE: U.S. News & World Report



## More than a pinch of pepper

By Melanie Barnard  
and Brooke Dojny

Black pepper is the most commonly used spice in America. In fact, it is hard to think of a savory recipe that does not include the ubiquitous salt and pepper duet.

We are willing to bet that a pepper mill or pepper shaker stands next to almost every stove in the country and that nary a supper table is set without putting out the same.

We take pepper for granted. But in its long and honorable history, pepper has been the chief form of currency for several ancient economies, has been the cause of more than one armed conflict, and has caused reportedly reasonable men to risk life and limb to amass great fortunes in the black market spice trade.

As with most spices, pepper is most potent when freshly ground though it is most often sold already ground. It is easy enough to grind your own pepper, but it is certainly convenient to purchase it already done for you and, these days, like coffee, pepper is marketed in several grinds from fine to coarse to cracked.

Pepper has always been a staple in American cooking, but lately it has become the star spice in lots of trendy recipes. One reason for its newfound popularity is that as we continue to lower our fat and salt intake, pepper is a delicious flavor enhancer for our favorite foods.

In addition, as Americans have fallen in love with the spicy foods of Cajun and Southwest cooking, our taste buds have learned to tolerate higher degrees of "heat." Some people say that a trained palate will enjoy and even demand hotter and more peppery foods. From our own experience, we tend to agree with this theory.

Here are two wonderfully easy dishes that highlight black pepper.

The sauce for Black Pepper and Parsley Spaghetti cooks faster than the pasta itself and when coupled with a green salad and some Italian bread, makes a quick and delicious meatless meal.

Cornmeal and Cracked Pepper Biscuits are just the thing when you are planning to serve leftover roast beef or ham for supper. Bake up a batch of these biscuits and your family will think you planned the whole meal as a special treat!

If pepper is indeed the spice of life, we advocate far more than a pinch!

### BLACK PEPPER AND PARSLEY SPAGHETTI

12 ounces spaghetti or other  
strand pasta  
6 tablespoons olive oil  
3 cloves garlic, minced

1 teaspoon cracked or very  
coarsely ground black  
pepper  
¼ cup white wine or pasta  
cooking water  
½ cup chopped parsley  
2 tablespoons grated Parmesan  
cheese  
Salt to taste

Yields 4 servings.

Preparation and cooking time:  
20 minutes.

Boil pasta in large pot of salted water for about 9 minutes until al dente. Drain.

While pasta is cooking, heat oil in large skillet and saute garlic over low heat for 2 minutes. Stir in pepper and wine. (If pasta is not ready, remove skillet from heat and then rewarm when ready.)

Add pasta, parsley and cheese to skillet and toss to coat pasta with sauce. Taste and add salt to taste. Serve immediately.

### CORNEAL AND CRACKED PEPPER BISCUITS

1¼ cups all-purpose flour  
2 /tablespoons white cornmeal  
4 teaspoons baking powder  
1 tablespoon sugar  
1 teaspoon cracked or very  
coarsely ground black  
pepper  
¾ teaspoon salt  
4 tablespoons solid vegetable  
shortening  
4 tablespoons chilled butter,  
cut in 8 pieces  
¾ cup cold milk

Yields 12 to 16 biscuits.

Preparation time: 10 minutes.  
Baking time: 13 to 15 minutes.  
Preheat oven to 450 F.

In large mixing bowl (or food processor), thoroughly combine flour, cornmeal, baking powder, sugar, pepper and salt. Rub (or process) in the shortening and butter until mixture resembles coarse meal. Pour in milk all at once and stir (or process) just until dough clumps together.

Place dough on lightly floured surface and knead 10 times. Pat or roll to ¼-inch thickness and use a 2-inch biscuit cutter to make 12 to 16 biscuits, gathering and rerolling scraps as necessary.

Place biscuits, 2 inches apart, on ungreased baking sheets. (Can prepare 2 hours ahead and refrigerate, covered with plastic wrap.) Bake in center of oven for 5 minutes, then lower oven temperature to 425 F and bake an additional 7 to 10 minutes until light golden brown and well-risen.

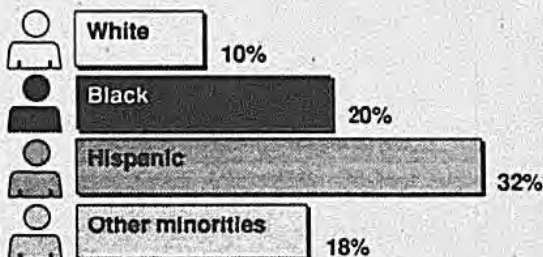
Serve warm. (To reheat, wrap loosely in foil and heat for about 3 minutes in 350 F oven.)

## HEALTH WATCH

### Many Hispanics lack medical insurance

More Hispanics lack medical insurance coverage than do other ethnic or racial groups in the United States.

Percent of U.S. ethnic or racial groups lacking medical insurance:



SOURCE: Journal of the American Medical Association

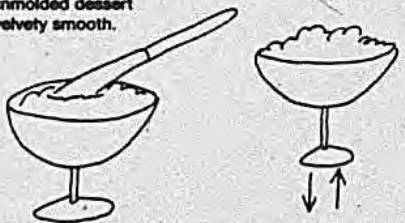
## KITCHEN HINTS

### Dessert mousses are light and smooth

At times, holes spoil the looks.

Here's how to ensure even texture:

1. Spoon the mousse into large or individual molds. Cut through it lightly several times with a knife. This eliminates trapped air pockets.
2. Tap the mold briskly on the counter a few times to settle the mixture into the mold.
3. The unmolded dessert will be velvety smooth.



## TRAVEL TIPS

### Winter car-care checklist

Anyone planning to drive a car during winter weather should first prepare with a thorough checkup for the vehicle to avoid mechanical failure on the road.

#### COOLING SYSTEM

Check and repair radiator and heater hoses for wear or weak spots. Flush cooling system and fill with antifreeze/water mixture.

#### BATTERY AND ELECTRICAL

Check battery terminals for corrosion. Fill any battery cells with distilled water, if needed. Check and replace any worn fan belts.

#### FUEL SYSTEM

Always keep fuel tank at least one-half filled to minimize condensation.

#### EXHAUST SYSTEM

Check for leaks and repair.

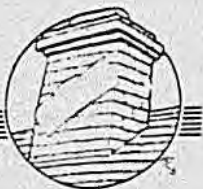
#### TIRES

Check tread and inflation levels. Use snow tires.

SOURCE: Good Housekeeping magazine



# Here's How



By Gene Gary

**Q.** Our entire 10-room home is done in wood paneling. It is badly soiled and I would like to know what I can use to clean it.

**A.** If the surface has been waxed, try washing down an inconspicuous area with turpentine to see if paste wax was used. If liquid self-polishing wax was used in the past, use a wax remover and "000" steel wool (available at housewares stores). Or one of the wax-based floor cleaners can be used.

Cleaning cloths should be changed frequently for best results.

Once the surface has been thoroughly cleaned use lemon oil (pure lemon oil not lemon oil furniture wax) to keep the surface oiled.

Other cleaning products on the market that may work well would be Murphy's Oil Soap or Formby's Face Lift, which will clean and condition the wood.

It is best to test any of these cleaning methods first in an inconspicuous area, as different finishes

on wood require different cleaning techniques.

**Q.** You recently described how to get rid of efflorescence with a muriatic acid solution. You also recommended sealing the surface with Thompson's Water Seal, following removal.

**A.** I followed all of the steps, but the Thompson's Water Seal didn't dry for a long, long time (days). And then the efflorescence came right back.

I contacted the Thompson company and talked with their engineer about my problem. He said that the water seal had to be changed due to California environmental laws, so they now have a lot of mineral oil in it and do not recommend it for protecting concrete and masonry.

Instead, he recommended washing the efflorescence off with vinegar and water and when dry applying Thompson's Concrete & Masonry Protector, but definitely not Water Seal.

**A.** We appreciate this information, as we were not aware of the changes made in this product. Your letter prompted us to contact Thompson's for a full update on their product line.

In California, New York, New Jersey and some parts of Texas, new environmental laws prohibit certain ingredients that were previously used in Thompson's Water Seal. In those states Thompson's has introduced a new Thompson's Concrete & Masonry Protector, which has a silicone base and is easily applied. This product has been on the market just a little more than a year.

Thompson's Water Seal now sold in these states has a different formula and is a non-drying penetrating oil. It is still an excellent product for masonry if you desire color enhancement as well as protection. However, it is much more difficult to apply and should be spread thinly and evenly so that it is absorbed by the masonry and does not remain sticky or blotchy (it is not recommended for lighter/buff colored brick or stucco).

The original Thompson's Water Seal is still marketed in other states. If you have questions call Thompson at (901) 685-7555, providing information seven days a week.

**Q.** I have a feather-finished stainless steel top stove that has been splattered with grease and then baked on. I have been unable to remove these ugly stains.

Please advise if you know of a solution.

**A.** Try Bon Ami with a scratchless scouring pad. If this is not successful use one of the soap-filled stainless steel pads, such as S.O.S.

There are also commercial metal cleaning products on the market, including a cleaner specifically made for cleaning baked-on grease. Be sure if you select a commercial cleaning product that it specifically recommends the cleaner for stainless steel.

Test any strong cleaner in a small inconspicuous area. Do not use an oven cleaner as this will damage the top even more.



## KITCHEN KIDS



# Sweets for your sweet

By Rena Coyle

Valentine Day is the time to show affection to those waiting to be showered with attention or to those who secretly have a burning spot in one's heart. Showing affection among kids is no different from adults.

There are children who will want to share this special feeling with teachers, parents, a neighbor or that special someone in their class. Making a card is fine, but if they really want to get their point across, how about a touch of candy?

Here are two delicious recipes that your kids might like to try.

Chocolate Turtles is the fast way to anyone's heart. Creamy, nutty fillings coated with chocolate make that divine message ring true. This recipe will have your kids making their own caramel, tossing it with nuts and spooning the treats onto pans to cool. Then the turtles are dipped and served.

This recipe has steps for all age children with supervision. Otherwise, if you have a 12-year-old who is confident in the kitchen, here's a recipe he or she can try.

For an even easier recipe that will let your primary schoolers try their hands at candy-making, try the Marshmallow Fudge. Instead of having to carefully watch candy thermometers rise, here is a fudge recipe that just requires melting and mixing.

As with all fudge, blending is just the beginning. Your kids can fold in their favorite nuts and roll them in anything from chocolate jimmies to shredded coconut, all the way to using them as centers and dipping them into melted chocolate.

Once a year let your kids herald their true feelings and make candies for those important loves of their heart.

### CHOCOLATE TURTLES

4 tablespoons butter  
1½ cups granulated sugar  
½ cup water  
½ cup heavy cream  
¾ pound pecan halves  
1 pound semisweet chocolate chips

**Utensils:** Paper towels, 2 cookie sheets, measuring cups, double boiler, hot plate or trivet, oven mitts, mixing spoon, deep saucepan, 2 teaspoons.

Yields 48 turtles.

Preparation time: 20 minutes.

Cooking time: 30 minutes (plus 20 minutes to harden).

With paper towel, grease cookie sheet well with 1 tablespoon butter. Set prepared cookie sheet aside while you make candies.

Measure sugar and water into deep saucepan. Place pan on stove and turn heat to medium high. The mixture will begin to bubble as it cooks, and in 12 to 15 minutes it

will begin to take on an amber color. As soon as sugar mixture turns amber in color, turn heat off and remove saucepan to a heat-proof surface.

Measure and add cream to hot sugar mixture. It will bubble and steam; carefully stir cream into mixture until it is completely incorporated. Add remaining 3 tablespoons butter and stir well into smooth caramel.

Add pecan halves and stir them into caramel, which will be very soft. Using 2 teaspoons, scoop out a small amount of caramel and drop it onto buttered cookie sheet. Repeat until all caramel has been spooned out into little mounds.

Set cookie sheet in refrigerator or on countertop out of the way while you continue.

Fill bottom half of double boiler half full with water. Place it on stove and turn heat on medium high. Empty bags of chocolate chips into top half of double boiler and place top over bottom and let chips melt.

Once chips have melted, turn heat off. Wearing oven mitts, remove pan of melted chocolate to countertop.

Stir chocolate with clean mixing spoon while remaining chips melt. Spoon a little melted chocolate on each caramel candy and spread chocolate to nearly cover caramel. Or you can carefully dip each caramel into chocolate.

Set each chocolate-covered "turtle" on clean cookie sheet to harden. If it takes longer than 20 minutes for chocolate to harden, place cookie sheet in refrigerator for a few minutes.

### MARSHMALLOW FUDGE

24 marshmallows  
3 tablespoons milk  
3 tablespoons corn syrup  
1 (12-ounce) bag semisweet

chocolate chips  
¼ teaspoon vanilla  
¼ cup chopped walnuts  
¼ cup shredded coconut

**Utensils:** Scissors, double boiler, saucepan, mixing spoon, measuring cups and spoons, waxed paper, 8x8-inch square baking pan.

Yields 3 dozen pieces.

Preparation time: 30 minutes.

Cooking time: 10 minutes.

Cut piece of waxed paper to fit into baking pan. Set it aside.

With scissors, cut marshmallows into small pieces and put them into saucepan. Add milk and corn syrup.

Place pan on stove and turn heat on low and let marshmallows melt slowly. With mixing spoon, stir marshmallow mixture occasionally so it won't burn on the bottom.

In the meantime, fill bottom half of double boiler half full with water. Place it on stove and turn heat on medium high. Pour chocolate chips in top half and place top over bottom and let chocolate melt. Once chocolate has completely melted, turn stove off and set double boiler aside.

Once marshmallow mixture has melted, turn heat off and, with adult assistance, pour melted chocolate into marshmallow mixture. Stir the 2 together until completely blended.

Add chopped walnuts and vanilla to fudge and blend.

Scrape fudge into lined baking pan and set it aside until it firms up, about 30 minutes.

Once firm, cut fudge into small squares and roll in shredded coconut. Set aside to harden, about 1



# LOCAL READER

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### Help Wanted

**SCHOOL SECURITY MONITOR:** Garden City Middle School from 9:30 a.m. to 5:30 p.m. on all school days. Responsible for monitoring students in boys' bathroom, boys' lockerroom, cafeteria & corridors. \$9.60 hourly. Call 294-3065 for application. gcF3

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

**ART LAYOUT PERSON** experienced, 20 hours per week. Looking for someone to work permanent part time only. 931-0012. Immediate opening.

**UTILITY COMPANY JOBS** Start \$7.80/hr., your area. Men and women needed. No experience necessary. For information, call 1-900-329-8429, Ext. 5791. 6 a.m. - 8 p.m. - 7 days - \$12.95 fee. hf3

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

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

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

### Help Wanted

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

**HOUSEKEEPER / BABYSITTER** live in. Five days for 3 1/2 & 1 year old at home. Own room, bath TV. 627-9280. (Manhasset) References & English a must. wM4

**ADVERTISING SALES** Opening for energetic person in Great Neck area. 20 hours or more per week. Some experience helpful. Good earning potential based on salary plus. If you are seriously interested in finding long-term employment, please call 931-0012. hfM

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

**INSURANCE ASSISTANT** wanted for busy Chiropractic office. Experience necessary. Mon, Wed., Fri. 9:30-1:30. Once monthly Sat. 9-12. Call 538-3220 for interview. Garden City area. gcF3

**SECRETARY/ASS'T P/T** Doctor's office. Call Monday thru Friday, 9 a.m. to 6 p.m. 747-2230 wf4

**EXPERIENCED BOOKKEEPER** for Real Estate office needed Saturday and Sunday. Hours flexible, non-smoker. Salary open. 485-7054. wf3

**BABYSITTER WANTED: LIVE** in/Live Out. Two hours per day, 7 a.m. to 9 a.m. Send children off to school, ages 4 1/2 & 6 1/2. Reliable adult, college student or retired person. References. Call Ellen 931-7367 (Leave message).. wM4

**EXTREMELY BUSY OFFICE** needs experienced Sales Agent. Call Bernice Rossi, Molloy Realty 747-2010 or 294-9112. gcF4

**CLERICAL 3 DAYS A WEEK** Returnees welcome. Penmanship a must. Eager and willing to learn. La Joallier Jewelers. 746-2304. gcMr2

**IF YOU ARE A PROFESSIONAL** Check out the Professional Guide in this newspaper. For a low price of just \$10.50 per week you can get your message across to readers of all eight weekly newspapers we publish. Call today for more details. 931-0012

### Situation Wanted

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

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

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

**ATTENTION VACATIONERS** would you like to go away and know that your dog or cat is well taken care of? Mature woman who loves animals will give your pet lots of TLC. Fenced in yard. 352-9113. gcmr5

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

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

**EF AU PAIR - CHILD CARE** affordable, European, live-in child care - 12 months legal program, weekly, average \$165. Call today for our next monthly arrival. 1-800-333-6056. hm5

**HOUSECLEANER WITH** References, does excellent job, seeking position for Monday, Tuesday, Thursday, Saturday. Call 481-0702 wf4

**NURSE'S AIDE WITH** Hospital, rehab and private home care experience wants to help with sick or elderly P/T or F/T. Very kind personality. 248-4029. gcMr1

**CHILD CARE NEEDED FOR** your little one? Call me. I'm a loving mother with an Elementary Education degree who has years of experience taking care of children in my home. Non-smoker, excellent references available. PT or FT. 747-1507. Wf4

### Situations Wanted

**BABYSITTING - GOT SOME-** where to go and no one to watch the kids? Now you do...Call me 867-7161 \$8 per hour.. Week-nights, weekends, day or night. gcF3

**EXP'D TYPIST AVAILABLE** Reports, memos, letters, resumes, legal documents, Lazer Jet printer. WordPerfect 5.0. Call 294-4559. gcMr1

**NURSE'S AIDE FULLY EXPERIENCED** in hospital, nursing home and private duty, willing to take a long term case. Work hours 11 p.m. - 7 a.m. \$10 an hour. References. 546-2521. gcMy1

**ARE YOU LOOKING FOR A** meticulously clean house? Mon. or afternoons. Garden City only. Call after 6:30 p.m. 731-8553. gcm1

**CERTIFIED HOME HEALTH** aide looking for work as aide or companion. Non-smoker, good references, own transportation. 6 years experience. Call Maria (516)483-4617. gcMr1

**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. wtFn

**HOUSECLEANER AVAILABLE** Experienced, detail minded, reliable. Educated American. Own transportation, flexible hours. Great references. 334-2336 gcMr1

**HOUSE & OFFICE CLEANING** Free Estimates. Good reference. Own transportation. Call Anna after 4 p.m. 546-9546. gcMr1

**HOUSEKEEPER AVAILABLE** Good references, flexible hours. Call 481-1746. gcMr1

**LOOKING FOR 2 DAY PER** week general office work. Typing, filing, etc., mature, experienced. Great phone personality. Call Chris 931-1320. hm2

**MATURE WOMAN LOOKING** to take care of older woman. Good references. Hours 9 a.m. to 2 p.m. Garden City Park area only. Call 248-4491. Wf4

**EXPERIENCED IRISH GIRL** available for housecleaning Mon. to Fri. No job is too much if the price is right. Garden City references available. Call Kathleen Kelly after 6 p.m. 437-4308. gcF4

**Situations Wanted**

**HOUSECLEANER AVAILABLE**  
I do housecleaning. I have 5 years experience and very good reference. speak English, own transportation. Call me after 6 p.m. 292-1307. gcF4

**EUROPEAN FEMALE LOOKING**  
for live-in housekeeper position. Experience and references. Call Margaret at (718) 389-2592. gcF4

**CERTIFIED NURSE'S AIDE**  
looking for job as companion for elderly or babysitting. Experienced with references. (718) 868-2811. gcF4

**EXPERIENCED TEACHER,**  
loving Mom, non-smoker will care for your child in my Grace Ave., Great Neck home. References available. Call 466-0112. WF4

**HOUSECLEANER AVAILABLE**  
anytime. Experience & references. Also babysits. Own transportation. Call anytime, 794-2647, ask for Elizabeth. gcF4

**AVAILABLE - LIVE IN BABY-**  
sitter/housekeeper. Mature, experienced & reliable. Running errands, housecleaning & cooking. My services are personal & trustworthy. References, own transportation. Call 285-6716. gcF3

**HOUSECLEANING, EXPERIENCED**  
English speaking. Own transportation. References. 358-5128. gcF3

**EXPERIENCED MATURE**  
woman seeking position as baby sitter or housekeeper. Live in. Please call 718-493-6157. gcF3

**YOUNG POLISH LADY IS LOOKING**  
for a housekeeping position. Experienced, references. Telephone 565-1453. Call Anette. gcF3

**EXPERIENCED LOVING**  
Grandmother, who is non-smoker, will babysit your children in my Williston Park home full time. Call 747-6726. References available. wM1

**HOUSECLEANER, HONEST,**  
Reliable, available for daily work. Very thorough and efficient \$50-\$60 daily. Also Apartment cleaning a specialty at moderate prices. Own transportation. 489-2788. gcMr2

**NURSE'S AIDE-COMPANION**  
with good references and experience - Certified. Looking for job to work with sick or elderly. Call anytime from 9 a.m. to midnight, (718) 868-0130. hf3

**HOUSECLEANER, EXPERIENCED,**  
good references, own transportation. Call any time. 731-3618 or 483-8617. gcF3

**HOUSECLEANING POSITION**  
for Mineola Mom with empty nest syndrome. Flexible days & hours. Own transportation. Reasonable. Also cooking & dinner party catering available. Call 747-2673. WF3

**PARTY ASSISTANT, CHAUF-**  
fering, items exchanged, errands, food shopping, dog walking, motor vehicle, home deliveries. Reliable, flexible hrs. 783-7605. gcF4

**Situations Wanted**

**HOUSECLEANER AVAILABLE**  
Mon., Tues., Wed., & Sat. Good reference. Call any time. 564-9521. gcF4

**DAY CARE PROVIDED**  
Young Garden City grandmother available Mon.-Fri. 8-6. P/T or F/T in my home. Reasonable rates. 741-8566. gcF4

**SEEKING POSITION AS LIVE-IN**  
Nurse's Aide or live-in housekeeper. 212-299-1753. gcM2

**NURSE'S AIDE AVAILABLE 5**  
days per week, live out. Experienced. References available. 481-6366. gcM2

**LOOKING FOR SLEEP IN**  
housekeeping job. Also will take care of children. Trustworthy, experienced. 938-3116. Ask for Rebecca. gcM2

**COMPANION POSITION,**  
light cleaning, sleep out. 437-4289. gcF4

**NICE YOUNG LADY FROM**  
Europe looking for housecleaning job. Speaks English. References. Call Liz at 292-6029. gcF4

**LPN NURSE SEEKS TO TAKE**  
care of the elderly. Live in or out. European experience. Well mannered, gets on well with people. Many yrs. of experience. 212-405-9203. gcF4

**P/T RECEPTIONIST / SECY**  
available to work any 3 full days except Thursday, Saturday and Sunday. Personable and dependable. 747-0831. wM4

**HOUSECLEANING AVAILABLE**  
Ten years experience. Good reference with transportation. Call 488-6462 or 564-8416 after 6 p.m. please. gcMr2

**MOTHER'S HELPER - IRISH**  
High School student available June 10 - August 18. Excellent references. Non-driver. Leave message 378-5619. gcMr2

**HOUSECLEANER AVAILABLE**  
Experienced. Will work any day. 292-2747. Call any time. gcMr2

**RELIABLE, RESPONSIBLE,**  
Young woman seeks job as nurse's aide/companion to live out. 546-9331 evs. and week-ends. gcMr2

**EXP'D HEALTH CARE**  
Worker needs 9-5 situation or sleep-in job caring for seniors, especially couples. Skilled in all areas of services. Call 753-2094. gcF4

**RELIABLE, EXPERIENCED**  
Nurse's Aide seeks position to take care of elderly. Live in or out. Own transportation. 379-6967. gcM2

**BABYSITTING - GARDEN CITY**  
mother with older children wanting to babysit occasionally. Preferably daytime. Thank you. 248-5896. gcM2

**LOOKING FOR DISHWASHING**  
job in restaurant or office cleaning. 538-9428. Leave message on machine please. gcM2

**Real Estate For Sale**

**GARDEN CITY NUMBERED ST.**  
Central section. Convenient to all, large plot, realistically priced. Principals only. Call 747-8078 for appointment. gcM1

**WYNDHAM, NY - WYNDHAM**  
Mountain, slope-side Condo. 3 BRs, 2 baths, sauna, furnished, washer/dryer, low taxes. Immaculate. Best offer over \$135,000. 718-343-1628. gcM1

**NORTH EAST SPLIT - 3 BRS,**  
LR/fpl, DR, new kit w/skylight, deck, new CAC & furnace, deep plot. \$340,000. 741-7429. gcM1

**TUDOR - EAST WILLSTON:**  
Completely redone, new designer kit., park-like grounds, 3 BRs, 1 1/2 baths, fin. bsmt, 2 car garage. Asking high \$300's. Call days, 212-309-3125. gcF3

**GARDEN CITY WESTERN**  
Garden corner Split. 3 BRs, 1 1/2 baths, LR/fpl, DR, Kit, den, bsmt., patio, CAC, 1 car garage. \$325,000 negotiable. 488-4796. gcM1

**ONE BDRM CO-OP GARDEN**  
Apt. with scenic view. 20 minutes to NYC. Near North Shore Towers, E.I.K. Low maintenance. Reduced to \$61,500. Call 747-0535. wF3

**WILLSTON PARK 3 OR 4 BR**  
Colonial. EIK, full DR, convenient to all, many extras. \$200,000. Principals only 741-1867. WF4

**NEW HYDE PARK VILLAGE**  
Custom 3 BR Colonial. Low taxes, walk to RR - stores. Large LR/fpl, large EIK, deck with hot tub, new windows & siding, new plumbing & electric throughout house. Many extras. Must see! Owner. \$225,000, 488-1318. wF3

**GARDEN CITY PRIME**  
Estates Section Split, 3 BRs, 2 baths, LR/fpl, FDR, EIK, paneled playroom & Lower basement. Oversized 1 car garage, patio, 2 zone gas heat. Walk to schools & RR. Low \$400's. Owner 747-3882. gcM2

**MUST BE SEEN! ALL GAS**  
home. Custom Ranch. 100x160 overlooking Garden City Golf Club. Pristine & private 4 BR, 2 1/2 new baths, modern EIK, LR, FDR, den, bsmt. designed for entertaining. 15 foot wet bar, pool table, grand fpl, oversized 2 car garage. Many extras. By owner \$649,000. 248-9246 during week p.m., on weekends a.m. gcM2

**GARDEN CITY/HEMPSTEAD/**  
Condo. Best Buy! Atrium Plaza, 200 Hilton. Private entrance, 2 BRs, Galby kit., dining area, sunken LR, 1 bath, all appliances including washer/dryer, CAC, fully carpeted. Indoor private parking. Owner 354-6502. gcM1

**SAG HARBOR - BRIGHT &**  
Cheery High Ranch in quiet, wooded area. Water view with mooring rights. Walk village. 4 BRs, 2 baths, LR/fpl, DR, fam. rm., lg. EIK leading to spacious redwood deck. Offered furnished or unfurnished. Assumable 8 1/2% mortgage. \$259,000. Owner 742-5597 evenings. gcF3

**Real Estate For Sale**

**SOUTHOLD CONTEMPORARY**  
Chalet. Sandy beach & boat slip featuring 3 BRs, 2 baths, LR/fpl, den, kit, decks, lovely waterfront community. Priced at \$218,000. Jim Gray Realty. 1-800-287-GRAY. hf3

**GARDEN CITY - HAMILTON**  
Gardens. Best location. Walk to everything. Large 1 BR apartment, front to back, quiet top floor, heated garage. No money down. \$97,000. Immediate occupancy. 747-2422. gcF4

**CAMELBACK, PA. TOWN-**  
house. Best mountain top location. Ski on/ski off. Fully furnished 4 BRs, 4 baths, 2 kits., deck, wood stove, skylight, greatroom. Clubhouse with heated pool, indoor tennis & sauna. \$139,000. Sale/Rent. 747-7019. gcM1

**GARDEN CITY - SAVE \$400,000!**  
Price reduction plus 8.5% mortgage by owner saves \$1,000 per month in mortgage payments! It's less expensive than you think to trade up to this 5 BR Colonial on Oxford Blvd. Owner/Broker 248-2450. gcF4

**GARDEN CITY. MAGNIFICENT**  
English Tudor completely refurbished. Every comfort. \$3,600,000. 741-3089. Afternoons/weekends. gcF3

**GARDEN CITY ESTATES**  
Brick Center Hall Colonial. 3 BR, 3 baths, LR/fpl, FDR, den bsmt rec. rm, screened porch, attached 2 car garage. \$400's. Owner 248-8425. gcM1

**PRIME REYDON CT.**  
Southold, N.Y.: Two one-acre lots, deeded and association approved, private beach plus boat slips and community marina, road and power completed, all approvals. Ready to build. Call 437-8520. gcM3

**GARDEN CITY - 4 BRS,**  
3 baths, LR/fpl, DR, EIK, den, basement w/fpl, large fenced yard. Many extras. By owner \$329,000. 248-5244. gcF3

**SEAFORD 3 BR WATERFRONT**  
Small & charming, new kit & bulkhead. Low, low taxes plus low house & lawn maintenance. Truly a lazy man's special. \$159K. Mr. Grasso 775-6035. gcM2

**HELGA CROSBY'S BEST BUYS!**  
When the castle was sold, the prince wanted to buy Cinderella a house and she said "Cool it Charlie, I ain't doing no more windows." So he bought her an apartment near the big city that doesn't sleep and they lived happily ever after. You too deserve more fun and less work in one of these posh pads. Live luxuriously in this 3 BR Condo. LR/fpl, DR, 3 bathrooms, reserved garage space, central location. \$400's. Or Promenade in Brooklyn Heights - 2 BR Co-op, 2 baths, new kit, doorman. \$200's. And for Theatre & Florida lovers - Opt for a little 1 BR jewel \$110,000 on East 78th St. Stadwell Realty 746-7077 or after 6 p.m. 746-0563. gcF3

**Real Estate For Sale**

**GARDEN CITY MOTT**  
Center Hall Colonial, 4 BRs, 1 1/2 baths, LR/fpl, DR, new kit., den, plus fam. rm. with cathedral ceiling. Fin. bsmt., 2 car garage, oversized park-like plot. Mint. Principals only. \$475,000. 746-7507. gcF3

**GARDEN CITY ESTATES**  
Colonial north of Stewart Ave. LR/fpl, den, FDR, EIK, 4 BRs, 3 baths, fin. bsmt. Maintenance free. New windows, 2 car garage, low taxes. \$415,000. Principals only. 747-2794. gcF3

**GARDEN CITY & VICINITY:**  
Buyer's Market! 100 x 115 on prestigious Stewart Ave., 5 BR slate roof brick Georgian Colonial, 3 1/2 baths, den/library, palatial windows, fpl, covered patio/porch, 2 car attached. Real beauty. \$650,000. Western Section: 3 BR. Ranch, 2 baths, skylight kit., LR, fpl, full fin. bsmt., 2 car, 80 x 100, beautifully landscaped plot. \$375,000. Young 3 BR Split, 2 1/2 baths, updated kit. \$339,000. Garden City South: 3 BR Brick Split. 2 1/2 baths, central air, fin. bsmt., sprinklers, 2 car. \$295,000. Garden City Park: 4 BR Tudor, 2 1/2 baths, EIK, 2 car, walk Merillon RR, \$265,000. Adjoining bldg. plot 60 x 100. \$120,000. Your own Ctry. Club. 5 BR Slate roof, brick CH Colonial, 3 plus two half baths, den, heated pool, two cabanas, 3 car. Seven (7) rm. attached suite. Owner finance. \$495,000. Hempstead Cathedral Gardens. On Garden City Line. Young breathtaking 4 BR CH Colonial, 2 1/2 baths, super kit. Fam. rm/fpl, CAC, 14' x 24' conservatory deck, fish pond, 2 car, walk to Garden City station, available furnished. \$425,000. 4 BR Colonial Tudor, 3 1/2 new baths, new EIK, fpl, den, fin. bsmt., possible mother/daughter, SD #27. \$284,500. Charming 3 BR Center Hall Colonial. EIK, porch, patio, 75 x 100 landscaped beauty. \$219,000. Country Club Estates: Company pays commission on 1/3 acre, 3 BR slate roof Colonial, 2 1/2 baths, den, fpl, brkfst. rm., 24 x 44 pool. \$226,000. 4 BR Brick turreted slate roof French Tudor, 2 1/2 baths, granite fpl, sunk beamed LR, 70' x 130' property, 2 car. \$220,000. Overlooking Golf Course, 5 BR Colonial. 2 1/2 baths, fpl, 20 x 18 den, new decor, possible MD. \$199,000. 3 BR Dutch Colonial, 2 1/2 baths, jacuzzi, new windows, fpl, den, 90 x 130, walk RR, 2 car garage. \$189,000. 3 BR Quaint Colonial, 2 1/2 baths, EIK, master BR/fpl, LR/fpl, Walk all. 2 car garage. \$169,900. West Hempstead - Handyman Special, Estate sale, 4 BR Brick A-line Cape, EIK, FDR, fpl, 54' x 155 property. Walk RR \$139,000. Elaine J. Nolan, 485-7054, 292-9749. WF3

**E. WILLSTON - WHEATLEY**  
Schools, Robbin Hill Colonial on 1/3 acre, LR/fpl, FDR, 3 BRs, 2 baths, den, CAC, fin. bsmt. Low taxes \$400's. Call Joan, U.S. 1 Laffey, 741-3070. wF3

**EAST WILLSTON STARTER**  
2 BRs, LR, DR, 1 1/2 baths, new windows, roof, Wheatley SD, low taxes. Move-in condition. Low \$200's. Owner 248-2379. Wm2

**Real Estate For Sale**

**STEWART MANOR N. PRICE** break - Large Custom Ranch 60 x 100 landscaped plot, attached garage, spacious LR/fpl, FDR, EIK, 3 BR's (King Master) 2 baths, prime area. \$265,000 Exclusive broker. 775-2327. gcf3

**GARDEN CITY ESTATES** area. No maintenance split. Walk to school, playground, & RR. 3 BR's, great family room with fpl. Possible mother/daughter. Good taxes. High \$300's. (516)742-5195 gcf4

**GARDEN CITY VICINITY** The Atrium - 1 BR Condo, CAC, washer/dryer, large yard, free indoor parking. Maintenance \$110. Steal at \$107,000. 538-8380. gcf4

**NO CASH DOWN GARDEN** City Locust Street Cape - 4 BR's, 2 baths, LR, DR, new EIK, finished basement. Low taxes, 60 x 125 plot. Asking \$319,000 Principals. 742-8337. gcf4

**WESTBURY/SALISBURY** Contemp. Split. East Meadow SD. 3/4 BRs, 2 1/2 baths, LR, cathedral ceiling, skylights, FDR, EIK, den, above ground pool, deck, many extras. Owner. 997-4071. Wm1

**GARDEN CITY SOUTH 4 BR, 2 1/2** baths, fin. bsmt., easy mother/daughter. Near RR. Owner being transferred. \$215,000. Principals only. Days 212-370-8404, evenings & weekends 516-483-3879. gcmr2

**SOUTHOLD - COZY CAFE, LOW** maintenance. LR/fpl, DR, 2 BRs, plus 2 fin. rms. up. Low taxes, family neighborhood. Asking \$149,500. Southold - Well cared for 3 BR, 2 bath Ranch on park-like 1/2 acre features DR/LR/FPL, screened porch, fin. bsmt. & 2 car attached garage. Good value! \$179,000. Matituck.

Waterview & boating rights. Handsome older Cape with spacious rms. 3 BRs, 2 baths, banquet DR, LR/fpl, EIK, screened porch, attached 2 car garage. Oversized lot with flowering woodlands. \$225,000. Southold. Handsome village Colonial. 4 BRs, 2 1/2 baths plus professional suite. Ideal for B & B. A rare find. \$249,500. Southold Waterfront. Spectacular views & deep water. Country Cape. LR/fpl, DR/fpl, private Master BR/bath plus additional 2 BRs & 2 baths. Professionally landscaped. A must see! \$545,000. Marion King Realty 734-5657. gcf3

**1 BR CONDO OCEAN FRONT** Gold Coast AIA Palm Beach. Newly renovated, leather furniture, near golf course. \$84,000. Also for rent with option to buy. 483-6880 days, 285-7738 eves. gcf4

**NORTH FORK SPECTACULAR** Buy! Out of state owner forced to reduce price on this immaculate Colonial Cape Cod sedately set on richly landscaped 1 acre plus plot for \$66,000! First floor offers large LR, den/fpl, FDR, kit, dinette, oversized BR, tiled bath. 2 BRs, bath upper floor. Fin. bsmt., playroom, double garage. Now only \$169,000. Hurry! Bookmillier Real Estate, 722-4423. gcf3

**Real Estate For Sale**

**GARDEN CITY PRINCIPALS** only. Newer Estates Center Hall Colonial. LR/fpl, FDR, new spacious EIK, 4 BRs, 2 1/2 baths, rec. rm., brick & vinyl maintenance free exterior, 2 car garage, gas heat. Walk to RR & stores. Mint condition. Realistically priced \$329,000. Call evenings for appointment. 742-2712. gcf3

**GARDEN CITY ESTATES** reduced for immediate sale! 3 BR Colonial, new EIK, 2 full baths, fin. bsmt. Large LR/fpl, FDR, taxes \$2,600. Asking \$305,000. 248-2009. gcf3

**GARDEN CITY TUDOR** Gardens. 1 BR Condo, mod. EIK & bath, A/C, walk to all. Low maintenance with heat \$169. By owner \$170's. 742-8342. gcf3

**GARDEN CITY VICINITY** Luxury townhouse located at the Atrium Plaza just 5 blocks from the Garden City Hotel. 3 BRs, 2 1/2 baths, EIK, DR, LR, fin. bsmt., laundry rm., outdoor patio, garage parking, CAC, security system, appliances. Owner has relocated and is pricing this townhouse for an immediate sale at \$215,000. Call us today at 717-296-2673 to discuss possibilities of financing, rental with purchase option, immediate possession, etc. Owner. gcf4

**GARDEN CITY PRIME** Central location. Walk to Village. 3BR, 3 bath Ranch. New throughout. 3 room basement suite with bath & auxiliary kitchen. 2 car attached on 80x125. Asking \$449,000. 742-8337. gcf4

**PARK SECTION MINEOLA** Legal 2 family. 5 1/2 & 4 1/2 rm. apartments. Gas heat, full attic, fin. bsmt. 50 x 100 ft. lot. Low taxes. Mid \$200's. Call 746-3141. WF3

**KEUSEY'S EXCLUSIVES** Estates Center hall Colonial. Mod. & spacious EIK, 4 BRs, 2 1/2 baths, fpl, rec. rm., 2 car, walk to all. \$345,000. Expansive living area in this 3 BR, 2 1/2 bath Contemp. Large property. EIK, fam. rm. Asking \$345,000. Put a little Mott in your life. Center Hall Colonial, LR/fpl, DR, kit., Florida rm., 2 BRs, 1 1/2 baths. Priced to sell \$295,000. English Colonial - 60x145 property needs TLC. 4 BRs, 1 1/2 baths, LR/fpl, full DR, kit, heated sun rm. & garage, plus low, low taxes. Reduced to \$279,000. Contemp. Colonial on 85 x 130 lot, 3 BRs, 1 1/2 baths, den, 2 car with electric eye. Asks \$265,000. Why rent? Affordable 1 BR Co-op, heart of village, private entrance & garage too. Walk to all. Only \$69,500. Edwina M. Keusey 747-1300. gcf3

**Real Estate For Sale**

**GARDEN CITY RETIRED** dentist offers home with office on 1/2 acre. 9 RM farm ranch with 2 car garage includes waiting room, exam room, office & full bath. Must sell. Asking \$350,000. Valentine Agency 746-7200. WF3

**GARDEN CITY ESTATES** Elegant, beautifully decorated and renovated Dutch Colonial. Center Hall, 5 Bedrooms, 3 1/2 Baths, Living Room with fireplace with authentic Dutch tiles, formal Dining Room, Sun Room, Finished Basement. Brass light fixtures, Laura Ashley curtains and wallpaper throughout. Hardwood floors, new eat-in-kitchen with cherrywood cabinets and top of the line appliances, two car garage. New furnace and water heater. House surrounded by dozens of azaleas. Excellent location, within half mile from Mineola and Hempstead train lines. Tullamore Park, Hempstead and Stratford Schools just around the corner. By owner. \$495,000. 742-4271. gcm1

**GARDEN CITY PARK** Wideline Ranch, 3 BRs, 2 baths, fin. bsmt., garage. Estate to settle. Our exclusive \$169,000. Williston Park 4 BR Colonial, 2 baths, new EIK, spacious fam. rm., 2 car, new gas heat. Best value in town. Asking \$198,900. Infranca Real Estate 437-8877. hf3

**INCOME PROPERTY, NORTH** Merrick. Totally mint. 3 BRs, 3 baths, FDR, EIK, fin. bsmt. with bath, 3 room fin. garage, large deck with awning. Call for appointment. \$190,000. 623-6801. gcmr2



**GARDEN CITY CO-OP - 2 BR** second floor unit. Center of Village. One block to LIRR & all shopping. Refinished floors, new windows. Owner \$149,000. 873-9469, leave message. gcm2

**CHERRY VALLEY CO-OP - 1 BR**, new kit with dishwasher, oak floors, park-like grounds. Walk to RR. Maintenance 81% deductible. Asking \$89,000. 294-8066. gcmr1

**GARDEN CITY CHERRY** Valley 2 BR with new kit & bath. Walk RR. Motivated seller asking \$124,900. Feenassy Realty 6245. gcm2

**MINEOLA HORTON HOUSE** 1 BR, large LR, secure building. Convenient to RR, hospital, stores. Must sell. \$89,000. By owner, 747-8711. gcm2

**Real Estate For Sale**

**GARDEN CITY CHERRY** Valley Co-op. Second fl., wall to wall carpeting, washer/dryer, renovated kit & bath. Extras. Court yard location. \$97,000. 248-6738. gcf4

**GARDEN CITY - HAMILTON** Gardens. Best location. Walk to everything. Large 1 BR apartment, front to back, quiet top floor, heated garage. No money down. \$97,000. Immediate occupancy. 747-2422. gcf4

**GARDEN CITY - HAMILTON** Gardens. Best location. Walk to everything. Large 1 BR apartment, front to back, quiet top floor, heated garage. No money down. \$97,000. Immediate occupancy. 747-2422. GCMR1

**ONE BR CO-OP, FREEPORT** Kitchenette. Good for newlyweds or single person. Washer/dryer on floor. Parking space on property. New oven, refrig., remodeled bath. Asking \$68,000, neg. 868-5671. hf4

**MINEOLA 2 BR, 2 BATH** corner apartment. Oak floors throughout. 6 closets (2 walk-in). 2 parking spaces. \$98,000. Immediate occupancy. 80% deductible. 328-7068 or 747-7430. gcf4

**CHERRY VALLEY - 1 BR** new oak EIK & updated bath. Great location. Owner/Agent. Must sell. Won't last. Asking \$79,000. 294-5121. gcf4

**G.C. CHERRY VALLEY CO-OP** 2BR, CAC, new kitchen, updated bathroom. Second floor. Move in condition. Walk to LIRR. \$136,000. 747-8850. gcf4

**MONTAUK - 2 RM CO-OP** One hundred feet from beach. Electric heat/air conditioned. Walk to dining, shopping. Sleeps four. Full kit, cable TV. Must sell. Asking \$39,500. Great Rental History. 724-5572. hm1

**MINEOLA CO-OP GARDEN** Plaza. 2 BRs, 2 baths, fully renovated. 60% tax deductible. Quiet top floor, corner apartment with extras. Walk to LIRR \$135,000. Principals only. 746-5646. gcmr1

**GARDEN CITY/HEMPSTEAD** (Cathedral Gardens). Large 1 BR Co-op with patio. Great for entertaining. Maintenance 80% deductible. Bargain at \$69,900. Will consider swap or rental with option to buy. Call owner 485-8079. gcmr1

**GARDEN CITY/HEMPSTEAD** Mulford Place. Large 1 BR in charming building. Decorator bath, closets galore. Like new. Must be seen. \$79,900 neg. 489-9666. gcmr1

**2 BR GARDEN CITY CO-OP** offers a great life style. Sunny rooms, spacious storage & comfortable living. Close to train & shops. Low maintenance. Reduced to \$149,000 by owner. 294-9318. gcf4

**Real Estate For Sale**

**MINEOLA HORTON HOUSE** 1 BR, a/c, walk-in closet, live in super. Walk LIRR/hospital/courts. Nine months free maintenance! Asking \$99,500. Owner 294-0924 evenings. gcm2

**GARDEN CITY'S BEST 1 BR** Co-op. New kit, bath, CAC, etc. New w/w carpet, wash/dryer. Prime for retiree/single/newly. No 1 bedroom is better! Asking \$99,000. Owner 742-3065. gcm2

**Open HOUSE**

**171 MEADOW ST., GARDEN** City. Sun., Feb. 24, 10-2. 3 BR Cape, new oak EIK, 2 new baths, steam shower, skylights, LR, DR, Cedar family rm., large deck & oversized yard. Fin. bsmt. & laundry rm. Sunny with Country Charm! Call for appointment 742-2028. gcf4

**Real Estate For Rent**

**TOP FLOOR APARTMENT** 1 BR, LR, EIK, bath, own entrance. Mature business person. No children or pets. \$660 including utilities. 437-4456. gcmr1

**FRANKLIN SQUARE - 1 BR** Apartment - full bath, EIK, utility room with washer/dryer, A/C, wall to wall carpeting, good closet space, private entrance, parking. Walk to RR & stores. Near park. Nice quiet neighborhood. All amenities. Must see. \$750. 775-1475. gcf3

**BETHPAGE - 3 RM. APT.** Second floor, full kitchen, full bath, separate BR & LR, ideal for single. \$600 pays all. 1 month's security required. Call 932-1120. hf4

**HEMPSTEAD/GARDEN CITY** Mulford Place. Large 1 BR in charming building. Freshly painted, LR/fpl, DR adjacent salarum. Furnished \$950. Unfurnished \$850. 741-5923. gcm1

**ROOM FOR RENT** One person, non-smoker, share apartment. 355-0610. Call early in the morning or after 4 p.m. gcf4

**GARDEN CITY, LARGE** Colonial home to share. Kit, laundry, LR & dining areas. Near RR. Professional or business person preferred. References. 747-6420. gcf4

**GARDEN CITY VICINITY** Luxury townhouse located at the Atrium Plaza just 5 blocks from the Garden City Hotel. 3 BRs, 2 1/2 baths, EIK, DR, LR, fin. bsmt., laundry rm., outdoor patio, garage parking, CAC, security system, appliances. Owner has relocated & is offering this townhouse for rental of \$1550/month plus utilities. Owner will apply one half rental towards purchase price at time of closing. This townhouse is available for immediate possession. Call us today to discuss possibilities of your renting today & owning this luxury townhouse. Owner 717-296-2673. gcf4

**Shop For A New Car**

TURN TO THE CLASSIFIEDS, PAGE 18A



**Real Estate For Rent**

**OFFICES FOR RENT**  
Mineola - Willis Ave. location. Choice of 125 sq. ft. or 980 sq. ft. Use space for office or store. Ground floor level. Good parking. Call owner 746-8023. wF3

**FURNISHED A/C ROOM**  
Share Mott Home. Employed male/female. No pets. \$85 week. 741-3089 eves. gcF3

**GARDEN CITY - LOVELY.**  
quiet, furnished room. Private entrance, bath. Mature, non-smoker preferred. References. 746-0018. gcF3

**GARDEN CITY - 1 BR APT.**  
large - Center of Village, quiet & sunny 2nd floor, new kitchen & bath. Luxury building, A/Cs included, finished floors, short or long term rental. 739-3907. gcF3

**AVAILABLE MARCH 1**  
3 Room Apartment. Separate thermostat & entrance. A/C light cooking. Business woman or business couple. Near parkway & RR. Quiet, residential area, room for 2 cars. \$500. 623-6801 gcF4

**BELLEROSE. 1 BR APARTMENT.**  
Full bath, large kit with dining area, ceramic tile, first floor, private entrance, Nice yard, wall to wall carpeting. Walk to RR & stores. Residential area. \$624. 292-0484. 292-0302. gcml

**STUDIO - W. HEMPSTEAD/**  
North of Turnpike, separate entrance, full kitchen and bath. Newly painted, brand new carpeting, floors refinished. Mature adult, non-smoker preferred. \$500 includes utilities. Days 482-8730, ask for Mary Linn. Eves. 481-7476. gcF3

**OFFICE SPACE/GARDEN CITY**  
647 Franklin Ave. near 7th Street. All services plus parking. Approximately 126 sq. ft. \$250/month. 248-0327. hf2

**GARDEN CITY FURNISHED**  
room available for rent. Private entrance, private bath, parking. Convenient to all. No kit. 741-3791. gcml

**GARDEN CITY - 36 HAMILTON**  
Pl. 3 1/2 rm. Co-op for rent or sale. Large LR, BR, EIK, dinette area, bath. Includes indoor garage. Walk to RR & shopping. 248-0436. gcF3

**GARDEN CITY - PRIVATE**  
Room for rent. Furnished or unfurnished in private house. Share bathroom, nice room, carpeted, panelled, mirrored. Nice family. Ten minutes from Adelphi. Walk to RR & courts. 741-9740. gcF3

**HOLLISWOOD GARDENS - 1 BR**  
Garden Apartment. New kitchen, dining area, lots of closets. Charming neighborhood. \$825 per month. Call owner (718) 468-3581 gcMr1

**OFFICES FOR RENT**  
Two Manhasset offices for rent with private, assigned parking spaces, heat & electric included. 2 blocks from LIRR. First floor office \$195; second floor office \$250; garage \$140. Immediate occupancy. Devlin, 365-9010. Wtfn

**Real Estate For Rent**

**WESTBURY - SHARE 3 BR**  
house. Single professional preferred. Own room, two full baths, washer/dryer. Walk to RR. stores. \$450 includes utilities. 935-5113, ask for Chris. Wf3

**GARDEN CITY ROOM FOR**  
rent. Nice area. \$85 per week. Female only. Please call evenings 741-4865. gcm2

**GARDEN CITY FURNISHED 3**  
BR. 2 bath Center Hall Colonial. LR, FDR, EIK, den. Available immediately. Asking \$1900 a month. Magnificent 6 BR. 4 1/2 baths unfurnished Tudor with sunken LR, banquet DR, den, custom kit & prestigious address. \$3500 a month. Fennessy Realty 746-6245. gcm2

**LUXURY APARTMENTS -**  
Wynndham West. 1 BR duplex. pool & spa. Asking \$2400. Exclusives - 2 BRs, 2 1/2 baths, pool & spa \$2700. 1 BR, 1 bath, \$850. 2 BRs, 1 bath, \$1200. 3 BR house/prime area \$1500. Francis B. Wilson Realty, 746-1563. gcF3

**WEST HEMPSTEAD. LARGE**  
Studio apartment in apartment complex. Secure parking, pool, laundry, full kit, private dressing area. \$600 includes heat. 775-0336. gcm2

**GARDEN CITY COLONIAL**  
4 BRs, 2 full baths, LR, FDR, new EIK, den, garage, fin. bsmt. Walk to LIRR. \$1600. Please call owner 437-8825. gcm2

**WEST HEMPSTEAD GARDEN**  
Apt. 2 1/2 rms. Walk to LIRR, shopping. Single preferred, no pets. \$710. Super 292-9402. gcF3

**2 BR APARTMENT WITH FIN.**  
basement, laundry, garage. Quiet convenient \$1,000. gcF4

**SOUTHOLD/BAY/WOODED**  
area, 1 block to private beach. 3 bedrooms, large family room, and all appliances. Available June and July. Call 201-447-0356. WM1

**GARDEN CITY. LARGE, SUNNY**  
room. Furnished or unfurnished. Private full bath, private entrance. Walk to LIRR & Adelphi University. Non-smoker, security, references. 742-6845. Leave message. gcml

**CATHEDRAL GARDENS**  
Garden City Border, furnished room & bath, kit privileges, laundry, parking. \$425 a month includes utilities. 292-9219. gcm1

**SELLING YOUR HOUSE?**  
We can offer you top exposure in the Display Classified Section of Discovery. One low, low price will put your house on the market in over 22 communities! Deadline is Monday of every week for Friday publication. Call immediately. 931-0012

**Vacation Rental**

**FOR HILTON HEAD ISLAND**  
vacation. Accomodations at half the cost of those shown in Newsday's Jan. 20 1991 Sunday Supplement please call 742-4485. gcF3

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

**MT. SNOW, VT. BEAUTIFUL**  
Condo sleeps 8. Your own hot tub & sauna in Condo. Indoor pool & cross country skiing on premises. Free shuttle bus to mountain less than 1 mile away. 741-1824. gcF4

**CAMELBACK, PA. HOME - 3**  
state views from 1,750 ft. Best location on mountain. Ski on, ski off. 100% snow making & night skiing, sleeps 8 with private baths. Wood stove, loft, skylight, club house, pool, indoor tennis. Reasonable rent. 747-7019. gcF4

**NASSAU POINT-CUTCHOGUE**  
Spectacular home. High on hill. Every modern facility. Own boat dock, beach & outdoor shower. Waterviews from every room. July and/or August or season. 746-2151 evenings. gcF4

**NAPLES, FLORIDA. COUNTRY**  
Club living. Brand new luxury 2 BR directly on golf course. Golf, tennis, swimming. March \$2,700 (less than \$90 per day!) Mar. & Apr. \$4,200 (less than \$70 per day!) 813-566-7791. gcF4

**SKI WYNDHAM - SLOPE-SIDE**  
Condo, 3 BRs, 2 baths, sauna, washer/dryer. Available weekdays/weekends. 536-2668. gcm1

**BEACH FRONT - SOUTH**  
Jersey Shore. 4 BRs, 2 baths. Minutes from Atlantic City Casinos, amusements & Cape May. Great for family. Available spring & fall weekends & weekends & by the week in summer. All amenities. Call 746-5652. gcmr5

**QUOGUE SUMMER RENTAL**  
available for June &/or July. Ideal for family, Charming 5 BR house with private pool & new kit & fam. rm. One mile walk to West Hampton & 1 1/2 miles from beach. Asking \$7,000 a month. Please call 877-0602. gcml

**BEAUTIFUL 4 BR CAPE ON**  
Gardiner's Bay. Private beach, flexible on dates in July & Aug. 203-972-0949. gcmr1

**MONTAUK - SPRING GET-**  
away Special. 3 days \$150 couple. 2 RM suite, heat, full kit. Sleeps four. Walks, dining, shopping. Hundred feet to beach. Immaculate. Call 724-5572. hml

**Vacation Rental**

**SKI BROMLEY MAGIC MT.**  
Sleeps 8 in fully equipped house in Pawlet, Vermont. Great for families. Available weekends or winter recess. Call 294-8782. gcF4

**SANBEL ISLAND, FLORIDA**  
Lush tropical setting, virtually unspoiled, southern Florida Gulf coast. **Sundial Beach & Tennis Resort** selected by Better Homes & Gardens as one of the top resorts in the USA. 2000 ft. beach, 5 pools, jacuzzi, 13 soft/hard court tennis, golf, boat/bike rentals, supervised children's activities available, award winning chef & gourmet restaurants, superb shopping, world famous shelling, only 35 min. to Ft. Myers airport. Complete resort right on the Gulf. Recent multimillion dollar beautification program. One or two BR Condos with full kitchens. Rent daily, weekly, etc. Reasonable. (516) 746-2211, (516) 326-7711. gcm1

**SUNNY PUERTO RICO. OCEAN**  
front modern 2 BR Condo. Walk to El San Juan Hotel. Available weekly or monthly. Call 809-791-5629. gcm2

**CLEARWATER BEACH, EAST**  
Hampton. Beach rights, wood burning stove, 3BRs, 1 1/2 baths, hot tub, Cathedral ceilings, 3 tier deck. Long Season. Asking \$9500. 483-6880 days; 285-7738 eves. gcal

**Real Estate Wanted**

**LIFETIME WILLISTON PARK**  
resident (volunteer fireman) interested in purchasing Willistop Park home. Principals only. 746-4912. Wf4

**GARDEN CITY - MARCH 1991**  
Executive transfer necessitates rental 3/4 BR, 2 baths house furnished (or partial). Prefer 6 months lease. Purchase considered at lease termination. 742-4436. gcmr1

**GARAGE WANTED TO STORE**  
small car. Will pay \$50 per month. Use two weekends per month. Call anytime 212-262-3848. G.C. references. wml

**DESPERATELY SEEKING**  
Garage! Garden City resident seeks garage rental. Turn your cluttered garage into cold cash. Will barter services or pay flat rate. Call 248-4933. gcMr2

**GARDEN CITY RESIDENT**  
employed lady seeks furnished rm in Garden City. Kitchen privileges. Walking distance #40 bus line & 7th St. stores. Call 222-7432. gcMr2

**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: Litter Publications, Beautiful Grandchildren Contest, 81 East Barclay St., Hicksville, N.Y. 11801. We'll do the rest! By the way if you want your photo returned, just write your name and address on the back of the picture and we'll even do that too!

**Car For Sale**

'82 BUICK REGAL LTD.  
6 cylinder, 45 K miles, excellent running condition. Original owner. Many options. \$2800. 741-4243. gcml

**PORSCHE 944 - 1985 1/2**  
Champagne with beige leather interior, sun roof, a/c, alarm, Blaupunkt AM/FM cassette. All highway miles 69K. \$9,650. 742-5139. gcMr1

**1984 VOLVO 760 TURBO.**  
43,600 miles. One owner. 4 speed w/overdrive. Fully loaded. Leather interior, electric sunroof, cruise control, spoiler, fog lights, alarm. Mint. Asking \$7800. Make offer. 488-3190. gcml

**1979 FORD FAIRMONT**  
Station Wagon. 71,000 miles. Camper hitch. AM/FM. Many new parts. New battery. Good condition. Dependable. \$1150. 742-8722. Wml

**1988 TOYOTA MINI VAN LE**  
fully loaded. Mint condition inside & out. Dark grey with light grey velour interior. Power everything, seats 7. Asking \$14,500. Call 873-0925. gcml

'69 JAG XKE 2+2  
Restored, new paint, 65,000 miles. (516)489-7351. gcMr1

**1983 MAZDA GLC HATCH-**  
back. Very good condition inside and out. Dependable. 5 speed, silver with light blue velour interior. Asking \$1,900. Call 873-0925. gcMr1

**1988 TOYOTA MINI VAN LE**  
fully loaded. Mint condition inside and out. Dark grey with light grey velour interior. Power everything, seats 7. Asking \$14,500. Call 873-0925. gcm1

**1982 MAZDA 626 - AUTOMATIC**  
A/C, new brakes & battery. Body excellent. High miles. Good station car, \$600. Evenings 742-7241. gcMr1

**1985 BMW 528E GRAY,**  
71,000 highway miles. Immaculate, sun roof, all extras. \$9800. 488-3250. gcm2

**1981 FIREBIRD - 55,000 miles**  
new tires, special edition interior, AM/FM cassette, a/c & heating. Must see. Asking \$2,000. 873-8908. gcMr2

**1978 CHEVY MONTE CARLO -**  
V-8 Automatic, P/S, P/B, A/C, AM-FM stereo, white with Landau top, blue interior. Rallye wheels, 86,000, original owner. Excellent condition. \$1500. 742-2709. wM2

**1981 TOYOTA COROLLA -**  
66,000 miles, automatic, a/c, AM/FM. Very good condition. \$1,150. Also 1977 Pontiac Wagon. Runs good. Very clean. \$800. 742-5619. gcMr2

**SUBARU 1983 STATION**  
Wagon. All power, automatic. Body in good condition. Clean inside. \$1350. Days 483-2880, eves 485-3453 after 6 p.m. gcF4

'89 VW JETTA FULLY LOADED.  
Extended warranty. 25,000 miles. Best offer. 294-8132. gcF4

**Find A Bargain**  
IN THE CLASSIFIEDS



Professional Services

INCOME TAX PREPARATION By 2 former IRS agents with 40 yrs. experience. Reasonable rates. Call Anne or Roger M. Gedgard, 746-0425. gcAp2

A.C.O.A. GROUP - PROFESSIONAL counseling - Fridays 8 - 9:30 p.m. Free initial consultation and very reasonable rates. Alternative Recovery Programs, 648 Franklin Avenue, Garden City, 877-2300. gcF3

GARDEN CITY TAX SERVICE Computerized tax returns prepared by an experienced CPA. Call 741-2506 any time. gcF4

Services

JAMES F. MENTZ CARPENTER-ROOFER Skylights Installed Carpentry-Alterations Slate Roof Repairs Roofing-Gutters-Leaders Kitchens-Attics-Basements LIC #401750000 593-2933 gcAp2

MARIO POLITO'S COMPLETE home remodeling. I do everything from ceiling to floor and lots more. All types of carpentry, ceramic tile, painting, etc. Free estimates. (516) 538-2273. Lic. #HO418010000. gcAp1

PAINTING - INTERIOR & EXTERIOR. Only best paint used. Reasonable prices. Free estimates. Work guaranteed. Call Jimmy Mac. 248-7314. gcAp2

BUILD WITH BRICK Stoops\*Fireplaces\*Patios \*Driveways\*And all types of Brick & Stone Work Quality Workmanship at Reasonable Prices Satisfaction Guaranteed No Job Too Small\*Waterproofing Slate Roofs Repaired Estimates 538-3813 LIC#H1735940000 gcM1

THE CUISINE SCENE Fine catering, glorious food, complete party planning service, menu suggestions for all occasions. Weddings, my specialty including beautiful cakes. Professionally trained staff. Call Susan 742-1956. gcMr3

L.I. PAINTING & STAINING CO Professionally serving Long Island over 23 years. Specializing in every type of the trade. Licensed & insured. Free estimates. Reasonable with quality. (516)281-7728. gcM1

PRICE RITE PAINTING Residential & Commercial. Interior, exterior, restorations. We move all furniture. All work satisfaction guaranteed. Free estimates & fully insured. 887-6076. gcMr2

TELEPHONE INSTALLATION & repair: TV cables & modular jacks installed. Electrical wiring & fixtures. Prompt, reliable & reasonable. Fully insured. Free estimates. Over 30 yrs. telephone experience. Residential/Business systems. Call Al Byrnes, 481-4665. gcM5

Services

FRENCH INSTRUCTION IN your home or office. Group or private lessons. Native speaker - 10 yrs. experience. Give yourself the best! 979-8112. Wf4

LITE MOVING & STORAGE Very reasonable. Call day or night. Long & short term storage. Local/long distance. Will beat any price. Free estimates. \$10 off with this ad. (516) 599-0996. gcAp4

CALL MR. O FOR YOUR HOME painting needs. 775-2231. gcAp2

CORNERPLACE CATERING. Food as pleasing to the eye as to the palate. Luncheons, brunches, dinner parties, showers, buffets, etc. No event is ever too small. 997-2504. hf4

PAINTING INTERIOR, TILE & Grouting. No job too small. Reasonable. Call Bob 741-5931. Wf3

LADIES, RELAX & ENJOY your next party! Catering & experienced professional services for assisting with preparation serving & cleaning up before, during and after your party. Bartenders available. Call Kate at 248-1545 or 746-8264. wtn

"FRED WILL FIX IT" PAINTING Interior & Exterior Repair Sash Cords & Windows Clean Out Gutters General Handyman \*Satisfaction Guaranteed\* Call Fred Leo - 794-7405 gcM1

HELPING HANDS We will help serve and clean up at your next party. Reliable 775-7440. gcF3

TWO GALS AVAILABLE FOR Your Next Party Affair. Precise detail and care given for buffet or sit-down entertaining. Catered items available, references upon request. 775-3481, 352-2723, leave message. gcF3

BRIAN CLINTON MOVERS Licensed and insured. One price to a house load. Free estimates. 333-5894. Owner supervised. Carle Place. gcAp4

HANDYMAN - QUALITY HOME repairs: plumbing, leaky faucets, toilets, tiles and grouting. Shelves, fences. Doors shaved, carpentry, sheetrock patching. Ceiling fans installed. Call Joe 746-7517. wm4

Business Opportunity

ATTAIN \$80,000 IN 6 MONTHS. Brand new network marketing program. No meetings or selling. Best ever. Call 212-978-4042 Ext. 11, 24 hrs. gcM4

Wanted

DOLLS WANTED I collect dolls and other doll memorabilia, new or old. What do you have for sale? Call me at 747-8496. hm1

OLD GUNS, SWORDS, Binoculars, old knives, bamboo fly rods. Call 825-0979 or 354-1943. hm1

ANY TYPE ANTIQUE Victorian or other furniture wanted. Also cut glass, silver, jewelry, paintings, bronzes, dolls, frames, clocks, rugs, linens, trunks, china, lamps. Will call for any time, any place. Call Kay & Tom, Westbury, 334-4117. gemy1

For Sale

DRUM SET - 6 PC. WHITE Pearl Ludwig set - snare, hi-hat, seat, 5 Roto Toms, Cymbals, stands and accessories. Value over \$2500. Take it all for \$675. Call 352-6528. wf3

FIBERGLASS RAMPS (2) for wheelchair. Makes house access easy. Lightweight, durable, easy to handle. \$80 each or \$150 pair. (516) 328-1855. gcF4

ENGAGEMENT RING 2.10 Carats, round diamond \$5,000 firm. Your appraisal welcome. 248-7303. gcF4

DARK OAK TABLE WITH DROP leaves, matching solid oak deacon's bench & two Captain's chairs. Opens to 50 x 42". \$125. Assorted luggage, stainless steel meat slicer. \$8. Maple twin head board \$10. 352-5498. wM4

BEAUTIFUL OAK FINISH Corner Cabinet. Measures 6'4" x 4". \$450. Ceiling fan \$25, pillows \$10 each. 739-0630. gcMr2

FURNISHED MOBILE HOME Three rooms - bath. Fort Lauderdale near airport. Screened porch, car port. Two air conditioners. \$6580. Negotiable. 796-2921. hm2



Lost & Found

SMALL BEIGE (BLONDE) female poodle mix found in vicinity of the Cathedral on morning of Jan. 16 (Wed.), 486-2682. gcF3

LOST - BLACK & WHITE CAT Long hair, named Willie, blue harness, collar. Clinton/Locust area on Jan. 23. Please look in your garage. 741-1747. REWARD. gcF4

REWARD

\$500 REWARD FOR MISSING Passport # 179-8424. Call 482-0925. hJ4

Instructions

PIANO/ACCORDIAN/ORGAN & Guitar Lessons. All levels taught. All ages. 20 years experience NYSSMA; LIMPA member. 354-1721. gcJa4

LATIN TUTOR. ALL LEVELS. Experienced. N.Y. State certified. Call James after 6 p.m. 433-4219. gcF4

SAT TUTORING Certified High School English Teacher for 21 years. Extensive SAT experience. Also basic and Advanced English skills. Personal instruction and in-home convenience. Bring out your best! Call 423-1967 day or eve. hF4

EXP'D PIANO INSTRUCTOR for all ages, beginning to professional levels. Also offering sight singing lessons. Doctorate SUNY Stonybrook. Adults & Sr. Citizens welcome. 565-2171. gcF3

ESL & SPANISH TEACHER Licensed & experienced. All levels English & Spanish. Regents preparation. Call 742-9449. gcF3



MOVING - SUNDRY ITEMS - some furniture. BR & outdoor sets, 26 Gainsboro Lane, Syosset. 921-0865. Feb. 16 & 17. hf3

BEAUTIFUL BEDROOM SET dining room table and 4 chairs, tools, something for everyone. Saturday, February 16 and Sunday, February 17, 10-3, 21 Kalga Ave. (off Hillside), New Hyde Park. gcF3

GARDEN CITY - MUST SELL Entire Contents of gracious home. Handsome mahogany Master bedroom, golden oak Armoire, lovely old paintings, signed Norman Rockwell print, old player piano, slate pool table. Many old toys and books, Victorian recliner, old mirrors, Mahogany knee hole desk, Mahogany drum table and others. Unique expandable console table, charming twin bedroom, much other furniture, large power tools, hand tools, too much to mention. Please join us at 115 Wetherill Rd. (off Stewart Ave. E.) Saturday, February 16, 9 a.m. - 2 p.m. gcF3

FLEA MARKET

FLEA MARKET SAT., MARCH 9, 10, 10-3 p.m. Our Savior Lutheran Church, Jefferson & Willis Ave., Mineola. New & used bargains, plants, baked goods, novelties, birch-a-brac, housewares, jewelry, refreshments available. hm2

Novenas

HOLY SPIRIT YOU WHO SOLVE all problems, who light all roads, so that I can obtain my goals. You who give me the divine gift to forgive and forget all evils against me and that in all instances of my life you are with me. I want in this short prayer to thank you for all things and to confirm once again that I never want to be separated from you ever in spite of all material illusions, I wish to be with you in eternal glory. Thank you for your mercy towards me and mine. Say for 3 consecutive days after which the favor requested will be granted even if it appears difficult. This prayer must be published immediately. Thank You Holy Spirit. C.C. gcF3



FASHION SHOW

ST. ANNE'S HOME SCHOOL Association is sponsoring a fashion show, March 7, at 7 p.m., at the Floral Palace, 250 Jericho Tpke., Floral Park. The tickets are \$25 which includes: dinner, fashion show and chance to win a grand prize. For reservations write to: Josephine Cervoni, 53 McKinley Ave., Franklin Sq., N.Y. 11010. For information call 328-3917. Hurry, seating is limited! gcF4

Services

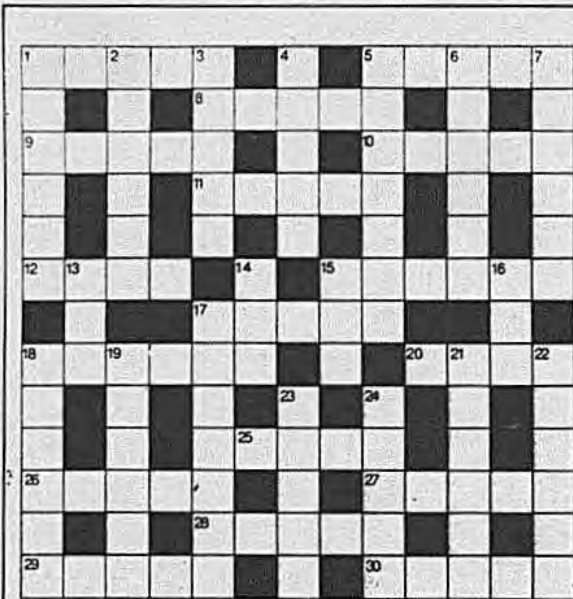
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**CLUES ACROSS**

- 1. Brittle (5)
- 5. Sweetener (5)
- 8. Sharp (5)
- 9. Vacillate (5)
- 10. Expel (5)
- 11. Skill (5)
- 12. Computer input (4)
- 15. Inject (6)
- 17. Incorrect (5)
- 18. Achieve (6)
- 20. Moist (4)
- 25. Artless (5)
- 26. Dodge (5)
- 27. Belief (5)
- 28. Alarm (5)
- 29. Scum (5)
- 30. Unyielding (5)

**CLUES DOWN**

- 1. Scaredy-cat (6)
- 2. Create (6)
- 3. Yellowstone and Yosemite (5)
- 4. Pastoral (5)
- 5. Searching (7)
- 6. Mourn (6)
- 7. Rejoinder (6)
- 13. Appropriate (3)
- 14. Vase (3)
- 15. Writing fluid (3)
- 16. Edge (3)
- 17. See (7)
- 18. Serve (6)
- 19. Salad fruit (6)
- 21. Performing (6)
- 22. Shoved (6)
- 23. Ultimate (5)
- 24. Postpone (5)

**DOWN**  
 1. Coward 2. Invent 3. Parks 4. Rural 5. Seeking 6. Greave 7. Retort  
 13. Apr 14. Um 15. Ink 16. Rim 17. Witness 18. Attend 19. Tomato  
 21. Acting 22. Pushed 23. Final 24. Defer

**ACROSS**  
 1. Crisp 5. Sugar 8. Acute 9. Waver 10. Evert 11. Knack 12. Data  
 15. Insect 17. Wrong 18. Altain 20. Damp 25. Naive 26. Evade 27. Faith  
 28. Score 29. Dross 30. Rigid

**SOLUTIONS**

**February facts**

•Do you know the story of George Washington and the cherry tree? When George Washington was six years old, he chopped down his father's cherry tree. When his father saw what had happened, he asked young George if it was he who had cut down the tree. Because George was honest, he answered, "I cannot tell a lie. I did cut it with my little hatchet."



Because George did the right thing, we like to think this story is true, but it is not. It was first told in a book about George Washington that was written after he died: The book had a very long title: *Life of George Washington: With Curious Anecdotes, Equally Honorable to Himself and Exemplary to His Young Countrymen*. It contained many other stories about Washington that were not true but which quickly became legends.

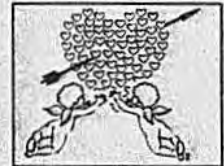
Washington was actually born on February 22; but his birthday (and Abraham Lincoln's) is always celebrated on the third Monday in February, so everyone can have a long weekend to relax. Abraham Lincoln was actually born on February 12.



•Abraham Lincoln was assassinated on April 14th, Good Friday, in Washington D.C. It took two weeks for

the train carrying his coffin to travel to Illinois, where Lincoln lived before becoming president. There is a legend that says that every year on April 27th at midnight, the train appears again, gliding slowly along the tracks.

•Valentine's Day cards often feature pictures of Cupid. But who is Cupid? Cupid was one of the gods of ancient Rome. He was usually described as a chubby, mischievous little boy with wings, who liked to shoot his magic arrows into people's hearts, causing them to fall in love.



•Groundhog day is not exactly a holiday, but it gets a lot of attention. Supposedly, February 2nd is the day when the hibernating groundhog leaves his burrow, and if he sees his shadow when he comes out, there will be six more weeks of winter. Is the groundhog usually right? Not according to the National Geographic Service, which says the groundhog's prediction comes true only 28 percent of the time! Anyway, spring doesn't officially start until March 20.



Source: MacMillan Illustrated Almanac for Kids.

**Body facts**

- Lung surface area about 12,500 square feet.
- It takes your eyes about 1/3 of a second to blink.
- Your eyes are constantly moving, even when you stare at something. The tiny muscles in your eye move about 100,000 times a day.
- The type of hair you have is determined by the shape of your hair follicles.
- Follicles are the holes from which your hairs grow out. People with round follicles have straight hair. People with oval follicles have curly hair. And, people with slit-shaped follicles have wavy hair.
- An average adult liver weighs about 3 1/2 pounds; it is the heaviest organ in the body.
- Eyelashes 'live' about 150 days.

**VALENTINE TEASER**

FIND THE NINE BOYS THAT THE GIRLS HAVE RECEIVED CARDS FROM.

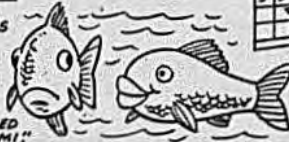


**DID YOU KNOW?**

by AL 408

IN 1969, TWO "CON-MEN" IN IRAN WERE SENTENCED TO 7109 YEARS IMPRISONMENT! THE LENGTH OF THEIR JAIL SENTENCES WAS BASED ON THE AMOUNT OF MONEY INVOLVED IN THEIR CRIMES!

IN THE OCEAN BETWEEN MALAYA AND INDIA LIVES A FISH CALLED THE GOURAMI. ONE VARIETY IS NOTABLE FOR ITS PRACTICE OF TOUCHING OTHER FISH WITH ITS THICK LIPS AND CONSEQUENTLY IS CALLED THE "KISSING GOURAMI."



IN THE BERING STRAIT WHICH SEPARATES ALASKA (U.S.A.) FROM SIBERIA (U.S.S.R.) ARE THE DIOMEDE ISLANDS. LITTLE DIOMEDE IS AMERICAN AND BIG DIOMEDE IS RUSSIAN WITH ONLY A FEW MILES SEPARATING THE TWO MOST POWERFUL NATIONS ON EARTH!





## Cooking Corner

Continued From PAGE 12A

of skewers with chutney. Turn skewers over and brush again with chutney. Cook 2 minutes on other side and then 2 more minutes on each side until eggplant is soft, shrimp is pink and firm and sausage is heated all the way through. All together, it may take 8 to 10 minutes.

Delicious with bulgur or wild rice, according to Aldells.

### WILTED SPINACH SALAD WITH CRISPY CHORIZO

- ½ pound chorizo or chili-flavored sausage, removed from casing
- 1 bunch spinach (about 1 pound)
- 2 cups (loosely packed) bitter greens such as radicchio, arugula, dandelion or watercress (optional — if not used, double amount of spinach)
- ½ cup thinly sliced red onions
- 1 cup julienned jicama (optional)
- ½ red or yellow bell pepper, diced

#### Dressing:

- 1 tablespoon red wine vinegar
- 1 tablespoon lime juice
- 1 small clove garlic, peeled and minced
- 1 tablespoon chorizo fat
- 3 tablespoons olive oil
- 1 teaspoon hot pepper sauce or to taste
- Salt and pepper to taste

#### Garnish:

- 1 small orange, peeled and sliced into thin rounds

Yields 4 to 6 servings.

Fry sausage in small skillet over medium-high heat for about 10 minutes, crumbling meat with fork as it browns, until fat is rendered and bits of sausage are crisp. Drain in sieve placed over a bowl and reserve 1 tablespoon of fat. Place all greens, well washed and dried, in large salad bowl along with vegetables.

To prepare dressing, pour vinegar and lime juice into pan in which chorizo was cooked. Cook over medium heat for 30 seconds and scrape up any browned bits from bottom of pan with spoon. Add garlic and gradually whisk in reserved chorizo fat and olive oil. Add hot pepper sauce and adjust for salt and pepper. Immediately pour over salad. Arrange cooked chorizo and orange slices on top, toss well and serve.

### SAUSAGE WITH FETTUCINE, SUN-DRIED TOMATOES AND AMERICAN CHEVRE

- 20 sun-dried tomatoes, plain or packed in oil
- 3 tablespoons butter
- 4 whole sausages, such as

mild Italian sausage or California white wine and herb sausage

- 1 tablespoon minced garlic
- 1 tablespoon minced shallot
- 3 cups chicken stock
- ¾ pound fresh fettuccine
- 4 ounces mild fresh chevre (goat cheese)
- ¾ cup chopped fresh basil or finely chopped green onions

Yields 4 servings.

If you are using sun-dried tomatoes that are not packed in oil, cover with boiling water and let soak for at least 30 minutes. Drain and cut into thin strips. If you use oil-packed tomatoes, just cut into thin strips and set aside.

In heavy skillet, heat 1 tablespoon of butter over medium heat and fry sausages for 10 minutes or until firm and lightly browned, turning at least once. Transfer to platter. Cool and cut into ¼-inch slices.

Leave about 1 tablespoon of fat in pan. Add garlic and shallot and cook 1 to 2 minutes. Add tomatoes and stock. Bring to boil and return sausages to pan. Continue boiling until liquid is reduced by half. Remove pan from heat and stir in remaining 2 tablespoons of butter. The sauce should be smooth and slightly thickened.

Toss freshly cooked fettuccine in sauce and transfer to shallow bowl or serving platter. Crumble goat's cheese over dish and sprinkle with chopped basil or green onions. Serve at once.

...  
This delicious potato salad is best eaten warm.

## KITCHEN KIDS



Continued From PAGE 14A

hour. Place fudge in an airtight container until ready to serve, or display. Fudge always gets better when made a few days in advance.

**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!

## Mainly for Seniors

By Leonard J. Hansen

Mature Americans may be over-insured, under-insured and wasting money on some insurance.

The claim is made by consumer activist Ralph Nader and attorney Wesley J. Smith, co-authors of a new book, "Winning the Insurance Game," which defines insurance and presents advice in areas they recommend consumers be concerned.

The task, overall, is a multifaceted one because insurance is involved in most every phase of an individual's life.

According to the National Insurance Consumer Organization, the average American family in 1988 spent \$2,972 annually in direct payment of insurance premiums and another \$4,459 was paid indirectly by employers and businesses who, in turn, passed the costs on to purchasers of their goods and services through higher prices.

"Mature adults should be concerned about at least four, different types of insurance," stated attorney and author Wesley Smith in an interview. "Medigap, convalescent home insurance, social health maintenance organization coverage and special insurance lines designed for senior citizens, should be primary concerns.

"Added to this are home, auto and life insurance. I commend mature adults to read and learn about insurance. Not all of it is necessary, not all is a good value; not all is properly represented. And, you can save money on insurance if you know what you really need and don't need."

#### • Life Insurance:

"Most of today's mature adults bought life insurance through the years — and properly so — to protect their family income if something were to happen to them. As adults get older, children are on their own, the house has been paid off, and life insurance may be unnecessary to replace the potential loss of income as in earlier years."

Smith cautions senior citizens against buying the life insurance policies promoted on television by a celebrity.

"The commercials claim that no one will be turned down for the insurance, that there is no physical examination, and the coverage is available for as low as \$5 to \$7 per month.

"What they don't say is that the \$5 to \$7 is charged per unit of insurance and each unit may be for insurance coverage from a few hundred dollars to \$1,000, and that there is no real coverage for the first two years. If the policyholder dies within the first two years, the beneficiary may receive only a return of the premiums.

"Some TV and direct-mail-promoted life insurance policies pay off only for accidental death and not for death by any natural causes.

"Benefit levels may actually decrease each year as you age, even though you have paid more and more into the policy. In most cases this is very expensive and perhaps useless insurance."

If you, as a senior citizen, are considering a life insurance purchase, Smith advises that you learn all you can about the company, how it is rated within the industry, read and understand everything — including the fine print — in the policy.

• Medigap is the type of insurance that is supposed to "fill in the blanks left by the partial coverage accorded by Medicare," states Smith. "The problem is that the coverage and prices vary widely, so the senior citizen needs to be particularly informed and very consumer-concerned."

Here are some suggestions made by Smith:

• Don't buy multiple policies.

"You will only be duplicating basic benefits while giving yourself little additional protection."

• Don't pay cash for your policy.

"Always write a check and make it out to the insurance company, not to the agent."

• Don't cancel an old policy until the new policy is fully effective.

"Most policies have waiting periods before they become effective, from 60 to 120 days, and sometimes longer for pre-existing conditions."

• Don't buy a Medigap policy if you're eligible for Medicaid.

"If you live below the poverty line, you may qualify for Medicaid. You don't need added insurance policies. Sign up for Medicaid and save your meager resources for other necessities of life, like rent and food."

• Don't buy a policy from the first salesperson.

"Consider five different brokers and insurance policies before you make any decision. Don't be pressured in any way, and if there is pressure, don't consider that salesperson or policy."

• Ask your state insurance commission office about complaints against the insurance company and Medigap policy line.

"This information is available on request. Find out if other mature adults are unhappy with the insurance company or policy before you make any decision."

• Structure a comparison chart.

"Make a list of health and coverage areas and then compare the policies you are considering.

"The list should include: Is the Medicare Part A deductible covered? Is the Part B deductible covered? Are Part B expenses in excess of \$5,000 covered? Is there coverage for the difference in reasonable charge and the actual charge by a doctor? Are skilled nursing facility and needs covered?"

"List other benefits. List the annual premium at age 70. Then, add any other comments.

"By making this type of chart all policies under consideration may be compared easily and in view of your own personal needs and expectations."

## Mainly for Seniors

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# ANTIQU OR JUNQUE

By James G. McCollam



## Hanging lamp

**Q.** My grandmother brought this lamp from the United States to Moose Jaw, Saskatchewan, in 1914. It raises and lowers to be lit or filled with kerosene.

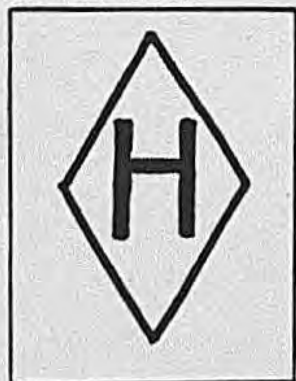
Please tell me the approximate age and value of this lamp.



**A.** Your lamp was made about 1900 to 1910. A functioning hanging lamp like this complete with all its prisms sells for \$500 to \$600.

**Q.** I have a blue vase with the enclosed mark on the bottom. It is 8 inches tall and decorated with yellow flowers.

Can you tell me who made it and if it has any value? Do you know when it was made?



**A.** It would help if you told me what your vase is made of. This particular mark was used by Hull Pottery in Crooksville, Ohio, and by Heisey Glass in Newark, Ohio.

My guess would be: Hull Pottery, mid-20th century, and about \$65 to \$75.

**Q.** I have a set of four Blue Willow cups and saucers marked "Made in Occupied Japan." I am sure that they are very old. Please

tell me when they were made and what their value would be.

**A.** Anything marked "Made in Occupied Japan" was made during the American occupation of Japan after World War II (1945-1952). Your set of four cups and saucers would probably sell for \$165 to \$185 in an antique shop.

**Q.** Do old watch fobs have any value as collectibles? I have one on a leather strap; it appears to be made of brass and bears a picture of an Indian with a rifle. It is inscribed "Savage Rifles."

**A.** Watch fobs are popular collectibles. Yours was made in the early 1900s and would probably sell for about \$100 in good condition.



For the younger generation's information, fobs were accessories attached to pocket watches. They hung outside the pocket and were used to extract the watches.

**Q.** I would like to know the vintage and value of a handsome German stein (marked "Germany"). It has pictures of soldiers with cannon and soldiers drinking from steins. The bottom is translucent and reveals a naked girl when held up to the light. The lid has a miniature cannon on top. There is an inscription in German on the side.

**A.** Your regimental stein was made between 1890 and 1910. In good condition, it would probably sell for \$350 to \$375.

### BOOK REVIEW

"Guide to TV Collectibles" by Ted Hake, Wallace Homestead Books, an imprint of the Chilton Book Co., Radnor, PA 19089, or at your local bookstore.

If you are into Hopalong Cassidy, the Lone Ranger, Batman, etc., here are the latest prices over the last 40 years.

Just think! A Howdy Doody china bank can be worth as much as \$350!

Just send \$14.95, plus \$2 postage, or visit your local bookstore.

Send your questions about antiques with picture(s), a detailed description, a stamped, self-addressed envelope and \$1 per item to James G. McCollam.

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# Points on Pets

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

**Q.** Even though our cat is litter-box trained, he still sprays urine on the walls and furniture.

**Will having our cat castrated stop this very annoying behavior? We are going to have to get rid of the cat if we don't get this problem stopped soon!**

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

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

Cats tend to increase their spraying activity if they are anxious or nervous. Therefore, spraying often occurs on the edge of the yard where the cat first encounters competitors, such as

other cats. Changing a cat's environment or living conditions often intensifies urine spraying.

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

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

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

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

## JUNIOR EDITION



### Aunt Tilly's Corner

In a few weeks I'm going to have another niece or nephew. My brother's wife is expecting her first child. She is very happy about the baby, and is busy getting ready for it. We had a party for her recently and everyone gave her things to help her take care of the baby. Babies need so many things!

Both parents are expecting that they will be very busy after the baby is born. They will have to give the baby everything it needs, and will only be able to know what it wants when it cries. Most new parents don't get to sleep through each night for a long time. Still, they are willing to spend all their energy taking care of their son or daughter because they love it.

Your friend,  
Aunt Tilly

P.S. This week's coloring contest winners are Lilly Thompson, Claire Stein and Glorienne D'Avino.

#### RULES BOYS AND GIRLS

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

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

2. Entries must be received by Friday, February 22, 1991

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

4. Decision of the judges will be final.

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

## The World's Most Beautiful Grandchildren



Andrew is nine years old and is so advanced for his age. He plays the piano and the violin. He is in the fourth grade. He attends the academically gifted public school in Mineola. Allison is a crowd stopper, she is following Andrews progress. What a joy to hear them converse.

Mr. & Mrs. James Pecorella  
Bethpage,



I proudly present my most handsome grandson, Nicholas Peter Todaro. He is 20 months old and a vivacious bundle of joy with a lovely smile and disposition. He is the son of Tom and Jacqueline Todaro of Huntington, and the grandchild of proud grandparents Peter and Laura Todaro of Garden City and F. Paul and Angela Ortolani of Hauppauge. His great grandparents Jack Ortolani and Rose DiDio are residents of St. James.

Laura Todaro  
Garden City

## YOUR SOCIAL SECURITY

### Parent's benefits

By William M. Acosta

**Q.** I receive a small Social Security benefit based on my own work record. My son, who contributed to my support, recently died. Is it possible that I could receive benefits on his work record? — M.K.P.

**A.** A parent of a deceased insured person is entitled to parent's benefits if the parent has reached 62 and is not entitled to a retirement benefit that is equal to or larger than the parent's benefit.

In addition the parent must have been receiving one-half support from the deceased. Evidence that the support requirement was met must be filed within a certain time limit. Contact your Social Security office for complete information.

**Q.** I'm curious. Why should a divorced wife receive benefits the same as a man's present wife? — B.J.

**A.** Congress was concerned about the plight of women who get divorced late in life and do not remarry. Because many of these women did not work and earn work credits on their own record, a provision was made to provide some basic financial support.

Benefits paid an ex-spouse in no way reduce the amount available for the primary wage earner and his current family.

**Q.** I have a small life insurance policy from which I receive dividends. Do I count the dividends as income for SSI purposes? — S.W.

**A.** Under SSI, the term "income" means anything received that can be used to meet the needs for food, clothing or shelter. It includes cash, checks and items received "in kind," such as food and shelter. However, dividends from a life insurance policy are not income for SSI purposes.

**Q.** I am payee for my mother, who recently entered a nursing home. May I use part of her benefits to purchase personal articles for her? — E.J.H.

**A.** If a beneficiary is in a nursing home because of a physical or mental disability, you should use benefits to pay the usual charges for care, as well as to buy personal items not normally provided by the facility. Personal items can improve the beneficiary's living conditions.

## YOUR SOCIAL SECURITY