

Digital computers

Firm weathers business slump without bending

By Steven W. Syre
United Press International

BOSTON — Kenneth Olsen, sounding like the president of an old firm seasoned by decades of ups and downs, says Digital Equipment Corp. won't be bending in the computer industry's constant wind of new trends and fads.

Olsen is president of a company of fewer than two decades, though its industry's evolution and competition can make relatively young firms appear venerable.

Digital is weathering a period of poor business — its net income fell 30 percent over the past year — in a field usually considered less likely than most to be hurt by recession. But Olsen said Monday that business was picking up again as the economy improves.

"All during the company's history, we were always criticized for not entering the newest, most exciting fields. We always look like we're picking the duller business," Olsen said.

"It also means we are in those businesses that are affected least when the economy hurts the capital equipment (budgets). Big companies usually have projects that last longer than most recessions. This time it wasn't the case. We have very few (clients) who hadn't cut way back on their capital equipment budgets," he said.

Olsen spoke to about 350 financial analysts and reporters who toured DECtown, billed as "the largest single exhibit of computer products, services and applications ever assembled by a major computer manufacturer."

Olsen said DEC would continue to shut fast growing fields that offer

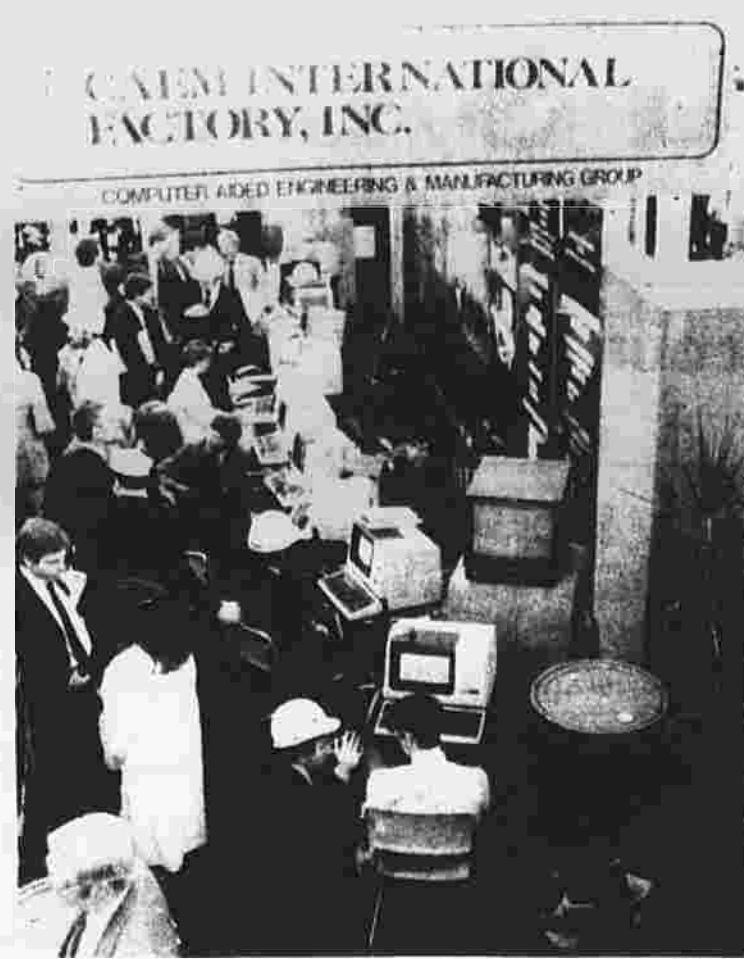
easy, short-term revenue for a more stable clientele of businesses looking for computer services.

"It's easy everybody is going to do it, and if it's easy there's no long-term stability," he said.

Olsen said a conservative strategy of selling reliable products to such companies as American Telephone & Telegraph has meant slower reaction time to the market, but will continue to pay off in the long run.

"Our response time will always be slow," he said. "It's planned that way ... We don't make personal computers and we don't even make casual computers." He said "we make very serious computers" that require a substantial amount of development and testing time before hitting the market.

Digital has pulled 4,500 sales and support employees throughout the world to Boston for the DECtown show, which fills 60,000-square-foot of the Hynes Auditorium with rows of computer displays. About 50,000 people were expected to visit the show.



In a 12-day sales effort, Digital Equipment Corp. created a computerized city called DECtown to show computer applications in typical settings such as factory, department store, a laboratory, government offices and others. Here company employees demonstrate at Hynes Auditorium in Boston.

Houses sell slower; prices are declining, says the government

By Denis G. Gulino
United Press International

WASHINGTON — The housing sales boom that preceded the economic recovery is slowing down, and prices are declining too, the government says.

Sales of new houses slumped 6.5 percent in July, even though builders sliced the average price of a new house to \$88,100, the Commerce Department said Monday.

The price tag for a new house was \$2,000 less than June's average. It was the first price break since March, when the average slipped far less, \$400.

The median price was \$75,000, still far from what the middle-income American can afford. The National Association of Realtors said Monday an American family with earnings midway between the highest and lowest income could only qualify for the purchase of a house that cost \$59,430.

Housing sales and production started to pick up when mortgage interest rates fell about four points in the second half of last year. By November the recession was said to be over for the entire economy.

With economic growth still reported strong, interest rates inched up again, at least until last week when the FIA-VA rate backed by the government went down half a point to 13 percent.

"Sales are going to be weak at current interest rate levels," economist Michael Sumichrast said, speaking for the National Association of Home Builders.

Sales will continue to drop in August and September and the annual rate of new house sales may fall below the 600,000 rate for the first time since February, he forecast. In July the pace was running at a 620,000-unit-a-year rate.

"In May, everything looked so great," Sumichrast said.

Another economist, Mark Riedy of the Mortgage Bankers Association, agreed that "the increase in mortgage rates is taking its toll in home sales. The pattern of increases in new home sales has probably come to an end in 1983."

Despite the sharp decline in sales in July and the revised 0.3 percent drop in June, house sales were still 70.3 percent ahead of their depressed level a year earlier.

By the end of July, there were enough houses left on the market unsold to last 5.7 months, the department said. That is the biggest supply since December, up 4.7 percent from June. The June deficit was \$4.96 billion.

The deficit for the first seven months of 1983 reached \$39.96 billion, compared to \$10 billion for the same period last year and appears headed for the 77.0 billion range, department analysts said.

Total exports earned \$16.6 billion in July, down 2.2 percent from June, while imports cost Americans \$22.99 billion, up 4.7 percent from June. The June deficit was \$4.96 billion.

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Robertson principal is at home in the kitchen

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Blind student has a special friend

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MHS starts grid practice

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Manchester Herald

Manchester, Conn.
Wednesday, Aug. 31, 1983
Single copy: 25¢

Rain ending tonight;
sunny Thursday
— See page 2

Index rise only 0.3%

WASHINGTON (UPI) — The government's sensitive index of leading indicators climbed just 0.3 percent in July, the smallest gain in a year, the Commerce Department said today, another sign the recovery is leveling off.

The 11 consecutive months of improvement in the composite index is the longest unbroken increase since a 17-month period that ended in July 1978.

The strong economic growth the index foreshadowed early in the year came true shortly afterward in the second quarter. But now the index suggests the economic recovery will be setting down toward the end of the year. Private analysts agree.

Department analysts said the small increase did not necessarily mean the recession is fading. "The small increase is not uncommon in the midst of recovery," a spokesman for the department's Bureau of Economic Analysis said. "In November and December of 1975, seven months into that recovery ... the index was up 0.3 percent in each month," spokesman Larry Moran said.

"Then (the recovery) started up again and there was not another recession."

Although seven of 11 indicators were positive in July, the single biggest change was a drop in new orders for factory machinery and other equipment, adjusted for inflation, which held back overall improvement.

The orders setback, a 1.7 percent decline, was reported separately Tuesday by the Commerce Department and is expected to have a big influence on how busy factories will be in the weeks and months ahead.

Economist Otto Eckstein, the head of the Data Resources Inc. forecast firm, said he was encouraged that much of the strong June gain in orders was retained but that "the wild growth of the second quarter is not continuing."

"August will be a month that will show no growth at all," he predicted.

The seven indicators that contributed to the increase were a lengthening of the average work week, an improvement in the weekly initial claims for state unemployment benefits, orders for consumer goods, building permits, stock prices, money supply and outstanding credit.



Back to school

Top, mothers chat after dropping off their children early this morning for the first day of classes at Waddell School on Broad Street. Left to right: Celine Couture and her 19-month-old son, Peter; Pat Marchand; Mary Elmore; Sue Plante; Pat Pish; and Nancy Von Hollen. Elsewhere in Manchester as schools opened today, clockwise from above left: Barbara Jezek, an English teacher at Manchester High School, checks her mailbox in the main office. His uniform clean and crisp, fifth grader Jim Carone of 211 Homestead St. waits outside St. Bridget School for the

opening bell. At 6:30 a.m., school bus driver Toni Cirono, armed with first aid kit, route list and coffee, gets ready to make her first run. Four-year-old Michelle Marinelli pretends she's going to school like her older sister, but she'll have to wait a year. Debbie Bell of 67 Laurel St. gets her daughter, Tamara, ready for her first day of kindergarten at Washington School. Young Heidi Goland gets a goodbye hug from her father, Detective James Goland, as she heads off to her first day in the second grade at Waddell School.



Herald photos by Al Tarquinio

Pupils anticipate new school year

By Susan Plesie
Herald Reporter

Kindergarten is nothing like it used to be. At least it's not if you could believe the musings of one little girl as she waited at the bus stop on Church Street this morning.

"What was she looking forward to the most on her first day of school?"

"Riding the ponies," said Jessica Saford, 5, of 14 Winter St.

Jessica, who will enter kindergarten at Nathan Hale School, only looked a bit crestfallen when her mother explained that pony riding was not part of the elementary curriculum.

"Then I'm gonna read books and learn how to do stuff," said Jessica. That sounds more like it.

Of course there are other things to look forward to on the first day of school. Especially if you happen to be a classroom veteran. Michelle Schmitt, 8, a third grader at Nathan Hale School, had only one thing in mind.

"Getting out of school early," she said.

If the four kids at the bus stop were any indication, Nathan Hale will have its share of fashion plates this year. New clothes were the order of the day.

Mark Metivier, 8, grade 3, was all dressed up in a yellow slicker with a picture of a multicolored ice cream cone spilled across the front. He was sporting a brand new "Masters of the Universe" lunch kettle and snappy new sneakers with racing stripes.

Billy Colton, 8, grade 2, was looking natty in a new striped jersey and carefully creased pants. He was carrying a bright red school bag with a "Snoopy" kettle inside. New leather shoes completed his ensemble.

Purple seemed to be the favorite color of the two little girls. Michelle was wearing a lavender dress with tiny flowers; Jessica was turned out in a deep lavender jumpsuit with flowered collar. She was the only one wearing a nametag, handlettered by a pal named "Nancy."

Fashion-wise, those kids had nothing to worry about. What were their concerns? Just about what you'd expect.

"We forgot what room number we were in," said

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SAMPLES TODAY

The Manchester Herald today continues its sampling program to bring copies of the newspaper to non-subscribers in Manchester.

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SERVICE
PROTECTION

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LOW PRICE
PROTECTION

CREDIT TERMS
AVAILABLE

NO EXTRA CHARGE FOR
INSTALLATION ON MAJOR ITEMS (with an Appliance Operator)

SNET chisels backlog

HARTFORD (UPI) — Officials for Southern New England Telephone estimate it will take another week to catch up with work put on hold by a two-week strike by 10,000 Connecticut telephone workers.

All picket lines had been disbanded by Monday and company operations were "getting back to normal," said John Schneider, SNET spokesman.

"We're figuring in another week or so we'll be caught up" with regular repair and installation orders, he said.

About 80 percent of SNET workers returned to work last week when the Connecticut Union of Telephone Workers reached a settlement with the company. Others honored picket lines of the Communication Workers of America until Sunday when that union settled its contract.

While most managers returned last week to their normal jobs and hours, some remained at strike assignment because of delays in getting employees back to work.

Schneider said managers had to fill in as operators for toll calls and directory assistance in SNET's largest buildings, where CWA members continued to picket until Sunday.

The 750 CWA workers in Connecticut are scheduled to vote in early October on their contract. The 10,000 Connecticut members of the Telecommunications International Union vote by mail Sept. 30 on ratification of the national contract.

TO CLEAN artificial flowers, place them heads down in a paper bag, add soil and shake well. To clean out storage areas in your home or garage, place an ad in classified telling our readers what you have for sale.

Cool air and rain break record heat

By United Press International

Cool air and rain gave the South and Midwest a break from the record heat of the Summer of '83 — with the least rain in 30 years and the hottest temperatures in a century — but forecasters predicted another heat wave by Labor Day.

Rain dotted the Plains Tuesday and showers and thunderstorms were reported over New England, the Gulf Coast — including Florida — the Rockies and the Pacific Northwest.

Showers dropped temperatures into the 70s and 80s over parts of the central Plains — Kansas City, Mo., cooled down to 75 — but readings still hit 104 at Enid, Okla., and Medicine Lodge, Kan. Bartlesville, Okla., reported 103 and Joplin, Mo., hit 100 and Williston, N.D., tied a record at 97.

Highs in the 90s were forecast for the Southeast and 100s were predicted in the desert Southwest.

"It'll be another hot day down through the Southeast and across the Plains and desert Southwest," said Rick Cundy of the National

Severe Storms Forecast Center.

But the cool break will be short-lived, he said.

"It looks like a hot Labor Day for most of the country. It doesn't look like the heat's going to go away for at least another week or so."

The summer's on-again, off-again heat wave has been blamed for at least 17 deaths nationwide in the past 11 days.

The Midwest rain came too late to help parched crops.

The Illinois State Water Survey rated this the hottest, driest summer in 30 years, stretching back to the baking summers of 1953-54, and 100-year-old temperature records have been broken in various states.

"The damage to crops has been done," said Illinois Agriculture Director Larry Verrier. "Our great concern in Illinois right now is that we get adequate water for livestock and for household use in the Southeast and 100s were reported in southern Wisconsin and southeast Iowa."



Today in history

On Aug. 31, 1954, Hurricane Carol lashed New England and coastal areas of New York and New Jersey, leaving 68 people dead and damaged estimated at half a billion dollars. This scene is at the Ocean Beach section of New London.

For the Record

School times

Because of a typographical error, it was incorrectly reported in Tuesday's Manchester Herald that five public elementary schools — Bowers, Buckley, Highland Park, Keene, and Martin — will end their regular school day at 3:50 p.m. this year.

The correct closing time is 3:05 p.m., with full days starting Thursday. All town elementary schools will hold a four-hour session today.

Wrong ironed

A picture in Friday's Herald, accompanying a story about the search for the USS Monitor, was incorrectly identified as a file photograph of the Monitor. The assistant curator of ship models of the U.S. Navy has found that the picture is actually that of the USS Lehigh.

Back-to-schooler has new friend to help guide her

By Sarah E. Hall Herald Reporter

Like many other back-to-schoolers, Manchester High School senior April Hutchins was, well, just a bit apprehensive about the start of classes today. Would she manage to find the far-flung assortment of classrooms listed on her class schedule, and arrive before the sound of the bell?

At least she had a new friend to help guide her around. Miss Hutchins is blind, and arrived at school today with "Annie," a peppy 2 1/2-year-old Labrador retriever fresh out of training as a seeing-eye dog.

"I don't think I'll have too many problems the first day," said the sturdy-looking senior as she gave Annie a walk-through at the high school building last Friday. "You don't look so helpless with a dog at your side. I certainly have a lot more confidence in myself with her," she said, patting her yellow-haired companion.

A STUDENT in the Manchester schools since kindergarten, Miss Hutchins used a white, red-tipped cane to get around for the last 12 years. But she said she had to walk slowly to make sure she wouldn't bump into obstacles, and on at least two different occasions, other students tripped over her cane and bent it.

Last Friday, the 17-year-old and her dog fairly raced through the school corridors. "And Annie walked even faster when I first got her," said her owner, pushing her slightly off-shouldered dark glasses further



Herald photo by Tarquinio

Back at Manchester High School for the start of classes today, blind student April Hutchins catches her breath after rushing through the halls with her new guide dog, a yellow lab named "Annie."

"exceptional... Most students can't follow compass directions like she can."

At least she won't have to carry any braille books this year — she's got all her texts on tape.

But to keep Annie from getting distracted during that crucial first week of school, her owner's asking that her fellow students not talk to, pet, or feed the dog. "But they can certainly talk to me if I'm going to fall into a hole"

White walking around the school building last Friday, the blind student could find specific classrooms easily with occasional reminders from Mrs. Stet. "We're at the far end of the east corridor," or "we're heading down the stairs on the north side."

"I'd like to go to UConn next fall and study recreation therapy. I want to work with the elderly, because I think they're interesting," she added.

Her mobility instructor, Sherrill Stott from the state Department of Education, said, "April's orientation abilities are

the innovative school art program, which has been nominated for a Rockefeller Foundation award.

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"the school's 'unique' vocational education program, which sub-contracts student work to local industries.

"the special education program, which 'really tries to mainstream' the students involved.

"the 'well-rounded' athletics program.

"the 'exemplary' bilingual education program, which uses field trips to give students first-hand experience with different aspects of American culture."

"This awarded a total school effort," said Principal Dr. Richard Lindgren. At a Sept. 28 awards assembly in Washington, D.C., he said, the school will receive a flag and a plaque commemorating its achievement. An assembly for school students will be held shortly thereafter.

OTHERS at Tuesday's ceremony lashed out at those who accuse the local schools of educational laxity. "The schools are perhaps not as good as we'd like them to be, but they're far, far better than our critics say they are," said Superintendent Dr. James F. Kennedy.

"I'm pretty damn proud of the kids who come out of Manchester schools," said Stephen T. Cassano, representing the Board of Directors. He said his "rival," Bennett Junior High School, offers "the same quality of education" as Iling.

State Representative Elsie "Bix" Swenson said her youngest child "was probably the worst student this school system ever had, but boy, did he ever get an education."

The ceremony closed with congratulatory remarks by 88-year-old Arthur H. Iling, for whom the school is named. During his short speech, he received two standing ovations.

School gets national honors

By Sarah E. Hall Herald Reporter

In a light and jovial ceremony Tuesday, Iling Junior High School was praised by state and local dignitaries for having been chosen one of the top 144 secondary schools in the nation.

Well over 100 teachers and invited guests gathered in the school cafeteria for the event, their hearty applause fairly shaking the bright green ram painted on the wall above them.

By ribbing the speakers and poking fun at his own mock-importance, master of ceremonies Wilson E. Deakin Jr. provided the perfect deadpan foil to what might have been too solemn a ceremony. In one of his more serious moments, the assistant superintendent compared the "warm feeling" he had about the Iling award to the emotion he had about the birth of his own four children.

Rep. Barbara B. Kennedy, D-Conn., joked as she presented the school with a huge U.S. flag. "Yes, this really did fly over the capitol — I checked that out beforehand," she said.

Gerald Tirone, state commissioner of education, called Iling "a model for the state to emulate." He spoke disparagingly of the "apologists and the critics" of education, and said Connecticut has more per capita of the top-honored secondary schools — six of the 144 — than any other state in the nation.

AN ILLING TEACHER set forth a different set of criteria for educational excellence. "The ultimate evaluation of our performance is written on the faces of 25 or 30 kids sitting in front of us as we teach," said Thomas Russo, another speaker.

Dr. William Gauthier, chief of school and program development at the state Department of Education, seemed to agree. "The message gets repeated over and over that the most important thing is teaching and instruction in Iling," he said, smiling broadly.

Gauthier outlined what he thought were Iling's most impressive achievements:

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No meeting slated by Penny, Lassow

Mayor Stephen T. Penny said Tuesday that no meeting has been scheduled between him and Gordon Lassow, president of the Eight Utilities District, to discuss district-town matters.

But he said again, as he has several times in recent months, that the meeting would be held.

He said he has been too busy with his law practice recently to permit the meeting, which he first proposed last March. Several weeks ago both Penny and Lassow said the meeting would be held within a few weeks.

Asked if insistence by the press that the meeting be held publicly would prevent its being held, Penny said no. He said the meeting definitely would take place.

When the conference was agreed upon last March, Lassow put stress on what he considered the difficulty of negotiating town-district problems in the presence of reporters. He repeated that thought a few months ago when contacted by the Herald.

The March accord was reached at a meeting between the boards of directors of both municipalities. It was called expressly to smooth relationships between them after a period of conflict, much of it in the rhetoric of a battleground.

At that meeting, members of both boards bluffed press coverage for some of the hostility in relationships between the two municipalities. But some of the press critics were the same officials who had publicly voiced strong condemnation of each other's roles in district-town relationships.

Illing ceremony light and jovial

By Sarah E. Hall Herald Reporter

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Weather

Connecticut today

Today occasional rain. Highs in the mid 70s. Light south winds. Tonight rain ending. Lows 45 to 60. Light northwest winds. Thursday mostly sunny. Highs 75 to 80. Light north winds.

Air quality

The state Department of Environmental Protection forecast good to moderate air quality levels for today and reported moderate conditions across Connecticut Tuesday.

L.I. Sound

Cloudy with a chance of showers and thunderstorms tonight. Fair Thursday. Visibility around 5 miles except 1 mile or less in some areas. Improving to over 5 miles Thursday.

New England

Massachusetts and Rhode Island: Occasional rain today. Highs in the 70s. Rain ending tonight. Lows ranging from the 50s inland to the mid 60s along the coast. Partly sunny east and mostly sunny west on Thursday. Highs in the 70s.

Maine: Rain today. Highs 63 to 70. Tonight scattered showers then clearing late at night west to east. Lows 50 to 58. Mostly sunny Thursday. Highs in the 60s.

New Hampshire: Rain today. Highs 63 to 70. Scattered showers this evening then clearing. Lows 50 to 58. Sunny Thursday. Highs in the 60s north to the 70s south.

Vermont: Rain or drizzle north then some sunny intervals. Rain south, chance of a thunderstorm. Cool, highs 70 to 75. Clearing and cooler tonight. Lows around 50. Partly sunny Thursday. Highs in the low to mid 70s.

Extended outlook

Extended outlook for New England Friday through Sunday. Connecticut, Massachusetts and Rhode Island: Fair weather today. Highs in the upper 60s to 70s. Lows in the mid 50s and low 60s.

Vermont: Fair Friday and Saturday. Chance of showers Sunday. Highs in the upper 60s to mid 70s Friday warming to the mid 70s to low 80s Saturday. Lows 45 to 50 Friday rising to 55 to 60 Sunday.

Pollen count

NEW HAVEN — The Hospital of St. Raphael reported the Connecticut pollen count for today was 246 grains per cubic meter of air — the highest for the 1983 season — and the mold spores were very high.

Lottery

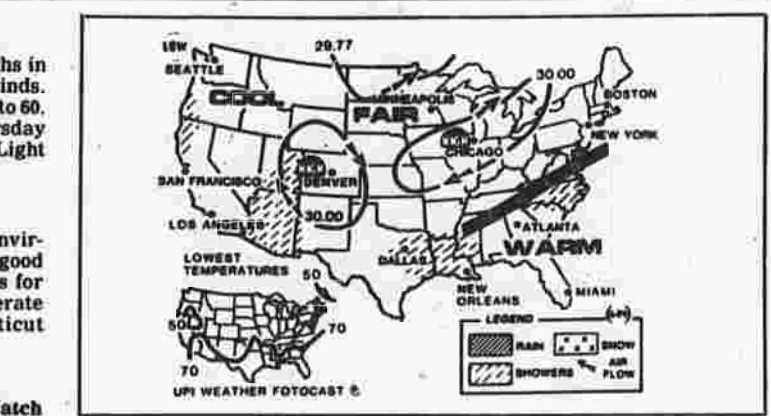
Connecticut Daily Tuesday: 730 Play Four: 1947

Other numbers drawn Tuesday in New England:

New Hampshire daily: 4778. Rhode Island daily: 2818. Rhode Island 4-49 Jackpot: 66-14-68-27. Jackpot: 990,201.

Now you know

James Buchanan was the first bachelor elected president of the United States and the only one to remain unmarried. Grever Cleveland also was a bachelor when he was elected but he married in the White House.



National forecast

For period ending 7 a.m. EST Thursday. During Wednesday night, thunderstorms will be expected in the Central Pacific Coast, the Central and Southern Intermountain regions, the East Gulf Coast and the Middle Atlantic Coast states. Elsewhere weather will remain fair in general. Minimum temperatures include: (maximum readings in parenthesis) Atlanta 72(88), Boston 63(75), Chicago 52(64), Cleveland 57(80), Dallas 78(87), Denver 58(69), Duluth 63(88), Houston 75(98), Jacksonville 73(90), Kansas City 65(89), Little Rock 71(92), Los Angeles 63(78), Miami 71(85), Minneapolis 68(90), New Orleans 75(94), New York 65(80), Phoenix 82(105), San Francisco 62(72), Seattle 58(67), St. Louis 62(88) and Washington 69(84).



Commerce Department satellite photo taken at 4 a.m. EDT shows frontal clouds with embedded thunderstorms stretching from the central Plains to New England. Layered precipitation clouds hug the West Coast, while the rest of nation remains mostly clear.

Almanac

Today is Wednesday, August 31, the 243rd day of 1983 with 122 to follow.

The moon is in its last quarter.

The morning stars are Venus and Mars.

The evening stars are Mercury, Jupiter and Saturn.

Those born on this date are under the sign of Virgo. They include educator Maria Montessori in 1870, actor Fredric March in 1897, entertainer Arthur Godfrey in 1903, astronomer Sir Bernard Lovell in 1913 and actor James Coburn, in 1928.

A thought for the day: Charles Dickens said, "... every human creature is constituted to be (a) profound secret and mystery to every other."

Manchester Herald

Richard M. Diamond, Publisher
Thomas J. Hooper, General Manager

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Peopletalk

Most influential women listed

The 10 most influential women in America are involved in government, politics, journalism — and opera, according to the editors of Harper's Bazaar.

The top 10 influential women listed in the September issue are: Nancy Reagan, Sandra Day O'Connor, Jacqueline Kennedy Onassis, Coretta Scott King, Elizabeth Dole, Barbara Walters, Beverly Sills, Dianne Feinstein, Gloria Steinem and Jesse J. Kirkpatrick.

The women speak confidently about their public roles, as did Mrs. Kirkpatrick when she said, "Someone had to demonstrate that a woman as well as a man could participate in foreign policy."

But Miss Walters, in charge and unafraid on camera, said, "I don't have that utter confidence... in my private life. When it comes to personal relationships or raising a teenage daughter, I think I have the same doubts as anyone."

Quotes of the day

Black leaders watched Gidon Blaford become the first black in space with the launch Tuesday of the space shuttle Challenger with a combination of pride and impatience summed up by John Jacob, president of the National Urban League, who watched the liftoff from Cape Canaveral and said:

"It speaks to the level of capabilities of black Americans. I think that we certainly would have liked to have seen it 25 years ago, but we'll take it now. You've got to begin somewhere."

Retired Air Force Col. Hamnah Cox, former national president of Tuskegee Airman, a group of black air force veterans, said, "We broke the barrier during the '30s and... I think this is another breakthrough. For those of us who have fought the battle for 40 years, we now see a great step."

Stooges get their star

The Three Stooges were honored with a star on the Hollywood Walk of Fame Tuesday. Surviving Stogie Joe Besser (wearing cap), Gary Owens, radio disc jockey who was instrumental in the campaign for the star (center) and Phyllis Fine Lamonde, daughter of the late Larry Fine pose with the newly unveiled star, as do four family members of the Stooges.

Liza to Broadway

Liza Minnelli will return to Broadway via a roller rink. She last starred on stage in "The Act," for which she won her third Tony Award in 1977. She also won Tonys for "Cabaret" and "Flora the Red Menace."

Her new vehicle will be "The Rink," a musical drama set in a Coney Island roller rink. Chia Rivera will play the owner of the fading arena, and Miss Minnelli will play her reformed hippie daughter who returns home after a 20 year absence.

The show will begin as a workshop production on Sept. 6, then go off-Broadway, then move to Broadway. Miss Minnelli said she is doing "The Rink" because, "It gives me a chance to stretch in a different kind of role — unglamorous and unendored... She's both funny and sad and unlike anyone I've attempted to play before."

Swanson auctions

The memory of Gloria Swanson will be kept alive with a series of auctions this fall as the contents of her New York City Fifth Avenue apartment go on the block. Her home furnishings were sold Aug. 10, and her jewelry goes on sale Sept. 21, at the William Doyle Galleries, the auctioneer holding all the sales.

On Sept. 22 there will be a double-header. Her size 6 clothes will go, ranging from gowns she wore in "Sunset Boulevard" to a frilly "Bo-Pop" dress she wore to a costume ball at Pickfair, the Los Angeles home of Mary Pickford and Douglas Fairbanks, and including designs by Seasci, Galanos, Bill Blass, Balenciaga and Adolfo.

Arrests due in break-in

Two arrests are expected in connection with a break-in Saturday at the Franklin Building of Bennett Junior High School, police said Tuesday.

Police said they have three suspects in the incident, all male, two of them juveniles. The arrests of both juveniles on burglary and larceny charges are pending, police said. The investigation is continuing and a third arrest is possible, they said.

Police would not release the suspects' names. The boys whose arrests are imminent will be referred to juvenile authorities, police said.

Police discovered the break-in Saturday morning. They said they found three main administrative offices, the cafeteria kitchen and the building's science room had been ransacked. The vandals apparently entered by breaking the glass in second-story windows, police said.

The police report says that nothing of importance appeared to be missing, but Sergeant Eli Tambling of the department's detective bureau said Tuesday the culprit stole food from the cafeteria. Tambling did not say how much food had been taken.

Tambling said as far as he knew none of the suspects had previous criminal records.

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Reagan resists troop pull-out requirements

By Helen Thomas
United Press International

SANTA BARBARA, Calif. — President Reagan is raising any interpretation of the law restricting use of American forces abroad that could require him to pull the U.S. Marines out of Lebanon.

Reagan told Senate and House leaders in a letter Tuesday that the continued presence of U.S. forces in Lebanon is essential to maintain that strife-ridden nation's political independence.

By characterizing the attacks on the 1,200-man Marine contingent in the peace-keeping forces — which left two soldiers dead and 14 wounded Monday — as "isolated incidents," instead of a "combat situation," Reagan's advisers believe he is on safe legal grounds.

But some members of Congress have said the War Powers Act now restricts the Marine presence in Lebanon. Under the act, when U.S. forces are involved in hostilities or in situations where hostilities are imminent, Congress has 60 to 90 days to order their withdrawal. Congress' authority under the act, however, was vetoed in question in June by the Supreme Court decision that declared unconstitutional the "legislative veto" over executive branch actions.

In his report to Congress, the president detailed the fighting around south Beirut in the past three days. "We feel we have complied fully with the War Powers Act," in sending the report to Congress, White House spokesman Larry Speakes told reporters.

Saying that he wanted to keep Congress informed, Reagan made the report after the Special Situation Group, headed by Vice President George Bush, had White House and State Department counsel review the law.

"I believe that the continued presence of the U.S. forces in Lebanon is essential to the objective of helping to restore the territorial integrity, sovereignty and political independence of Lebanon," Reagan wrote.

"It is still not possible to predict the duration of the presence of these forces in Lebanon; we will continue to assess this situation in the light of progress toward this objective."

At the time Reagan sent the report, a cease-fire had been ordered and he said diplomatic efforts were underway to halt further fighting. But new battles broke out with Marines and the Lebanese army battling Moslem militiamen.

Asked whether the role of the Marines in Lebanon had not escalated in view of the fighting, Speakes insisted that there was "no change" in their status "as a peace-keeping force."

Reagan said that the U.S. troops "will be prepared to exercise their right of self defense" under attack. Speakes said Reagan directed his advisers to report to him regularly on military action involving American forces. He said that the president also instructed Middle East mediator Robert McFarlane to "vigilantly pursue diplomatic efforts" to bring about a permanent cease-fire.



Two U.S. Marines take cover in a fox hole today near the Marine headquarters at Beirut Airport as heavy fighting continues between the Lebanese Army and Shiite militiamen. The fighting spread to the city and American Green Berets were trapped in their hotel for several hours.

Shelling of Beirut slower; army struggles for control

By Scott MacLeod
United Press International

BEIRUT, Lebanon — Gunners in the mountains east of Beirut rained heavy artillery fire across the city today and the Lebanese army, struggling to regain control, mounted a major offensive against Moslem militiamen in the capital's western sector.

The government ordered a city-wide curfew just after dawn and warned that anyone caught armed on the streets would be shot without warning. Most Beirutis huddled in bomb shelters and the streets were largely empty.

The artillery fire that pounded most of Beirut, including U.S. Marine positions and other peace-keeping units, came from the Syrian-controlled upper Mejn mountains where Druze Moslems have gun emplacements.

State-run Beirut radio said shells were falling at the rate of one per minute in Christian east Beirut.

The barrage was somewhat less frequent but still steady in largely Moslem west Beirut.

Shelling was also reported to the north and the south of Beirut, where U.S. Marines are based at the Beirut airport. The Marines have challenged the army in west Beirut.

Richard Fairbanks, the deputy U.S. special envoy to the region, held an early-morning meeting with Prime Minister Cheikh Wazzan on the escalating violence.

New fighting was also reported in the northern port city of Tripoli, where Beirut radio said 10 people died and 20 were wounded overnight.

The Lebanese health minister ordered that hospitals treat the wounded free of charge.

In Washington, the State Department said U.S. envoy Robert McFarlane, who set out to Beirut from Jerusalem Tuesday, was waiting on the helicopter carrier USS Tawilima until he could enter the city.

Marines delight in first gunning of Shiite militia

By Samira Kowar
United Press International

BEIRUT, Lebanon — Marine Sgt. Mel Hunicutt says he and his comrades were elated to return artillery fire in Beirut fighting that killed two of his comrades "after taking it for months."

After the Marine shells landed, "everyone was running around shouting and patting each other on the back," Hunicutt said Tuesday.

Hunicutt, a battery operations chief sergeant, and other U.S. soldiers spoke about their first direct involvement in Lebanon's fighting in which two Marines were killed and 14 wounded Monday at their base near Beirut's airport.

The Pentagon identified the dead as 2nd Lt. Donald Losey, 28, of Winston Salem, N.C., and Staff Sgt. Alexander M. Ortega, 25, of Rochester, N.Y.

U.S. officials said the men's bodies were scheduled to be flown aboard a C-141 military transport plane today to Dover Air Force Base in Delaware.

The Marines stationed in Beirut as part of a 4,800-man, multinational peace-keeping force still were safely huddled Tuesday at their artillery base, nicknamed "Charlie Battery," about 200 yards east of their main headquarters near Beirut International Airport.

Machine guns rattled and explosions thudded a few miles away in Beirut as Col. Timothy Geraghty, the Marine commander in Lebanon, said during a news conference that the Marines' peace-keeping mission would remain unchanged.

"We responded for the first time directly with our artillery to the confirmed positions from where the heavy volume of fire was coming," Geraghty said, describing the Shiite Moslem shelling in which Ortega and Losey were killed.

"When the word came down to fire back, it was like a thousand pounds came off our shoulders. We finally got to give something back to them — we've been taking it for months," said Hunicutt, 30, from Dinuba, Calif.

"We'd taken a lot of this before ... and we're peacekeepers here and our hands are tied. There's not a lot we can do and it's frustrating to be shot at and not shoot back," Hunicutt said.

Despite the escalating violence in Beirut that has directly involved them for the first time, the Marines do not feel their role has changed from peace-keeping to combat.

"We came here to be peacekeepers and we're going to be peacekeepers," Hunicutt said.

"The only time we fired was in self-defense. I don't relish the idea of opening rounds around these buildings anywhere because there are all kinds of civilians, women and kids out here," Hunicutt added, waving an arm toward the Burj Brayne shanty suburb where Palestinian refugees and Shiite Moslems live.

He said he and his fellow Marines "know some of these people out here in a way, and I just don't like the idea of us going crazy with machine guns and hurting some of these people just because a couple of crazies out there are shooting at us."

U.S./World In Brief

Rebels warn Stone

EL SALVADOR — Special U.S. envoy Richard Stone carried a message back to El Salvador today from Salvadoran rebels accusing the United States of intransigence and warning that Washington holds the key to any political solution in the four-year civil war.

Diplomatic sources said Stone would arrive at Ilopango airport in El Salvador today from Costa Rica and later travel to Bogota, Colombia, after he debriefs leaders of the U.S.-backed government on his talks with the rebels.

Diplomatic sources in Colombia said Stone would meet with members of the Salvadoran Peace Commission, Francisco Quinonez and Bishop Marco Rene Revelo.

Flowers put on graves

GDANSK, Poland — Communist authorities, attempting to defuse protests, placed flowers on a monument to Poland's outlawed Solidarity union today amid heavy security on the anniversary of the accord authorizing the East bloc's first free trade union.

Riot police carrying white rubber clubs patrolled the area around the Lenin Shipyard in Gdansk. Riot gear, including plastic shields and masks for use in any tear-gas attack, was piled in police trucks near the shipyard.

"We're happy to let you know the satellite was deployed on time with no anomalies and the satellite looked good," Blufford reported at 4 a.m.

"Good show," replied Jeff Hofman, who you guys have maintained the shuttle's perfect record. It was the sixth satellite launched from a shuttle in

Ford owners win case

TORONTO — Up to 912,000 owners of Ford cars with defective power steering systems, including some 600,000 in the United States, will be compensated by Ford Motor Co. of Canada Ltd., the Automobile Protection Association announced.

The multimillion-dollar settlement, announced by the APA Tuesday, stemmed from about 50 complaints received by the non-profit consumers' group in the United States, which was compensated by Ford Motor Co. of Canada Ltd., the Automobile Protection Association announced.

Owners of certain 1978 to 1983 model Ford vehicles had complained that their rack-and-pinion power steering assist was temporarily reduced during cold starts.

Further investigations by both Ford and the consumer group showed the power steering problem "to be extensive and expensive to repair," the APA said.

The compensation program covers 312,000 vehicles in Canada and 600,000 vehicles in the United States.

"A computer analysis done by the APA of 185 complaints demonstrated that the replacement of the defective components would cost \$675 at a Ford dealership," the association said.

The Ford vehicles involved include 1978 through 1983 model Fairmont, Zephyr, Mustang, Capri, Thunderbird, XR7, Granada, Cougar, LTD, Marquis and Continental equipped with rack-and-pinion power steering.

Shuttle astronauts launch weather satellite for India

CAPE CANAVERAL, Fla. (UPI) — Challenger's astronauts launched a spinning gold and blue Indian satellite today to expand that nation's telephone and television systems, maintain a cyclone watch and issue disaster warnings.

Guion Blufford, America's first black in space, released sprays that pushed the boxy multipurpose satellite out of the space freighter's cargo bay as the shuttle wove 185 miles over India on its 18th orbit.

With the sun reflecting off two sides wrapped in gold foil, the satellite as seen on television resembled a flashing jeweled pendant drifting away in the darkness of space.

"We're happy to let you know the satellite was deployed on time with no anomalies and the satellite looked good," Blufford reported at 4 a.m.

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NASA's effort to use the ships to replace unmanned rockets in the proper path at sunrise over India today by the "Eight Team" as NASA calls them, was crucial because a twin failed last September when a navigation sensor mistook the moon for the sun.

India leased some communications channels for interim service from a Soviet satellite but that agreement ends next week. The new spacecraft, which carries an \$8 million insurance premium, is expected to begin service in mid-October.

The satellite is equipped to relay 8,000 simultaneous long distance telephone calls and to beam social and educational television programming directly to 100,000 antennas placed in rural communities across the country of 613 million people.

In addition, the satellite is designed to transmit weather photos every half hour. The 2,630-pound satellite also will gather weather data from 800 automatic observation stations.

Researchers discover hemophilia, AIDS link

WASHINGTON (UPI) — A researcher found a similar blood characteristic in AIDS victims and hemophiliacs, but not in other patients he tested.

Ms. Dayal, of St. Michael's Medical Center in Newark, N.J., said she hoped the protein could be used as a marker in a test for the deadly disease in patients or donated blood.

The finding was reported as the Red Cross confirmed Tuesday that it had recalled more than 5,500 vials of a special plasma product used by hemophiliacs because one donor of blood for the product had died from Acquired Immune Deficiency Syndrome (AIDS).

AIDS knocks out its victims' immune systems, leaving them open to infections and rare cancers, and most victims die within a few years.

Researchers believe AIDS may be spread by intimate sexual contact, contaminated needles and blood transfusions.

Chemist Yenaal Dayal told reporters at the annual meeting of the American Chemical Society she had found abnormally elevated levels of protein in

the blood plasma of AIDS victims and certain hemophiliacs, but not in other patients she tested.

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Shamir, Levy opponents in Begin succession battle

By Mel Loytner
United Press International

JERUSALEM — A power struggle developed today between Foreign Minister Yitzhak Shamir and Deputy Prime Minister David Levy over who will succeed Menachem Begin as prime minister of Israel.

The succession battle began Tuesday after Begin affirmed his Sunday decision to resign despite entreaties by his Likud coalition executive committee.

"I cannot continue. I cannot go on," one participant at the meeting quoted the 70-year-old prime minister as saying.

Begin looked frail as he left the emergency meeting and was driven away in a bullet-proof limousine. Supporters chanted for him to retract his decision.

The Israeli leader did agree to delay handing in his official resignation letter, in order to give his Likud

coalition time to build a government before he steps down and to deprive the opposition Labor Party of a chance at leadership.

The first step in building a government is to have his Herut Party pick a successor — but a struggle immediately broke out Tuesday between party leaders Shamir and Levy, two of Begin's closest partners.

The eight cabinet ministers belonging to Herut, including Levy and Shamir, met through the afternoon and into the evening but failed to decide on a successor.

Supporters of Shamir, 68, want the cabinet ministers to decide, while backers of Levy, 45, prefer the choice instead be made by the larger Herut Central Committee, where Levy has strong support.

Shamir, like Begin, was one of the founders of the pre-independence underground fighters who used terrorism to fight the British.

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Indiana's abortion law fails INDIANAPOLIS (UPI) — Pregnant girls under age 18 can get an abortion in Indiana without telling their parents, a federal appeals court has ruled. In a ruling received by state officials Tuesday, the 7th U.S. Circuit Court of Appeals in Chicago struck down Indiana's requirement that doctors notify parents before performing abortions on a minor. The court said the parental notification requirement is unconstitutional, but the law fails to provide quick legal recourse for girls who want a waiver of the requirement. "We're pleased," said Anne McFarren, executive director of Planned Parenthood of Northwest Indiana, which challenged the law. "Our premise was that this law was a barrier. It meant that young women did not have access to an abortion because of the way the law was written." Indiana lawmakers immediately pledged to sponsor bills next session demanding not only notification, but parental consent to abortions for minors. "I had always been my intent to come back with a parental consent bill," said Rep. Richard Dellinger, R-Noblesville, who sponsored the notification requirement. "This by no means means we are going to quit," said Sen. James Butcher, R-Kokomo. "We'll come back and restructure the law. It's always been my thinking a consent procedure is preferable." The court finds no fault with the public policy we're trying to set out in this law," Butcher said. "That's a good sign." Ms. McFarren said the majority of minors who receive an abortion do tell their parents.

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OPINION

Can open primaries revive GOP?

Victory-starved Republican leaders in Connecticut are going for the Weicker/D'Amore open door proposal for primaries as though it's the key to some political Promised Land.

"It's the best idea I've heard in 40 years," says Roger Eddy of Newington, custodian of the party treasury.

U.S. Senator Lowell Weicker of Greenwich and State Chairman Tom D'Amore of New Hartford want to let unaffiliated voters take part in GOP primaries.

Other town chairmen around the state tend to agree.

WEICKER, WHO has had this idea for many years, was flowery in his rhetoric when he and D'Amore presented it to the Republican State Central Com-



Capitol Comments

Bob Conrad
Syndicated Columnist

mittee last week — stuff about opening the process and other noble goals. Basically, however, they want to see the GOP win. They say opening primaries to unaffiliated voters could be of tremendous help.

That's illegal now. Weicker and D'Amore want the GOP to embrace the idea, amend party rules, then work on changing the law. They can't wait to dip into that reservoir of so-called independent voters.

"Unaffiliated voters are the treasure chest," says Leo D'Antonio, GOP town chairman in Plainville and a supporter of the plan.

ever entered, and D'Amore, get pretty excited when they think of the possibilities if they can open the GOP door to the unaffiliated voters.

Neither they nor other Republicans who are equally eager to approve this new plan seem concerned just yet about what it may do to the two-party system or the potential for mischief.

"They, we've got to do something," says Grant Aphorpe, the GOP town chairman in Griswold, confessing at the same time to some concern about sharing the Republican nominating process with unaffiliated voters. "Personally I think it's a good idea."

SOME OF HIS colleagues would go part way. Irene Flaherty, town chairman in Putnam, has no problem with a direct primary. She is not convinced, though, that Republicans should let independents

into their primaries. John Gavruch, a Torrington attorney and former lawmaker, says Republicans in his 30th Senatorial District have "mixed feelings" on that score, too.

John Sullivan, Winsted's GOP chairman, is another who is ready for a direct primary but leery about "letting independents pick our candidates." But Sullivan adds that D'Amore, whom he knew in Winsted and regards as a "good street fighter" type in politics, is "on the right track" in what the chairman is doing for the party.

New Britain's GOP chairman, Carol Cope, is for the plan even though she, too, doesn't want to see the party lose any measure of control to unaffiliated voters. She says that is the reaction of some Republicans in her city. "But," she adds, "we've got to stop isolating ourselves."

D'Amore is especially pleased that Leo Rome is getting back into politics as head of the committee that will take soundings on the plan and make recommendations by the end of September.

HE IS ALSO proud of himself for installing John Alsop of Avon, the GOP National Committeeman on the new panel. Alsop, a critic of the idea, gives the 15-member committee bal-

Richard M. Diamond, Publisher
Dan Fitta, Editor
Alex Girelli, City Editor



Jack Anderson
Washington
Merry-Go-Round

Cocaine probes thwarted

WASHINGTON — The breakup of a Capitol Hill cocaine ring set in motion the criminal investigative process which, under the public spotlight, should have been difficult to nullify. But the cover-up squad at the Justice Department apparently has succeeded in thwarting the investigation.

The department has announced that there is not enough evidence to prosecute three members of Congress who were under investigation for allegedly buying drugs from the ring. This establishes precedent that will also end the investigation of six other members who had been identified as cocaine customers.

The investigative files are not available to the press or public. We are in the position the Justice Department likes to have us in: We have to take their word for it.

GOVERNMENT has grown very knowing about the press — about its limited resources, its short attention span, its difficulty in pursuing libelous stories, its inability to function when information is cut short.

It's hard to go beyond a prosecutor who will not prosecute the higher-ups. Nor can we circumvent defendants who plead guilty and keep their silence.

And so the case against the congressmen has been passed over — with only unanswered questions to tempt our interest on a quiet day. The Capitol Hill cocaine scandal, like a block of cement heaved over the Fourteenth Street Bridge, has vanished out of sight.

But occasional putrefying remnants bubble up from below now and again to pother the calm surface, marking the spot where the scandal disappeared.

Narcotics investigators developed important leads, for example, pointing to the accused congressmen. But the record shows that the prosecutor, Dan Bernstein, failed to pursue them.

By relentlessly pressuring one of the dope dealers to plead guilty, Bernstein also prevented a trial that was sure to have brought out evidence embarrassing to Congress.

THE INDUCTED dealer, Troy Todd, 23, for months refused to plead guilty. But Bernstein apparently didn't want the case to go to trial. He made repeated calls to Stanley Dietz, one of Todd's attorneys, who said Bernstein threatened to investigate other members of the Todd family if his client failed to enter a guilty plea.

The prosecutor also made several phone calls — some of them after office hours — to Todd's father, who said Bernstein "pressured" him to persuade his son to plead guilty.

Todd finally pleaded guilty, and the potentially explosive trial was called off. He is awaiting sentencing with his co-conspirator, Douglas W. Marshall, who had pleaded guilty earlier.

A public trial would have brought out the fact that members of Congress were the focal point of the original investigation, according to a source close to the case. In fact, a federal grand jury, in the presence of a high Justice Department official, heard testimony that Bernstein had mishandled the case and had either ignored or brushed aside leads pointing to congressmen.

Here are other examples, gathered by my reporters Indy Badwar and Bill Bartman, of the way Bernstein limited the scope of the investigation:

The official record of the case, including several sworn statements by investigators and suspects under questioning by Bernstein, contains not a single reference to drug trafficking on Capitol Hill. In contrast, the files of the Drug Enforcement Administration contain detailed references to the distribution and use of cocaine on the Hill.

This conduct, said U.S. attorney Rudolph Giuliani in New York City, an experienced narcotics prosecutor, was "unusual, I hope, unethical or at least pretty close."

In Manchester

A new breed, but not worse

It's the first day of school today, and, at one junior high school in town, there's extra reason for pride.

Illing Junior High School was honored on Tuesday with the presence of Arthur H. Illing, after whom Illing Junior High School was named.

Illing, a 153 Porter St. resident, retired as school superintendent some 22 years ago. He came to attend Illing's "Excellence in Education" ceremony. Last June the school was named one of 144 outstanding secondary schools in the nation by the U.S. Department of Education.

Manchester is lucky to have an educator of Illing's caliber still a part of the community. The man can give perspective to today's accomplishments, as well as today's problems.

In a few remarks before the awards ceremony, Illing noted how different today's boys and girls looked from those who went to school when he was first starting his career. In those days, he said, it wasn't uncommon for kids to wear jackets and ties to school.

school this morning certainly is a much more casual bunch than those boys and girls of long ago. Yet, perhaps this is one change that hasn't really affected either the quality of education or the seriousness of the students.

Strict dress codes — long lists of DO's and DON'T's — have proven to be unnecessary. Today's student may even be slightly more sophisticated about dress than kids of yesterday who were forced into strict limits of what was correct.

It may not necessarily be true, as Illing noted, that students today are any less serious than their counterparts years ago. In fact, some may be more serious, as the competition for jobs and the pressures of a technological age move in on them earlier than ever.

Their dress may be casual, but their attitudes are not. Realities such as a shrinking job market and a computer age make children grow up faster today than ever before. They may wear polo shirts and jeans to school, but they come prepared to learn how to live in a computer age.

Happy first day of school, Manchester.



Open forum / Readers' views

Send letters to: The Manchester Herald, Herald Square, Manchester, CT 06040

Fine debate

To the Editor:

The Manchester Young Democrats and reporter-panelists deserve applause for the fine debate Thursday among Board of Education candidates. Seldom are voters given such a chance to get insight into the political positions and personal character of candidates.

Rick Dyer showed he has much to offer for the continuation of his service on the board, especially if he can overcome his irritating ego; he didn't really have to announce 12 times in his brief addresses that he was a lawyer.

Mike Pohl showed that his self-confidence was firmly based on research and on understanding of issues.

Sue Perkins, often inaudible, confirmed her lack of forcefulness, and that she is a high-risk candidate, considering the strong Republican opposition.

However, the greatest benefit from the debate may be that a long-overdue reappraisal of scholarship in the school system could result if the eventual board is sharp enough. Mike Pohl cut through official smokescreens on test results, which are mediocre and remain way down from traditional higher standards.

He also pointed out questionable budgeting priorities of the board. Checking his assertions, I found that when recommended budgets were cut this year by the directors, the school board in turn appointed the cuts by, for example, reducing the reading budget by

Special man

To the Editor:

Leo Juran was and is a special kind of person to me. He took the time to help me through the years. If he couldn't supply me with a window display item, a topping on a special package, or bows for a thousand boxes, he searched out names and numbers across the country to find me the source to help me in my line of work and business.

May I say, "Thank you again, Leo, for our lengthy talks about business, as I listened and learned, and for making me look good out there many, many times. I appreciate and respect all that you have done, but most of all for keeping your wife by your side from the beginning of your Fairway to the middle and to the very end."

Marie T. Munson
99 Butternut Road

Letters policy

The Manchester Herald welcomes letters to the editor.

Letters should be brief and to the point. They should be typed or neatly hand-written, and, for ease in editing, should be double-spaced. The Herald reserves the right to edit letters in the interests of brevity, clarity and taste.

Robert J. Smith
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Connecticut In Brief

GOP eyes reform

HARTFORD — Former Republican candidate for governor Lewis B. Rome has begun the task of removing "artificial impediments" and opening the GOP nominating process to the state's half-million unaffiliated voters.

Prosecutor doubts early warning

HARTFORD — Chief State's Attorney Austin J. McGuigan has "serious doubts" a bridge inspector warned the state Transportation Department about support assemblies before the Mianus River bridge collapsed.

Toll collector a hero

HARTFORD — Gov. William O'Neill and federal officials have honored a Connecticut Turnpike toll collector who "risked his own life" to pull a child from a crashed vehicle moments before it burst into flames.

Woman dies bridge accident

GREENWICH — Police said an unidentified Stamford woman died early today after her car became airborne and flipped over on a temporary repair span on the Connecticut Turnpike bridge over the Mianus River.

Three suspects eliminated

WEST HARTFORD — Police have eliminated three suspects in their investigation of arson fires at two synagogues and a rabbi's home, all set within six days of each other.

State threatens court fight over sewage

By Mark A. Dupuis
United Press International

Environmental Protection Agency to consider the alternative to Springfield's latest plan to discharge the untreated sewage for up to 38 days this fall and next spring.

Lieberman said the state would present its opposition to alternative plans at a hearing expected to be called by the EPA within 60 days, and was prepared to follow through on the matter in court if necessary.

The city originally proposed to make the discharges for two four-week periods. The revised plan calls for discharging the sewage for up to eight days this fall or winter and up to 30 days next year.

Funds expected for toll removal

By Mark A. Dupuis
United Press International

HARTFORD — The state is expected to gain \$51 million in federal funds, including \$20 million for repairs to the Mianus River Bridge, in return for an agreement to remove tolls from the Connecticut Turnpike.

The agreement signed Tuesday by Gov. William O'Neill, other state officials and federal officials will provide federal highway rehabilitation funds in return for the state's plan to remove turnpike tolls beginning in 1985.

The state expects to receive \$31 million in rehabilitation funds over the next three federal fiscal years under the agreement, which also frees up \$20 million for repairs to the Mianus River Bridge on the turnpike in Greenwich.

The federal government normally does not provide rehabilitation funds for toll roads, but will allow the funds for the turnpike because of the passage of a law this year calling for removal of the tolls beginning in 1985.

With the law in place, the federal government will include the 12.8-mile turnpike in the equation for figuring the rehabilitation funds, which will be available in the federal fiscal year beginning Oct. 1.

Although the toll removal plan was adopted this year, some lawmakers have said the state may need to retain the turnpike tolls and possibly add tolls to other roads to pay for repairing and maintaining highways and bridges.

The issue was brought to light by the June 28 collapse of a 100-foot section of the Mianus bridge. O'Neill plans to call a special legislative session to adopt plans for financing short-term road and bridge repairs.

O'Neill, however, said it was "highly unlikely" the legislation to remove tolls from the turnpike and three Hartford-area bridges would be repealed.

The co-chairmen of the Legislature's Transportation Committee, Sen. William DiBella, D-Hartford, and Rep. Christine Niedermeier, D-Fairfield, differed on whether the state should remove tolls.

"Overall I think it's a terrible fiscal decision," said DiBella, D-Hartford, who has said all options for financing road repairs, including tolls, should be left open.

Miss Niedermeier said she thought repeal of the toll removal bill was unlikely because such a move would require the state to pay back the \$51 million expected under the federal agreement.

She also said the state would be eligible for added federal funds beyond the \$51 million if the tolls were torn down by 1987 as outlined in the removal legislation.

On another topic, O'Neill and Federal Highway Administrator Raymond A. Barnhart, who signed the toll agreement for the federal government, politely disagreed on whether the state should open its highways to tandem trucks.

O'Neill gave a letter to Federal Highway Administrator Raymond A. Barnhart Tuesday asking that the state be allowed to "trade in" about \$400 million in federal funds set aside for the highway.

O'Neill, conceding the state wouldn't be able to get needed congressional approval to complete I-84, wants to use the funds to build a shorter expressway into eastern Connecticut and improve existing roads.

The towns along the proposed I-84 route have given their approval to the state plan to go with the shorter highway and improvements to other roads.



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About your teacher...

Mr. Risley is the nationally-recognized president of the Dance Teachers Club of Connecticut and will be installed into that office on September 23. He is a member of the Dance Masters of America, Inc., and through these organizations he is certified by the state to teach.

This summer Mr. Risley judged competitions for the United States Tournament of Dances, which is under the auspices of the National Council of Dance Teachers, Organizations and Dance Masters Competitions in St. Louis. He directed the National Dance Masters of America Scholarship Competition in Los Angeles for Dance Masters of America. He has taught master classes in tap and jazz in New York City, and has been a judge of dance competitions throughout the country.

Mr. Risley continues to study through Dance Masters of America privately in New York City to bring you the best in dance education. Outside teaching credits for the past two years include Director of Dance Program for Windham Center School.

Student Accomplishments

Students are currently performing at the MGM Grand in Reno and the Las Vegas Hilton. They have performed at the Lido in Paris and Sun City, South Africa. Students have been accepted into accredited dance major programs at the college level and are actively enrolled in teaching.

Competition Awards — 1983 Dance Teachers Club of Connecticut — The Richard Risley Dancers — 1st Runner-up; David Woodworth, Jr. — 1st Place; Danice of Connecticut; 1st Runner-up; American Dance Spectator — Adrain Morris — Top Solo; 1st Place; Terpsichore Awards, Boston — The Richard Risley Dancers — 1st Place; The Risley Boys — 3rd Place; Kim Malilou — 1st Runner-up; The Terpsichore — 1st Place; Dance Masters of America — Jr. No. Dance of America — Most Talented Non-finalist — Danny O'Neill.

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Bolton students return early to new teachers, programs

By Sarah Posselt
Herald Reporter

BOLTON — School started in Bolton today for approximately 750 young people, the eager and timid alike.

They scattered from their homes, poured into school buses and flooded classrooms with all the exuberance masses of re-energized, solar-powered, sun-bronzed youth can display.

About 478 were expected to register for kindergarten through eighth grade, and about 280 were expected at Bolton High School.

About 80 of those 280 are students from the town of Willington. By contractual agreement with Bolton, Willington gives its teenagers the option of attending Bolton High School. The five-year contract is currently in its fourth year.

Students and their families have said they are less than thrilled this year to have their summer's end, long-Labor-Day-weekend plans foiled by the early start of the school year.

"I think it's terrible," said Bolton High senior Sheri Vatteroni. "It shortened the summer."

Bright hallways and attitudes in Coventry

By Kathy Gormus
Herald Correspondent

COVENTRY — Along with new faces, the approximately 1,600 students returning to school in Coventry today were greeted with several new programs and newly refurbished classrooms.

By far the biggest change in this year's curriculum is the addition of a kindergarten-through-12-grade computer literacy program, which was adopted by the Board of Education last week. However, students can expect a gradual introduction to the curriculum,

since it is not scheduled to be fully operational until Nov. 1.

The school system is also adding two full-time social workers to help children and their families iron out their problems. The two positions are expected to be filled sometime in September.

ALMOST ALL of the schools received at least a minor facelift over the summer, with extensive renovations continuing at the high school. The brightened hallways of the school matched the enthusiasm of the administrators.

"I feel we're off to a marvelous new year," said Jacqueline Norcel, principal of the Coventry Grammar School, where nearly 400 students were expected to arrive today. "The staff morale is very high."

In addition to new language and spelling textbooks and a handwriting program for the second and fourth grades, students at the Coventry Grammar School will be exposed to a pilot course in citizenship this year.

Mrs. Norcel said.

Clarence Edmondson, principal of the George Hersey Robertson School, said the major change in that school's

programs is the addition of a "reading program" designed to prepare children who have had trouble in kindergarten for the first grade. The Robertson School is also piloting new spelling and math programs this year, Edmondson said.

THE PRINCIPAL of the Captain Nathan Hale School, Edward R. Mahoney, said that aside from renovations to the building and the new computer curriculum, students are unlikely to find any changes from last year. Enrollment at Captain Nathan Hale is expected to be about 550, Mahoney said.

Acting school superintendent Richard Packman said opening day was scheduled early so the schools don't find themselves making up snow days in late June. That's what happened three years ago after an especially high number of snow days.

Packman said the schools tried tacking make-up days onto spring vacation, only to draw protests of many who prefer a longer spring break and those who had already planned April vacations.

Packman said most people seem to depend on the three breaks scheduled throughout the school year: one at Christmas, in mid-winter and in the spring.

"It's only a gain of four days," said sophomore Diane Manning. "I didn't mind when they took them off April vacation. I'd rather have one spring vacation, instead of one in February and one in April."

A new school psychologist is also on board this year. Carol Rice will serve all three Bolton schools.

Teachers in grades kindergarten through 8 will make the acquaintance of computers this year if they have not already, thanks to the recent purchase of eight new computer terminals.

Storrs to be closer to his first full-time teaching job.

Howland will also teach 7th grade math, much to his and the administration's pleasure. The center school was short just one class-time's worth of math teachers, not enough to warrant hiring even a part-time teacher.

Howland has temporary certification as a math teacher from the state. He came along just in time, as far as Packman is concerned.

Packman told the Board of Education earlier this month that few of the candidates for the industrial-arts position, vacated last spring by Thomas Smith's resignation, were interested in teaching math or qualified to do it.

Mrs. Judith Ingram joins the high school faculty this fall. She will teach social studies and one spring vacation, instead of one in February and one in April.

A new school psychologist is also on board this year. Carol Rice will serve all three Bolton schools.

Session slated on DEP lawsuit

By Kathy Gormus
Herald Correspondent

COVENTRY — The Town Council will meet in executive session tonight to hear the advice of the town attorney concerning the state lawsuit brought against the town over its failure to comply with a Department of Environmental Protection order to construct sewers in the Coventry Lake area.

The town was notified of the suit on Aug. 12 and has not yet responded in court to the writ issued by the state attorney general's office.

The session tonight, which is closed to the public, will be the first opportunity the council has had to discuss the suit with the town attorney, Daniel K. Lamont, since he has met with the state's attorneys.

The council chairman Joan A. Lewis said. Tonight's meeting will likely focus on possible defenses for the town, she said.

Mrs. Lewis said the town is particularly worried about the possibility of fines for noncompliance with the DEP order, which could total up to \$10,000 a day. She added that she thought the town had hurt itself by failing to appeal the original 1971 DEP order. She said she had no hint of what advice Lamont would have for the town.

"We'll just have to hear what direction the suit will take," she said.

The state is seeking to force the town's compliance with an abatement order issued by the DEP in 1971 and modified in 1976. The order required the town to construct sewers in the lake area to prevent sewage from seeping into the lake.

While the town met most of the requirements of the order, it failed to raise its share of the costs, or about \$1.8 million, having had three separate sewer proposals rejected by voters since 1971.

In its suit, the state is seeking a permanent injunction against further pollution of the lake, a court order forcing the town to raise its share of the \$5-million cost of the project, and fines up to \$10,000 a day for every day the town does not comply with the order.

Town Manager Charles F. McCarthy said the town probably would respond to the state's writ by the end of this week.

Assistant Attorney General Robert A. Whitehead, who is handling the case for the state, confirmed the return date of Aug. 30, but added that such dates are "basically meaningless." He said a defendant legally has two days following the return date in which to respond in court.

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Bolton High School Athletic Director Michael Landolphi queries senior Malcolm Ferguson on his college plans this morning, moments before the final bell calls all students to homeroom on the first day of the 1983-84 school year.



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Base 30"	244.00	170.80	256.00	179.20	256.00	179.20
Base 36"	257.00	179.90	285.00	199.50	285.00	199.50
Wall 18 x 30"	120.00	84.00	138.00	96.60	152.00	108.40
Wall 24 x 30"	137.00	95.90	156.00	109.20	172.00	123.90
Wall 30 x 30"	166.00	118.20	191.00	135.00	215.00	150.50
Wall 36 x 30"	186.00	130.20	204.00	142.80	242.00	169.40
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Pohl's labor endorsement causing Democratic furor

By Sarah E. Hall
Herald Reporter

In the wake of a unanimous endorsement by the Young Democrats Tuesday night for Democratic school board incumbents Richard W. Dyer and Susan L. Perkins, controversy is still lingering over the earlier endorsement of challenger Michael E. Pohl by the Greater Hartford Labor Council.

Democratic Town Committee Chairman Theodore R. Cummings charged Tuesday that Pohl "had let his imagination run away with him" by leading the labor council to think he had strong support from local labor leaders and prominent Democrats. Pohl has no such support, Cummings said, and Dyer and Perkins have been officially endorsed by the party.

Pohl, campaigning on a "back to basics" platform, will face Dyer and Mrs. Perkins in a Sept. 13 Democratic primary.

The acting president of the Hartford AFL-CIO unit at the time of Pohl's endorsement by the group on Aug. 24 said this

morning that the allegation of Pohl's misrepresenting himself is "strictly hearsay."
"Pohl did not say he had the support of those people either during his interview by the council or at the delegates' meeting where he was endorsed," said William Perkins, controversy is still lingering over the earlier endorsement of challenger Michael E. Pohl by the Greater Hartford Labor Council.

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Apartment complex bought by Avon man

Veronica S. Wishart
Veronica Nora (Saunders) Wishart, 74, of East Hartford died Tuesday at Connecticut Hospice in Branford. She was the wife of the late James Wishart and the mother of Lorraine A. Otkowski of Manchester.

The Ivy Manor Apartments on East Center Street just east of the tennis courts on the Manchester High School campus have been sold for \$2.3 million by attorney Herman Yules to a limited partnership headed by Bruce J. Shein, a certified public accountant from Avon.

apartments with basically the same management policies. Shein is the general partner in Ivy Manor Associates Limited Partnership. Yules said today he had approached the Town of Manchester several times suggesting that it buy the complex but the town expressed no interest. The complex is bordered on the west and north by town land.

Multi-Circuits seeks space

The Board of Directors will be asked Sept. 6 to allow Multi-Circuits to use 750 square feet more of the land it bought from the town on Harrison Street for expansion so that it can build a pollution control facility the state had ordered it to construct.

Cheney Hall deadline met

HARTFORD — The Little Theatre of Manchester met its deadline by filing documentation Tuesday to justify a \$50,000 grant from the Connecticut Historical Commission for the renovation of historic Cheney Hall.

Members of the Commission on Cheney Hall have said they plan a public fund drive following an open house on the historic restoration — which must meet the standards of the federal Department of the Interior — in late September.

Pupils anticipate new school year

Mark as he prepared to board the bus. Mark is the other side of town, at Washington School, kids were just beginning to line up before classes started at 8:30 a.m. Most seemed pretty happy to be there, except for one, Kathy Millard, 12, a sixth grader.

Jet hostages free, unhurt

Four gunmen who threatened to blow up a hijacked Air France jetliner freed unhurt all 15 hostages at Tehran airport, ending a five-day ordeal. Three Americans were among those freed.

Fire Calls

Manchester
Tuesday, 1:11 a.m. — medical call, 26 Forest St. (Town and Paramedics)
Tuesday, 6:28 a.m. — medical call, 210 School St. (Paramedics)
Tuesday, 7:12 a.m. — medical call, 22 Knighton St. (Town and Paramedics)

Tolland County

Tuesday, 4:55 p.m. — medical call (North and South Coventry)

THANKSGIVING NOVENA TO ST. JUDE

St. Jude's Church, 1100 Main St., is sponsoring a novena for the sick and dying. The novena begins on Sept. 21 and ends on Oct. 1. For more information, call 647-9997.

Long Term Bank Financing Available
647-9997
647-9998

SPORTS



Sylvain Turgeon, No. 1 pick of the Hartford Whalers in the June draft, has come to terms with the National Hockey League franchise. Terms of the five-year contract were not disclosed.

Three free agents unsigned Turgeon satisfied with Whaler pact

HARTFORD (UPI) — Sylvain Turgeon, the Hartford Whalers' No. 1 draft choice in the NHL entry draft, has signed a multi-year contract with the club, the team said Tuesday.

Maccarone named coach for MHS field hockey

By Lon Auster
Herald Sportswriter

One major headache resolved. Manchester High, in danger of having to start field hockey this fall because of a lack of a coach, solved that problem earlier in the week with the appointment of Lisa Maccarone to the post.

direction of Janice Dehm, a first-year coach. She, however, did not return in '83 as fulltime employment did not leave her time to carry out the duties. She forwarded her letter of resignation to Cobb on June 15. He had been searching for a head coach since that time.

Maccarone, 22, fills the bill. She is a 1982 graduate of Springfield College where she received her bachelor's degree in physical education. Maccarone is a graduate of Simsbury High, which should receive partial credit for her — and Manchester High's — good fortune.

team and played softball. At Springfield, she played one year of junior varsity field hockey and was a two-year varsity field hockey performer.

McEnroe center of new storm

NEW YORK (UPI) — In his own not so subtle way, however much else is going on around him, John McEnroe usually manages to draw the attention.

McEnroe, who became the center of a storm when he was fined for three separate offenses, including one for tossing sand on a fan, put himself on the brink of an automatic suspension, and came within a set of an inglorious first round exit from the U.S. Open Tennis Championships.

McEnroe was fined a total of \$1,850, bringing his cumulative fine total for the last 12 months to \$7,200. According to Grand Prix regulations, any player reaching a cumulative total of \$7,500 in fines during a one-year period is subject to an automatic 21-day suspension.

McEnroe currently lives in Simsbury but will be moving to Hartford shortly. She will be employed at the YWCA in Hartford.

Sirois latest Open champion

Add the name of Lucas Sirois to the list of champions in the Manchester Open. Sirois joins a select group that includes such well-known golf professionals as the late Tommy Armour, Julius Boros, Wayne Levi and Bob Toop.

Herald Angle

Earl Yost, Sports Editor

The Open was the brainchild of Ben Roman, then the progressive young pro, in 1946 and the first field held 122 golfers. That included, besides Armour, another Hall of Famer, the legendary Gene Sarazen. Roman for years has been a resident pro at Harter Hall in Sebring, Fla.

Nothing concrete has been heard involving corporate sponsorship of the annual Five Mile Road Race in Manchester. Thanking your morning.

The all-time record high number of players was 487 in 1972. Besides Armour, Boros, Toski, Levi and Sarazen, a number of one-time touring pros took time off from the PGA circuit to make Manchester a one-day stand. The list includes Dick Stranahan, Fred Wampler, Wally Ulrich and Bob Crowley.

Gene Sarazin

Murphy honored
Nice honor was bestowed on Horace Murphy last week when the ice skating lodge at Center Springs Park was officially named in his honor.



Notes off the cuff
Nothing concrete has been heard involving corporate sponsorship of the annual Five Mile Road Race in Manchester. Thanking your morning.

Fall further back Braves deep in bad slump

ATLANTA (UPI) — The Atlanta Braves went deeper into their slump Tuesday night and center fielder Dale Gribble was philosophical.

Although the Braves have yielded first place in the National League West to the Los Angeles Dodgers, there are a lot of games left in the season, Murphy said.

ATLANTA (UPI) — The Atlanta Braves went deeper into their slump Tuesday night and center fielder Dale Gribble was philosophical.

Braves 1-4 games back of the Dodgers, there are a lot of games left in the season, Murphy said. "We're ready to go tomorrow," Murphy said. "You just go out there and play and sometimes you don't get the pitches or the runs you want, and sometimes you do, and sometimes the other team scores some runs. You just try to get one more than they do."

Lee Smith is one of the best relievers around and you don't want to be behind with him on the mound. Those are the kind of things you've got to do, get on top first."

Chicago took a 2-1 lead in the second of McCurtrey on a three-run homer by Martinez, his third of the year. The Braves then tied the score 3-3 in the third on an RBI single by Randy Johnson and a two-run single to left by Murphy.

Brothers, Chris and Shawn Malone, worked for nearly six months building a canoe, but their efforts paid off earlier this month when they bested the field in the Connecticut Canoe Association's annual 10-mile race in Clinton.

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Your Neighbor's Kitchen

Home grown herbs enhance Bill Freeman's dishes

By Barbara Richmond Herald Reporter

It's back to school today for Bill Freeman, principal of the Robertson School. When school's out, Freeman enjoys putting around in the kitchen of his Avery Street home.

"I'm not a fancy cook - I like to cook for hungry people," he said.

During a recent visit, it was difficult to decide whether to concentrate on the tasty salad luncheon he prepared, or on the attractive surroundings of the home and garden.

A vibrant-looking vegetable and herb garden extends across the back end of their large yard. This is surrounded by flower gardens exploding with brilliant color.

One of the herbs Freeman grows in profusion is basil. And he makes good use of the fragrant herb.

"He puts basil in everything," interjected his wife, Ronnie Freeman. He added, "I'd put it on my cereal if she'd let me."

HE CRUMBLE Some fresh basil in the tuna salad he served for lunch, and it was delicious. He also added some celery and fresh parsley and salt and pepper.

Freeman has a vegetable soup recipe that's been a family favorite for years. It's a tongue twister called, "Superolobosich."

"Everything goes in the pot - green beans, zucchini, peppers, celery, tomatoes, small potatoes, and even eggplant and some slices of bacon for seasoning," he said.

The ingredients can be used in amounts according to how many people you plan to serve. They should be boiled, but not for too long or vegetables will become mushy. When ready to serve it should be sprinkled with salt and pepper and grated parmesan cheese. It is served as a heavy soup, Freeman said.

HE ALSO HAS a favorite way to cook fresh mushrooms to be served with London broil. He said to

cook some sliced onions in a little butter until they become glazed. Clean and slice the mushrooms and cook just until they're a "little grey."

As for his herb fish recipe, a creole touch can be added by mixing a 6-ounce can of tomato sauce with green pepper, celery and onions, and cooking all together in a skillet at low to medium heat and serving it over the fish.

He said his chili can be served over rice, but added, "It's a sin if you do because it's so delicious all by itself." He likes to serve it with a green salad and maybe some crackers.

Favorite Chili

- 1 pound ground beef
2 cups sliced onions
2 cloves garlic, sliced
1 1/2-cup can tomatoes, sauce or mashed tomatoes
Salt and black pepper to taste
1 teaspoon red pepper, add later
1 teaspoon chili powder
2 cans red kidney beans

Brown the beef and add onions and garlic and salt and pepper. Cook on medium heat until beef is cooked. Add tomatoes and cook until smooth-looking. Add chili powder and then the beans. Add red pepper a little at a time to taste. Serve with green salad.

Herbed Fish

- 1 pound cod, scrod or haddock
Salt
Dried parsley
Celery flakes
Basil
Margarine or butter

Salt the fish lightly and dot with pieces of margarine or butter. Sprinkle with parsley, celery flakes and basil. Cook in covered skillet over low heat until fish flakes easily. Near the end of cooking time, for an added touch, sprinkle with buttered bread crumbs and broil lightly.



Robertson School Principal Bill Freeman at home in his Avery Street kitchen.

American Chop Suey

- 1 pound ground beef
1 cup sliced onions
2 cups celery, cut not chopped

Brown beef, add onion and celery and cook over medium heat until onions and celery become glazed. Do not overcook. Serve over rice or noodles. Serves four.

Bean Soup

- 1 pound (navy) dried beans
2 quarts water
Pieces of ham or ham bones
1 whole carrot
1 stalk celery
1 quartered onion

Bring beans to boil and simmer until done to taste. Remove and discard carrot and onion. To cut down on cooking time, beans can be pre-soaked before cooking.

Supermarket Shopper

Good planning proves profitable

By Martin Stone United Feature Syndicate

DEAR MARTIN: You have asked readers to report on our supermarket savings and here's my report: First, we do our heavy shopping once a month with a well-planned shopping list. We shop at the Price Shopper store which has excellent prices on a wide variety of items, and we stop off at one other supermarket for its advertised specials. Milk, eggs, produce and perishables are purchased weekly.

Free LIGHT N' LIVELY Singles Offer. Receive a coupon for a free 12-ounce package of Light n' Lively Singles. Send the required refund form and four Universal Product Code symbols from Light n' Lively Singles American Flavored Process Cheese product. Expires Dec. 31, 1983.

PARLEY'S Slick Margarine \$1 Refund. Receive four 25-cent coupons. Send the required refund form and the Universal Product Code symbols from four packages of 1-pound Parley's Slick Margarine. Expires Dec. 31, 1983.

Squeeze Parkay Corn-On-The-Cob 75-Cent Refund. Send the required refund form and, as the proof of purchase, one back label with the Universal Product Code symbol from Squeeze Parkay, along with the produce department price sticker from a corn-on-the-cob purchase. Expires Oct. 31, 1983.

These offers require refund forms. KRAFT Deluxe Slices & Beef Offer. Receive a 75-cent coupon for ground beef and a 25-cent coupon for 12-ounce or larger Kraft Deluxe Slices. Send the required refund form and three front panels with the net weight statement from any three packages of 6-ounce or larger Kraft Deluxe pasteurized process cheese slices (any variety). Expires Dec. 31, 1983.

LAND O'LAKES Ice Cream \$1 Refund. Send the required refund form and two Universal Product Code symbols from two half-gallons of Land O'Lakes Ice Cream, along with the register tape with the purchase price circled for one package of any brand of cookies. Expires Dec. 31, 1983.

them on each big shopping trip, and eight to 10 on my lighter weekly trips. In addition to the box tops and labels from the products I purchase, I have several people who save their for me. This has enabled me to send for at least 10 refunds a week. My record is 45 refunds in one month.

Smart shopping has paid off! In 1981, I made \$1,250.88. Last year I received \$986.24 in cash refunds; \$789.76 worth of free products; \$456 worth of gifts and premium items. Postcards, envelopes and postage cost me \$394.40.

Before I forget, I should tell you that we are on Social Security. - Florence, Uniondale, Ind.

DEAR FLORENCE: Your letter proves that big supermarket savings are not limited to big families. Some readers may be wondering how they can get friends to save box tops and labels for them without putting a great strain on their friendships.

I periodically put together a short list of the brands that are making good refund offers. I would like to take advantage of. Copies of the list are given to friends and I call them once a week to say hello and ask if there is anything I can pick up for them.

As soon as a friend starts to give me these needed box tops and labels, I find an interesting gift offer and write for it that person's name. When I next say hello, I mention that a small surprise will soon be coming their way in the mail.

If you don't find many refund forms in your local supermarket, one way to learn about the hundreds of new offers made by manufacturers each month is to subscribe to a refunding magazine. One such magazine is the National Supermarket Shopper, a free copy of which is available by sending \$1 to cover the cost of postage and handling to: The American Coupon Club, Dept. PRS, P.O. Box 500, Franklin Square, N.Y. 11010.

Clip 'n' file refunds

Dairy Products, Oils, Margarines, Diet Foods (File No. 2)

Clip out this file and keep it with similar cash-off coupons - beverage refund offers with beverage coupons, for example. Start collecting the needed proofs of purchase while looking for the required forms at the supermarket, in newspapers and magazines, and when trading with friends. Offers may not be available in all areas of the country. Allow 10 weeks to receive each refund.

The following refund offers are worth \$6.73. This week's refund offers have a total value of \$23.72.

This offer doesn't require a refund form: MRS. FILBERT'S Free Pound Offer. P.O. Box 497, Berlin, CT. Receive a coupon for one free pound of Mrs. Filbert's Corn Oil Margarine. Send the green nutrition information panel from six 1-pound packages of Mrs. Filbert's 100 Percent Corn Oil Margarine. Expires Oct. 15, 1983.

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panels with the net weight statement from any three packages of 6-ounce or larger Kraft Deluxe pasteurized process cheese slices (any variety). Expires Dec. 31, 1983.

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The New England Collectors Society Presents The Miniature Hope Pendant. Inspired by the World Famous Hope Diamond, the Greatest Diamond in Existence.

The First Beatrix Potter Pewter Figurine "Peter Rabbit". Created by The New England Collectors Society - a subsidiary of Reed & Barton Silversmiths.

SAVE 15¢ GE SOFT-WHITE 4-BULB PACK OR 3-WAY BULB. Bright light that's a soft and easy to see by.

SAVE 15¢ on French's Bold 'n' Spicy Deli Mustard. In France, The F. French Company... the value of the product is so high that it is sold for less than the cost of the product.

SAVE 15¢ on French's Mustard any size, any flavor. In France, The F. French Company... the value of the product is so high that it is sold for less than the cost of the product.

The First Beatrix Potter Pewter Figurine "Peter Rabbit". What for Beatrix Potter brought to the world of children! Her charming stories and delightful illustrations have never been equalled.

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The First Beatrix Potter Pewter Figurine "Peter Rabbit". What for Beatrix Potter brought to the world of children! Her charming stories and delightful illustrations have never been equalled.

SAVE \$2.31 redeem these coupons at any store selling these products. Includes images of Coca-Cola, Diet Coke, and TAB.

CUT OUT FOR THE WEEKEND. Includes images of Hunt's Snack Pack pudding and fruit.

SAVE 13¢ When you buy Hunt's SNACK PACK. 4-pack pudding or fruit any flavor.

SAVE 50¢ OFF THE REGULAR PRICE OF TWO 2-LITER BOTTLES OR MULTIPACKS OF BOTTLES OR CANS. Includes images of Coca-Cola and Diet Coke.

SAVE 15¢ on the only dressings that can wear the Philly name. Includes image of Philadelphia Brand dressing.

SAVE 15¢ on any flavor of Philadelphia Brand dressings. Includes image of Philadelphia Brand dressing.

New Light Imperial. The great taste of Imperial in a 2-lb. bowl. Includes image of Imperial spread.

Save 15¢ on one 2-lb. bowl of Light Imperial Spread. Includes image of Light Imperial Spread.

SAVE 20¢ ON YOUR NEXT PURCHASE OF COOKIE-CRISP. Includes image of Cookie-Crisp.

SAVE 20¢ on any size of Flavor Cookie-Crisp. Includes image of Cookie-Crisp.

For better cling, try REYNOLDS PLASTIC WRAP. THE PLASTIC WRAP PROFESSIONALS USE.

25¢ OFF REYNOLDS PLASTIC WRAP. GOOD ON 50 OR 100 50 FT. SIZES ONLY OF REYNOLDS PLASTIC WRAP.

SAVE 20¢ Family Size Tropicana Chugger. 100% Pure Refreshment. Orange, Apple, Grapefruit and Fruit Punch.

SAVE 20¢ Tropicana Chugger. 100% Pure Refreshment. Orange, Apple, Grapefruit and Fruit Punch.

Something delicious has been added to Weaver Chicken Franks. CHEESE! Introducing Weaver Chicken Franks with Cheese - plump, meaty franks with chunks of real American cheddar.

Sandwich-Mate better than American cheese. SAVE 15¢ On Any Size. Includes image of Sandwich-Mate.

SAVE 13¢ on New Weaver Chicken Franks with Cheese or original Weaver Chicken Franks. Includes image of Weaver Chicken Franks.

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DISCOUNT COUPONS

3 1 AUG 3 1

Arts therapy A growing help for mental and physical ills

By Laurie Watson
United Press Canada

CALGARY, Alberta — The use of art to help people resolve their problems is as old as the Stone Age but professional therapists worldwide are relearning its value in giving the mentally and physically handicapped hope and self-respect.

In France, drama therapist Nancy Breitenbach uses creative makeup to help mentally handicapped children understand their emotions and form relationships. In San Francisco, therapist Renee Esmann gives psychiatric patients a chance through acting to get out of their regular roles and find new strengths to deal with crises.

"They are among a growing number of professional art therapists who use drama, music, visual arts or dancing to give the troubled or disabled a new lease on life."

"Art therapy is a means of tapping the unconscious," explains therapist Roberta Nadeau who directed the recent first world conference of art therapists in Calgary. "Tremendous things happen to the disabled under the influence of creative tools. The mentally handicapped learn self-respect. The elderly become more mentally productive and regain motor skills."

HER COMMENT is not just professional. Ms. Nadeau, 43, a victim of wife beating

who is now permanently disabled, found painting was the key to maintaining her mental health. She must use a wheelchair most of the time due to spinal problems. "I looked at my own experience as a disabled person," says the fragile-looking woman who is working on a doctorate in arts therapy. "Without art, it would have been more difficult to hang on. Art was a means of achieving inner peace."

Ms. Esmann, who pioneered the drama therapy graduate program at San Francisco's Antioch University, says acting sessions can allow troubled people to gain self-respect as they try out new modes of behavior without undue sense of risk. "Many patients have an unyielding, rigid sense of self," she explains. "It is only after playing and experiencing a large variety of roles and emotions that they feel they can encompass all these without losing control. They find they can function as complete human beings."

DRAMA THERAPY is several years old in Europe but relatively new as a mental health treatment process in the United States, notes Ms. Esmann. She founded Beyond Analysis, a community theater and support group for former psychiatric patients who produce original improvisational works. Michael Edwards, director of the arts therapy program at Montreal's Concordia University, suggests art therapy may have

its roots in early man's cave paintings. And early Greek society, he adds, used drama to help the audience in touch with themselves. Ms. Breitenbach says her practise of encouraging mentally disabled children to act themselves up allows them to make crucial progress toward dealing better with others. "In the beginning stages, a child tends to make up for himself. Then he starts taking into account that a person is going to be looking at him and then he starts doing it for that person. This is part of normal developmental process," she explains.

Ms. Nadeau says although arts therapy may not be widely understood and may clash with more standard medical treatment, it is increasingly being recognized as a professional tool. "But doctors, unless they have a non-professional interest in the arts, are generally too overworked to take much of an interest in arts therapy," she says.

Arts therapists at the conference agreed they had common problems with a lack of university programs and uniform standards. Training programs often spring up in isolated geographic areas where graduates are unable to find jobs. Some delegates believed graduates should be trained to teach both normal and special populations. "Art therapists still don't have a slot to fill. We're still trying to justify our existence," says Ms. Esmann.

The day Lisa Langlois broke nudity news

By Vernon Scott
UPI/Hollywood Reporter

HOLLYWOOD — As the curtain rises we find the diminutive blond daughter watching TV quietly with her French-Canadian father in his Hamilton, Ontario, home.

An actress in the show takes off an article of clothing, inspiring the daughter to select that moment to break the news to her dad. "There's something I've got to tell you about the picture I just did so you don't take your friends to the theater and get embarrassed," she said, referring to "The Man Who Wasn't There," in which she became the first actress to appear totally, frontally nude in a three-

dimensional film. "It should be noted Lisa's father is a Roman Catholic and a traditionalist in matters of privacy, modesty and other feminine virtues."

Lisa says, "Dad is a very conservative man. Somewhat nervously, then, Lisa speaks up as her father sits at the table with her. "There's something I've got to tell you about the picture I just did so you don't take your friends to the theater and get embarrassed," she said, referring to "The Man Who Wasn't There."

Her father continued to appear totally, frontally nude in a three-dimensional film. "It should be noted Lisa's father is a Roman Catholic and a traditionalist in matters of privacy, modesty and other feminine virtues."

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Today rarely escape the necessity of disrobing if they hope to break into Hollywood movies. "It goes with the territory," she said. "Like every other actress who plays in 20-year-old, I was lived with the fear they'd ask me to take off my clothes. Almost every script with an actress in that age range calls for it."

"But I didn't know I'd be in 3-D. It's much more like being in a well, things just jump off the screen. "I play an invisible woman and she's only invisible when she's nude. So I get caught with my pants and bra down in some scenes."

Lisa is aware that "The Man Who Wasn't There" and "Joy of Sex" are exploitive, but she also understands their appeal to the 18-24-year-old target audience.

She knows she must impress moviegoers as an actress or become as disposable as other strippers stripping for exploitation flicks. "I hope to rise above the exploitation pictures by holding out for better, more serious films," she said. "I've already started doing that."

"But doing nude scenes is a big deal on the set. It's part of the acting territory. It's just unfortunate that we have to go through that nowadays."

She is equally positive her father would agree.

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Chef at New York's Four Seasons one of my favorites

I was invited to a most unusual party at The Four Seasons restaurant in New York recently by one of my favorite people in the food world, Maggie Waldron. Maggie, of the Ketchum Food Center in San Francisco, has just organized and coordinated a very special book for the H.J. Heinz Company 1983 Annual Report of Cooks.

Not a book advertising Heinz products, not a book for general sale and distribution and not a cookbook as such, it looks like a glossy, full-color company annual report and a series of at-home conversations with 10 of the world's outstanding chefs. Beautiful photographs, good watercolor sketches and some of the chefs' favorite family recipes are included.

One of the chefs in this book happens to be one of my two favorite chefs in the world: Seppi Renggli at The Four Seasons. At a celebratory dinner at the book's publication, Seppi had prepared a really spectacular buffet using many of the recipes from the book, and above the spread, along the wall, were blow-ups of the original photographs that were collected during the making of the book. The photographer, Bob Day, was there to accept first-hand congratulations, which were richly deserved.

THE CHEFS CHOSEN for the book were picked with a discriminating eye. It came as no surprise to me that Seppi Renggli was picked for New York, or the fabulous Alice Waters for the West Coast, but choosing really special, highly individual chefs from Hong Kong, Bangkok, Crete, Rome, Barcelona, France, London and Guadeloupe took a great deal of thinking.

Kan Lap Tak, who presides over the kitchens of the World Trade Centre Club on Causeway Bay in Hong Kong, is an extraordinarily gifted chef from Canton who reads both English and French and has a great gift for decoration — his entirely edible dragons and birds have to be seen to be believed. My old friend Madeleine Kamman represented Antioch University, a staunch upholder of his native Cretan cuisine. He makes his own olive oil and spends considerable time in the fields and mountains of the island gathering wild edibles.

FERNANDO TOSONI, Nando for short, represented Rome. He helped launch the franchised chain of "boutique bakeries" known as Il Forno — the U.S. license rights for this were bought fairly recently by Williams-Sonoma. Nando has been over here teaching chosen people the fine art of making Italian breads, and American Il Forno's are springing up all over the place. I particularly like the olive bread and the bread made with chocolate and dried fruits.

The English chef, Lord Bradford, is an innovator and a man with a sense of humor, and I was amused by his telling me that he had decided to open a restaurant in London with a good English food served in the American fashion. His charming wife seemed almost as interested in food as he was. I found the chef from Guadeloupe an enchanting person. Her name is Felicie Deloir, and she has a restaurant in Guadeloupe where the food is entirely Creole.

Boonchoo Pholwata, a grandmotherly master chef who has been practicing her art for more than 30 years, represented Bangkok; genial chef Ramon Cabau was chosen from Barcelona.

I WISH that I could talk about all these chefs at length and give you a recipe from each of them. Choosing just one dish is a terrible struggle. How Maggie Waldron managed to capture all these wonderful people and a small number of their recipes in one 64-page book is absolutely amazing. But then, that's Maggie.

Little Flat Hens with Spicy Pork (Chef Kan Lap Tak) Remove backbones from two thawed Cornish game hens (about 1 pound each) and discard. Flatten hens, then remove breastbone and ribcage. Season cavities of birds with salt and pepper. Combine ground pork, 2 tablespoons flour, 1 teaspoon leaf thyme, 2 tablespoons chopped parsley, 1 teaspoon salt, 1/4 teaspoon pepper and 1/4 tablespoons oyster sauce and citrus slices and with sprigs of cilantro or parsley. (To prepare garnish, saute 1 sliced cucumber, 1 sliced orange and 1 sliced grapefruit — all peeled and cut in 2-tablespoon Place bird, skin side down, in heavy skillet and roughly brown on skin side only, about 15 minutes. Bake, stuffing side up, in 400-degree oven for 15 to 25 minutes, depending on desired doneness, basting with oyster sauce. Transfer to warm platter, stuffing side down. Deglaze pan with a little broth or water and 1/4 tablespoons oyster sauce. Pour over birds. 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About Town

Manchester native feted
Dr. Lockhart B. Rogers, a Manchester native, was honored recently for his contributions to the research program at the University of Georgia.

Minister to be missionary
The Rev. Clifford O. Simpson, pastor emeritus of Center Congregational Church, has been appointed a missionary to Victoria, Australia by the United Church of Christ's Board for World Ministries.

Christian Women's Club meets
Manchester Area Christian Women's Club will have a fashion show and brunch Sept. 7 at Manchester Country Club starting at 9:30 a.m.

Blood pressure clinics
COVENTRY - Community Health Care Services Inc. will sponsor blood pressure clinics Sept. 6 and Sept. 20 in Coventry.

Libraries close for holiday
Mary Cheney Library, Whiton Memorial Library and the Bookmobile will be closed Monday, Sept. 5 for the Labor Day holiday.

Assistant director named
Linda Wiley has been appointed as assistant director in charge of curriculum at the Chestnut Hill Preschool in Emanuel Lutheran Church.

Earns place on dean's list
Lawrence Mallon of 22 Grove St. is among 85 students at Hart School of Music, University of Hartford, named to the dean's list for the second semester of the 1982-83 academic year.

Bridge Club results
Following are the results of Center Bridge Club play Friday.

Pinochle scores
Following are scores for pinochle games played Thursday at the Army & Navy Club.

Service Notes
Newly promoted Senior Airman Glen A. Nemeroff, son of William Nemeroff of Mansfield Depot, and Elaine M. Nemeroff of 57 Hawthorne St., has arrived for duty in Mannheim, West Germany.

Promoted to senior airman
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Births
Haberern, Ronald George III, son of Ronald G. and Dolores Fish Haberern Jr., of Hebron, was born Aug. 9 at Manchester Memorial Hospital.

Happy Birthday
With A Herald Happy Heart
Only \$6.00

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With A Herald Happy Heart
Only \$6.00

Happy Birthday
With A Herald Happy Heart
Only \$6.00

Happy Birthday
With A Herald Happy Heart
Only \$6.00

Public Records

Warranty deeds
James S. Joyce and Carleen A. Joyce to William J. Rager and Gloria A. Rager, property at 76 West St., \$59,500.

Release of attachment and judgment lien
L&M Electric Company Inc. releasing Paul Fiano, property at 61 Arnot Road.

Release of its pendens
Connecticut National Bank releasing Paul Fiano, property at 1 Arnot Road.

Release of attachment
Windsor Credit Union Inc. releasing Paul Fiano, property at 61 Arnot Road.

Attachment
Manchester Savings Bank against Robert M. Topping and Adela A. Topping, \$3,300, property on Starkweather Street.

Release of federal lien
Internal Revenue Service releasing Paul and Valerie Fiano, \$1,558.38.

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Picnic food

Colorful dish will brighten day outdoors

For a colorful vegetable dish to liven your next picnic, combine fresh vegetables of the season and marinate them overnight in a combination of olive oil, red wine vinegar, Dijon-style mustard and apple in flat pan or marinating dish; pour marinade over all. Cover. Refrigerate 4 hours or overnight; stir often to moisten vegetables with marinating mixture. To serve, drain and french bread and cheese.

Legumes a la Grecque
1/2 cup olive oil
1/4 cup red wine vinegar
1/4 cup water
1/4 cup freshly squeezed lemon juice
4 teaspoons Dijon-style mustard
1 large clove garlic, minced
1/2 cup salad oil
3 cups chopped fresh mushrooms (4 cups drained)
1/2 cup chopped onion (1 large)
2 cloves garlic, minced
1/2 cup dry sherry wine
2/3 pound whole green beans (2 cups), cooked
1 large zucchini, sliced (1 1/2 cups)
2 carrots, cut in julienne strips
1 medium-size red

Pate a la Campagne
1/2 cup salad oil
3 cups chopped fresh mushrooms (4 cups drained)
1/2 cup chopped onion (1 large)
2 cloves garlic, minced
1/2 cup dry sherry wine
2/3 pound whole green beans (2 cups), cooked
1 large zucchini, sliced (1 1/2 cups)
2 carrots, cut in julienne strips
1 medium-size red

Wary buyers yielding to taste and price
Soy products imitate meat and chicken

Soy products imitate meat and chicken
He is a senior visual communications technology major. He helped prepare brochures, multi-media presentations and other educational materials for tourists who visit Lakes Between the Lakes recreation area in Kentucky.

She's a counselor
Lauren B. Woodhouse of Manchester, daughter of Richard and Beverly Woodhouse of 135 Timrod Road, will serve as an alcohol peer counselor at Dartmouth College this fall.

Miss Burgess honored
Deborah S. Burgess of 51 Galaxy Drive has been named to the dean's list at Bucknell University for the second semester.

Sayre in rec program
Scott Sayre, the son of Mr. and Mrs. John Sayre of 227 Saddlehill Road, has spent the summer working in a Kentucky recreational program, as part of his communications studies at Bowling Green State University.



This tasty vegetable dish is perfect for your next picnic.

Herbed Beef & Vegetable Kebabs
3 pounds boneless beef round or sirloin steak, cut into 1-inch cubes
1/2 cup ketchup
1/2 cup oil
2 tablespoons wine vinegar
1 tablespoon onion powder

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Herbed meat kebabs for summer

By Aileen Cloire NEA Food Editor
Kebabs are an easy way to prepare and serve a grilled meal. These may be done in the broiler or over charcoal outdoors.

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Bogner LABOR DAY SPECIALS August 29th - Sept. 3rd SUPER BUY!! BONELESS SIRLOIN HIPS 10-14 LBS. \$249 PER LB. BABY SPARE RIBS 3 AND 5 BONE IN 5.6 LB. LOTS \$159 PER LB. HAMBURG PATTIES 10 lb. Lots \$149 Per Lb. ITALIAN SAUSAGE PATTIES 10 LB. \$1.59 PER LB. SLICED SLAB BACON 3.5 LB. LOTS \$1.59 PER LB. RING KIELBASA or "Kollies" For The Grill \$1.69 PER LB.

MORIARTY BROTHERS Fiftieth Anniversary BUY WITH CONFIDENCE!! Connecticut's Oldest Lincoln-Mercury-Mazda Dealer

End of Model Year Clearance! SAVE HUNDREDS OF DOLLARS NOW! NEW 1983 CAPRI \$7135.11 15 MORE AT COMPARABLE PRICES NEW 1983 LYNX 3-DR. HATCHBACK \$5851.00

richard wrubel WETHERSFIELD SHOPPING CENTER SECRET SALE! You will get 10% to 30% DISCOUNT on ALL PURCHASES at our store from TODAY THROUGH SUNDAY, SEPT. 4, 1983. You will save at least 10% on all purchases, Even on SALE MERCHANDISE! ALL NEW FALL COATS & SUITS ARE 20% OFF!

31 AUG 31

31 AUG 31

31 AUG 31

Cookbook review

Recipes show how versatile chicken can be

By Barbara Richmond Herald Reporter

But you think you've worn out all of the ways to cook chicken. Don't bet on it — wait until you see the latest edition of "The Chicken Cookbook."

The book, published by the National Broiler Council, contains more than 100 ways to serve chicken.

Manchester-area residents who want to order it, by the way, have it easy. The orders go to Coventry. The book is purchased and shipped for just \$1.50. Check or money order should be sent to Chicken Cookbook, Department NBC, Box 307, Coventry, 06238.

THE BOOK MADE its debut at the 35th national chicken cooking contest. It contains the recipes of the winners from all 50 states and the District of Columbia. Among them is the recipe that won the \$10,000 top prize — chicken with lime butter.

It's a simple recipe using boneless chicken breasts, seasoned with lime butter and lime wedges. The other top prize winners are in three to, plus some \$10,000 chicken recipes from past contests.

The Broiler Council members agree that the endless variety of chicken recipes received each year over the 35 years the contest has been run, are an indication of the seemingly endless variety of ways chicken can be served.

The Connecticut winner was Marjorie Fortier of West Redding. She won with an imaginative recipe for drumsticks. The title of her recipe is "Buffalo Drumsticks."

OTHER COOKS have done unique things with chicken and ginger snaps, lemon, mint, dill, and sesame seeds. The book also has sections of recipes for gourmet and low-calorie chicken dishes. And — if you're so inclined, it also has an entry for the 36th national chicken cooking contest scheduled for spring of 1985 in North Carolina.

Here are a few tempting recipes to whet your appetite for more:

Chicken with Lime Butter
4 boned chicken breast halves
1/2 teaspoon salt
1/2 teaspoon pepper
One-third cup cooking oil
1 lime, juiced
2 tablespoons butter
1/2 teaspoon chives (minced)
1/2 teaspoon dill weed

Sprinkle chicken on both sides with salt and pepper. In large frypan, place oil and heat to medium temperature. Add chicken and saute about 4 minutes, or until lightly brown. Turn chicken, cover and reduce heat to low. Cook 10 minutes, or until fork can be inserted in chicken with ease. Remove chicken and keep warm; drain off oil and discard. In same frypan, add lime juice and cook over low heat until juice begins to bubble. Add butter, stirring until butter becomes opaque and forms a thickened sauce. Stir in chives and dill weed. Spoon sauce over chicken. Makes 6 servings.

Baked Chicken Reuben
4 chicken breasts (halved and boned)
1/2 teaspoon salt
1/2 teaspoon pepper
1 can sauerkraut (16 ounces, thoroughly drained)
4 slices Natural Swiss cheese
1/2 cup Thousand Island dressing (Kraft brand)
1 tablespoon fresh parsley (chopped)

Sprinkle chicken on both sides with salt and pepper. In large frypan, place oil and heat to medium temperature. Add chicken and saute about 4 minutes, or until lightly brown. Turn chicken, cover and reduce heat to low. Cook 10 minutes, or until fork can be inserted in chicken with ease. Remove chicken and keep warm; drain off oil and discard. In same frypan, add lime juice and cook over low heat until juice begins to bubble. Add butter, stirring until butter becomes opaque and forms a thickened sauce. Stir in chives and dill weed. Spoon sauce over chicken. Makes 6 servings.

Manchster schools
The following lunches will be served the week of Sept. 5 through 9 at Westhill Gardens and Mayfair Gardens, to Manchester residents who are 60 or older. No lunches will be served Monday, Labor Day.

Tuesday: Homestyle vegetable soup, tuna salad sandwich, American cheese slices, creamy coleslaw, roll, chilled mixed fruit.
Wednesday: Hawaiian chicken, sweet potatoes, zucchini squash, wheat bread, chilled pears.
Thursday: Orange juice, fresh beef stew, buttered corn niblets, eye bread, greenbread and whipped topping.
Friday: Apple juice, cheese manicotti with Italian sauce, tossed salad with dressing, Italian bread, fresh fruit.

The following lunches will be served in the Manchester public schools the week of Sept. 5 through 9. No lunches will be served Monday, Labor Day.
Tuesday: Hamburg patty on roll, potato puffs, buttered broccoli or carrots, chilled pears.
Wednesday: Orange juice, cheese pizza, apple crisp.
Thursday: Meatball grinder, tossed salad, peanut-butter cookies.
Friday: Tuna salad on roll, cheese wedges, macaroni salad, golden glow salad, chocolate pudding. Milk is served with all meals.

THE WERNER STUDIO OF PIANO ORGAN AND VOICE

KAREN W. KISSMAN
Instructor of Piano, Organ and Voice
Certified by Conn. State Music Teachers Assoc.

GLADYS M. GROVER
Instructor of Piano

STUDIOS:
60 TERESA RD. MANCHESTER 643-8137
305 OAK ST. MANCHESTER 647-1623
Registration taken by phone
Morning and evening classes for adults.



The latest edition of "The Chicken Cookbook" contains prize-winning recipes from throughout the country. It includes gourmet and low-calorie recipes and is available locally.

Easy taco mix stores for months

By Aileen Claire NEA Food Editor

Tex-Mex foods are growing in popularity throughout the country. A basis of many recipes is the taco mix.

You make your own quick mix that duplicates the convenience of a pre-packaged mix, yet costs less. It has no preservatives but will store for up to six months.

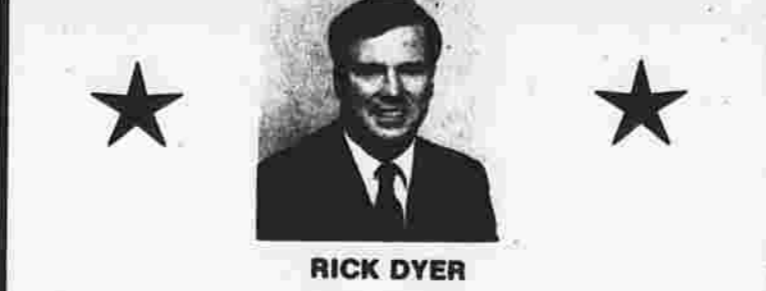
Mix it with browned ground beef and spoon into taco shells for a traditional Tex-Mex treat, or use it wherever taco mix suits your South-of-the-Border eating tastes.

Taco Mix
4 teaspoons instant minced onion
2 teaspoons salt
1 1/2 teaspoons chili powder
1 teaspoon cornstarch
1 teaspoon crushed dried red pepper
1 teaspoon instant minced garlic
1 teaspoon ground cumin
1/2 teaspoon dried oregano leaves
1/2 teaspoon paprika

In small jar with tight fitting lid, stir together onion, salt, chili powder, cornstarch, pepper, garlic, cumin, oregano and paprika. Store in cool, dry place up to six months. This kitchen-tested recipe makes about 4 tablespoons. (Note: Recipe may be doubled.)

To prepare taco filling: In large skillet, brown 1 cup water and 2 tablespoons tomato paste. Stirring constantly, bring to excess fat. Stir in 2 cups water and 2 tablespoons taco mix. Bring to a boil over medium heat, and boil 1 minute. This kitchen-tested recipe makes about 2 cups filling or enough for 8 to 10 tacos.

RE-ELECT RICK DYER DEMOCRAT for BOARD OF EDUCATION



Manchster has a good educational system, and Rick Dyer has worked hard to make it that way. A lawyer and former juvenile probation officer, he is served on the Board of Education since 1981, and has been chairman of its curriculum and building and sites subcommittees.

Rick was responsible for the creation of the joint citizens committee on the future use of Highland Park School. He listens, and he does his homework. Most importantly, he votes for what he believes will be the best interests of all our children.

GIVE EDUCATION YOUR VERY BEST. PICK RICK DYER
Vote for the endorsed Democratic candidates in the Sept. 13th primary.
Paid for by Friends of Rick Dyer, Michael Darby, Treasurer

PEARL'S T.V. and APPLIANCE LABOR DAY

Weekend Special September 2nd and 3rd only!

Advertisement for Pearl's TV and Appliances. Features: Washers & Refrigerators from \$348., DRYER RANGES DISHWASHERS from \$298., No Finance Charges For 12 Months*.

*For qualified applicants purchasing GE or Hotpoint products under our revolving charge financing plan through General Electric Credit Corporation which calls for a finance charge after this period determined at an Annual Percentage Rate of 0% with a minimum Finance Charge of 0.

Pearls TV AND APPLIANCES. 643-2171, 649 Main St. Downtown Manchester. Mon-Wed: 10-5:30, Thurs: 11-9:00, Fri: 11-8:00, Sat: 11-5:00.

BUSINESS

Hospitals have fewer new executive positions

In a major but still unnoticed reversal of a basic health-care trend, the number of hospitals in the United States is declining — and a shocking estimate is that the demand for hospital administrators to fill new positions will increase at only about 1 percent a year in the next decade.



Your Money's Worth Sylvia Porter

Concentrate on quantitative skills. Hospital administrators need a firmer grasp on finance than ever before and they'll need it even more in the future. You must know how to raise capital, cope with diminishing reimbursements and evaluate purchasing options.

Stay flexible. Be willing to pursue opportunities anywhere in the country. And be prepared to make the most of advantages that will emerge through restructuring and reorganization within hospitals.

IMPORTANT: Opportunities for women and minorities in health-care administration are on the rise and out of hospitals — will be especially strong. Westbury forecasts.

Probe with utmost care before you invest in a graduate school. Graduate programs offer a variety of degrees including a master's in health administration and a master's in business administration. Check to determine that the program you are interested in is accredited.

It is available free. Write to: Division of Publications, ACHA, 840 North Lake Shore Drive, Chicago, Ill. 60611. Or phone (312) 943-0544.

Everywhere you turn these days, in every form of media, you will read or hear about the soaring costs of health care. Nowhere do you read or hear about the "human element" that lies behind these costs.

MESSAG: Study hard first. Decide what you want and how to go about it. Then and only then, leap!

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Business In Brief

Firm offers retirement

HARTFORD — Travelers Corp. has offered about 900 employees early retirement at half pay to tighten staff and operating procedures in its casualty-property commercial line department.

Travelers employs 29,000 people, including 10,000 in Hartford.

CofC product show back in town

By James P. Sacks Herald Reporter

The president of the Greater Manchester Chamber of Commerce predicts a healthy turnout at this year's Product Show for area merchants, which is returning to Manchester after being held in South Windsor last year.

Ms. Flint predicts the show, which the Manchester chamber is again co-sponsoring with South Windsor's chamber of commerce, will do "at least as well, if not a little better" than last year's Product Show.

Colonial drives, is "about as close to South Windsor as you can get and still be in Manchester."

Ms. Flint said the show, which drew between 12,000 and 14,000 spectators last year, may draw a larger crowd as well as more merchants this year.

When it was held in the then-vacant six-acre J.C. Penney warehouse. The cost to merchants for an 8x10 exhibit space complete with electricity and a sign is \$200 for members of commerce members and \$250 for non-members.

Bank conversion approved

HARTFORD — Members of Northeast Savings have approved the bank's proposal to convert from a mutual to a stock company with shares sold to the public.

The net proceeds from the sale, estimated between \$70 million and \$80 million, will become part of the bank's general funds.

EB plans Atlanta office

GROTON (UPI) — Electric Boat Shipyard officials were expected to announce today plans to open an engineering and design office in Atlanta that eventually will employ about 200 people.

The office in Atlanta is to take advantage of a substantial and qualified workforce that would not be considered working for the ship building firm, EB spokesman L. Holt said Tuesday.

Company reorganizes

GREENWICH — The North American manufacturing activities of Pechiney Uguine Kuhlmann of France have been reorganized into Pechiney Corp., a newly named U.S. company, Michel J. Gudefin said Monday.

Gudefin, Pechiney's president and chief executive officer, said the reorganization followed the sale of Pechiney Uguine Kuhlmann's aluminum operations in the U.S. to Alumax Inc. of San Mateo, Calif.

University fills post

BRIDGEPORT — Jeffrey S. Lockhart of Fairfield has been named University of Bridgeport's director of corporate relations and will work as liaison to Fairfield County corporations.

Lockhart will coordinate use of UB's services by companies and will seek corporate support for the university's programs.

Group sells paper operations

STAMFORD (UPI) — The Continental Forest Products Group, the diversified conglomerate, has agreed to sell most of its kraft paper and containerboard operations to Chicago-based Stone Container Corp. for \$1.6 billion.

The operations to be sold represent about half of Continental's \$2.5 billion-a-year forest products business, officials said Tuesday.

Included in the sale are most of the primary and converting operations of Continental Forest Products' Brown System. These include linerboard mills at Hopewell, Va., and Port Wentworth, Ga.; an unbleached kraft paper and corrugating medium mill at Hodge, La.; 15 corrugated container plants; and five paper bag plants.

Recovery settling down

WASHINGTON (UPI) — The economic recovery is settling down after a brief burst of speed that apparently tapered off in June, analysts say.

The latest government figures released Tuesday show a decrease in new factory orders in July, a major influence on the pace of manufacturing in the months ahead.

But the Commerce Department said that new orders, despite a 1.7 percent decline, remained at fairly strong levels, worth \$175.5 billion to manufacturers.

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NOTICE: A Community Meeting of Concern

Thursday Evening Sept. 1, 1983 at Center Congregational Church 8:00 PM

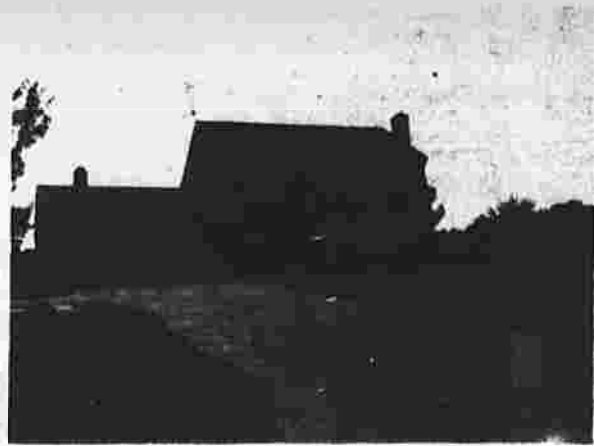
The purpose of this meeting is to let the community at large express to the Jewish community our concern in light of the recent arson attacks upon their houses of worship and a Rabbi's home.

ALL CONCERNED CITIZENS ARE INVITED. Sponsored by a coalition of churches and civic groups and concerned individuals.

3 1 AUG 31

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