

BUSINESS Sikorsky took flight on a shoestring

His first successful test on Sept. 14, 1939, made the helicopter practical

By Dennis C. Milewski
United Press International

STRAFORD — Igor Sikorsky couldn't bear to scrap his little helicopter. The Smithsonian Institution didn't have room for the fragile craft, but Charles Lindbergh thought Henry Ford might. The three friends talked it over and in 1943 Sikorsky landed his VS-300 for the last time at Ford's private museum in Michigan.

The newsreel cameras were rolling and Sikorsky wanted to impress a still skeptical public, so he appeared a wooden ring while hovering — and then went on to build a billion-dollar helicopter industry.

"She was a good ship, a sweet little ship," Sikorsky was quoted as saying when he left the open cockpit of the craft.

The VS-300 was fitted with balloon tires and fashioned from steel tubing and wood covered with stretched silver fabric, but to

Sikorsky it was the future he envisioned as a boy while reading "Clippers of the Clouds" by Jules Verne.

THE VS-300 WAS NOT the world's first successful helicopter. Sikorsky himself had tinkered with various designs at the turn of the century in his native Russia and while they had never flown, several others had since.

What Sikorsky's first successful flight did on Sept. 14, 1939, was make the helicopter practical. His design became an industry standard. A single large main rotor for

latter's famed battered but in a domed glass case in his office. Igor Sikorsky died in 1972 at age 83.

The younger Sikorsky was one of the few to fly in the VS-300 and has played a key role in the restoration of the helicopter at Sikorsky Aircraft in Stratford, where he is executive assistant for government requirements.

Efforts to restore the VS-300 started when a German museum bought plans and drawings to make a model of the famous helicopter and Sikorsky engineers were charged to find none existed.

It seemed that while the publicity-conscious Sikorsky had hundreds of photographs taken, the constant tinkering and revisions were done from rough sketches made on a marble table.

Harold Ulanik, project engineer, finally was dispatched to inspect the VS-300 at the Edison Institute Museum in Dearborn, Mich., where it had hung from the rafters for 40 years.

"I was depressed. Some of the fabric was cracking with age. The tires were low on air. I didn't want to see Mr. Sikorsky remembered that way," said Ulanik, who had worked with the aviation pioneer.

A CLOSER LOOK showed something he described as remarkable. There was very little corrosion—the wires, rods, nuts and bolts protruding from the fuselage remained securely fastened, and the three blades of the 32-foot diameter main rotor moved freely as if waiting for flight.

"All the tires needed was a little air. After 40 years, they hold air perfectly," Ulanik said, cradling a wheel in his hands while apologizing for an inner tube patched and still holding in two places.

Sikorsky took possession of the VS-300 on a one-year loan and trucked it back to Connecticut. Engineers and mechanics were assigned to a restoration team and a special room was built just off the main plant, where Sikorsky's sleek

U.S. Army Black Hawk and huge Super Stallion helicopters roll off the assembly line.

The VS-300 has been stripped to its frame and painstaking detail is being taken to restore the discolored fabric, which allowed access to internal parts with zippers in the skin.

"I really believe we could have flown it here," Ulanik said, "throwing caution to the wind, of course. The fundamental engineering is all there. It is complete, there is nothing we could add, I'm sure."

Business In Brief

Dollar eases off records

LONDON — The dollar eased on all major European currency exchanges today after setting several record high fixings at the close of trading Monday. Gold firmed.

In London the battered British pound opened at \$1.210, up 45 points from its record low of \$1.3045 at the close of trading Monday.

Dealers said there was profit-taking against the dollar in the wake of its surge that also took it to record highs against the French franc and the Italian lira Monday.

Gold in Zurich opened at \$332.50 an ounce, marking a significant recovery after it dropped Monday to close at \$329.50. In London the yellow metal started trading at \$345.25 an ounce, up more than \$5 from Monday's closing \$340.00.

Dealers say high U.S. interest rates and impressive U.S. economic indicators have been behind the surge of the dollar and the slumping gold price.

The dollar opened in Frankfurt at 2.8265 German Marks, down from Monday's final 2.8395.

In Paris, the dollar started trading at 8.6730 French francs, compared to Monday's record high 8.7210.

The dollar eased from the record high set in Milan Monday, opening at 1,724.00 Italian lire. Monday's fixing was 1,745.00 lire.

In Zurich the dollar opened at 2,3815 Swiss francs, compared to Monday's closing 2,3975.

The dollar opened in Brussels at 58.12 Belgian francs, down from Monday's final 58.3450.

The dollar weakened against the Japanese yen, closing today at 241.60, down from the previous 241.95.

Bank revamps structure

BURLINGTON, Vt. — Chittenden Bank has been restructured into five divisions, officials announced Monday.

Executive vice presidents were appointed to head the different divisions. President William Burnett.

Burnett said the different divisions will deal with commercial banking and lending, consumer and municipal banking, operations and financial controls, trust and investment management and administration.

Adult movies go downtown

PROVIDENCE, R.I. — Despite local opposition, "adult" movie fare has returned downtown with the opening of the VIP Luxury Cinema on Westminster Mall.

The theater duplicates the explicit fare offered by the Paris Cinema on Wayboston Street until that theater closed recently. William P. Kenberry, operator of the VIP, Par. Kenberry.

The VIP opening did not require a zoning exception because theaters are permitted in the downtown commercial zone. But the Rev. Daniel Warren, rector of Grace Church, said he would try to build a wide-based group to urge relocation of the theater to a specially-zoned area similar to Boston's Combat Zone.

Summer jobs funded

BRIDGEPORT — Fairfield and Milford officials plan to turn over to the city more than \$70,000 anticipated from the Jobs Training Partnership Act to provide summer jobs for disadvantaged youth.

About 1,000 Bridgeport youths were hired for minimum wage jobs this summer under the program, but another 300 are still on a waiting list.

Crowmell building booms

CROWMELL — The town may have a hard time topping the building boom of fiscal 1983-84 when 535 permits were issued for construction worth an estimated \$22.5 million.

The total was more than three times the estimated \$6.59 million value of 443 projects started the year before.

"I don't know if we will ever have a year like this again," said Town Planner David Martin.

The permits were for new restaurants, an office park, a large retail shopping center and several small stores, the multi-million dollar expansion of a hotel and construction of 400 condominium units and 48 single-family homes.

Feds, state set reviews of Seabrook

CONCORD, N.H. (UPI) — Federal and state officials, concerned about the resumption of work at the Seabrook nuclear plant, will hold separate reviews of the project's construction and financial plans.

Commissioner James Asselstine, of the federal Nuclear Regulatory Commission, will lead a team of federal inspectors to Seabrook Thursday to check on the status of the troubled facility and meet with executives from Public Service Co. of New Hampshire, principal Seabrook owner.

In another development, state Public Utilities Commissioner Lea Aeschliman said her two fellow commissioners agreed at a closed session Monday to hold a public hearing on the future management structure and finances at Seabrook.

Asselstine's visit is the first tour of the plant by the NRC since work resumed on the site last week after a 10-week construction layoff called by PSNH in one of its many moves to avoid bankruptcy.

"The principal focus is to see where the plant is in terms of construction," said Asselstine, adding that he will also review the "financial structure" to complete and operate the plant.

Ms. Aeschliman said PSNH executives will be asked July 23 to explain the New Hampshire Yankee plan to manage Seabrook and the Newbrook plan to generate Seabrook construction funds.

"We haven't seen any details about the Newbrook plan," she said. "How do these things fit together?"

In addition, Ms. Aeschliman said the PUC has agreed to hire a financial consultant to assist the commissioners with the Seabrook situation and its impact on future electric rates.

"Her requests came after PSNH asked the PUC last week for permission to sell some \$425 million in securities for Seabrook construction," Ms. Aeschliman said the sale is substantially different from a proposed sale of \$200 million in 1980 and that other customers that PSNH had mentioned earlier.

"The ratemaking aspects there may be very substantial. We need time," she said.

Ms. Aeschliman said she was also concerned about PSNH's management, but the PUC postponed discussion on that issue.

Seabrook I is rated at about 75 percent complete. Seabrook II was conditionally canceled by the 10 joint owners earlier this year with the project about 23 percent finished.

TAX SHELTERS Where investments went in '83

SHELTER PROGRAMS	1983 SALES (millions)
Real estate	\$4,476.7
Oil and gas	\$2,995.4
Equipment leasing	\$387.7
Film	\$141.3
Commodities	\$92.2
Research and development	\$82.1
Cable TV	\$70.9
Agriculture and timberland	\$44.3
Other	\$63.0
TOTAL	\$8,353.6

(Source: Internal Revenue Service/Price Waterhouse)

Tax shelters, which provide significant financial breaks, have been a focus of the Internal Revenue Service. Now Congress is working on a bill to eliminate many of the abuses.

Pentagon redefining its junk

WASHINGTON (UPI) — The Pentagon, which sends billions of dollars in used and surplus goods to the scrap heap every year, may change its definition of junk.

The Pentagon's manpower and logistics chief, Lawrence Korb, has halted the disposal of its damaged and surplus material as of July 2 until procedures are reviewed to determine if money is being wasted.

Monday's announcement of the decision followed disclosure last week that the Air Force disposed of \$700 million in spare parts in 1982, discovered it needed some of them and then had to buy back those items at higher prices from salvage dealers.

As an indication of the possible scope of the problem throughout the vast Defense Department, the Defense Property Disposal Service collected \$3.5 billion worth of used and surplus material during fiscal 1983, which ended Sept. 30, said spokesman John Goldsmith of the Defense Logistics Agency.

"Of the total, the agency sold \$1.6 billion worth of goods for \$89 million during that same fiscal year. Goldsmith said in a telephone interview.

"What they want to do is to have the services review their standards by which they dispose of things," he said of the move to halt the movement of supplies to the disposal service.

In a Pentagon statement, Korb said that although the Defense Department "believes current disposal policies are sound," he also said that "the billions of dollars in surplus parts affecting the multibillion-dollar defense inventories can have significant dollar impact."

"Our objective is to catch and correct these discrepancies before they become major problems," Korb's statement said.

Last year, Pentagon auditors uncovered millions of dollars of waste in the purchase of spare parts, including payments of \$110 for a 4-cent diode, \$435 for a \$15 hamster and \$1,100 for a plastic cap for a stool on a B-52 bomber that should have cost little more than \$1.

Korb gave no indication how long the moratorium will last but said the Defense Logistics Agency will review current procedures for scrapping material before the disposal pipeline will be turned on again.

Judge says Air Florida can get back in the air

MIAMI (UPI) — A federal bankruptcy judge gave Air Florida permission to spend \$4 million to get some of its grounded planes back in the air but also allowed the carrier's aircraft leasing firm to repossess two Boeing 737 jetliners.

William Iowadski, attorney for Guinness Peat, which leased two Boeing 737s and a DC-10 to Air Florida, told Judge Thomas Britton Monday that the three aircraft are accruing at the rate of \$10,000 a day.

He said Guinness had other customers "available tomorrow" who want to lease the aircraft.

"It is the prime season for use of planes," said Iowadski.

"It does us no good to have aircraft sitting on the ground. We have every intention of resuming service," Robert Silverberg, corporate secretary and general counsel for Air Florida, said following a 90-minute bankruptcy court hearing.

But no date has been set to resume service.

Corporate name changes at record pace

NEW YORK (UPI) — Most of us keep the moniker we use in our daily lives as a matter of how unchangeable it becomes as we grow up, but corporations continue to abandon their corporate birth names at a record pace.

Anspach Grossman Portugal Inc., New York-based marketing and consulting firm, said there were 397 corporate name changes in the January-June, 1984 period, exceeded only by 528 name changes in the first six months of 1983. The figures came from a semi-annual survey it has been doing for 15 years.

Russell R. Anspach, principal in the firm, said the major factor in a company's decision to change its name usually is the belief that it has grown and diversified away from the old name.

"When a company expands into new geographic areas, diversifies its operations or creates a new entity via merger or acquisition, its name may no longer reflect the extent of these changes and usually should be recast," Anspach said.

Florida ranked first among the states in number of corporate name changes, but Anspach noted that this year's large acquisitions in this category, the merger of the two largest banks in Idaho and Vermont were the only states to have no corporate name changes reported.

As they have for the past several years, banks, thrifts and other financial institutions ranked first in the number of corporate name changes in the first half of 1984.

"It started several years ago, when banks found a way to expand without deregulation and ran into other institutions with similar names," Anspach said.

"But in some cases, they're falling into the trap of picking names that sound alike," he said. "Bizarre or far-out names generally are not successful, but banking institutions should be aware that it will be harder to find a name that sounds unique."

Mergers and acquisitions accounted for 49.5 percent — or 391 — of the name changes, up from 46.1 and 248 in the same period last year and most of these were in the financial area. Among the large acquisitions in this category, Lincoln Savings Bank of New York was acquired by Chase Manhattan Corp. and became Chase Lincoln First.

The 1984 figure also includes 40 new names created through federally supervised mergers of bank and thrift institutions, down from 42 in the same period of 1983.

Among other reasons for name changes, leveraged buy-outs, spin-offs, Chapter 11 reorganizations, divestitures and changes in incorporation galloped sharply over previous years because these activities continued to accelerate, Anspach said. These and related reasons accounted for 156 of the name changes.

The remaining 100 were straight name changes, usually because the company's present name no longer reflects its current business.

Beatrice Foods' switch to Beatrice Companies is an example in this category, as is the name Zenith Radio to Zenith Electronics.

Companies that chose entirely new names were Tampax tampons, Standard Oil of California to Chevron, Inc., Simplicity Pattern to Maxxam Group and General Tire & Rubber to GenCorp.

Anspach said his company did not handle the Tampax deal and he doesn't know enough about the reasons for the change to make a judgment, "but one has to wonder what the response will be to a name that sounds unique."

"I wanted the MMH position," Gallacher admitted in an interview Tuesday. "But I wasn't going to leave gnashing my teeth or anything."

There are good reasons for a name change — if the old one is associated with past failures or an embarrassing incident for example — but completely changing a corporate identity is costly and difficult.

"Unless the reasons for change are overwhelming, it's more than I can recommend the company keep its name," he said. "If a change is inevitable, we try to think in terms of expanding the old one."

State studies 'quick fix' for Route 83 flooding

Shows tonight: Sunny Thursday — See page 2

Scout cookbook feeds big crowd

... page 13

Fortin named to hall of fame

... page 11

Manchester Herald

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Libyan embassy bombed

By Daniela Iacono
United Press International

BEIRUT, Lebanon — The Lebanese Cabinet today considered the death penalty to deal with kidnapers who have plagued the nation in nearly a decade of civil war and triggered protests threatening Beirut's security plan.

In another development, the Libyan Embassy in Moslem west Beirut was destroyed today in a bomb attack.

A Shiite Moslem group known as the Imam Musa Sadr Brigade claimed responsibility, saying the action was to protest the planned visit today by Mouammar Kadhafi's foreign minister. The Sadr Brigade also claimed it was behind the kidnaping Monday of Libya's charge d'affaires.

Police said there were no casualties in the early morning explosion.

Government sources said the kidnap issue was given top billing at the Cabinet session that opened in the suburban Babda presidential palace. The meeting was chaired jointly by President Amin Gemayel and Prime Minister Rashid Karaki.

Lebanon's various Christian and Moslem militias have abducted an estimated 4,000 people in the past nine years. A majority of the victims are freed dead.

"The Cabinet is likely to call for the immediate and unconditional release of those kidnap victims still alive. It is also considering introducing capital punishment against those convicted of kidnapping and compensation to the families of those kidnap victims who are unaccounted for and assumed dead," a government source said.

The Cabinet was also expected to consider expanding the Syrian-mediated Beirut security plan to the Damascus and Beirut-south Lebanon highways, the source said.

Relatives grieving their missing loved ones had paralyzed the security plan with a four-day blockade of key crossing points along the Green Line, dividing the Christian eastern side of Beirut from the Moslem western half. They lifted the blockade Tuesday when Gemayel promised to consider their cases.

The protesters, who demanded a full accounting of the fate of those kidnapped by rival Christian and Moslem militias, also abandoned positions along the road to Beirut's west end, where they lifted the blockade Tuesday when Gemayel promised to consider their cases.

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Attorney John D. LaBelle Jr., right, counsel for the Eighth Utilities District, swears into office newly elected district officials. From left are Gordon Lassow, who will step down July 16 as district president and begin a term as

New district officials

district director, Lorraine Boutin, who will begin her first term as a district director, and Walter Joyner, the district's new president. They took the oath of office at a social gathering Tuesday night at Joyner's home.

Reagan men hope trip defuses criticism on the environment

Environmental leaders, convinced Reagan cranked up the White House public relations machine to gloss over an indefensible record, challenge him to back up his words and campaign-style appearances with concrete actions.

After setting out to soften his image on environmental matters, Reagan has intensified the public debate — and criticism of his policies — by highlighting an issue that has stirred controversy for 2½ years.

Sensitive to charges that budget cuts and relaxed federal regulations have damaged the cause of environmental quality, the White House today readied the release of a report showing progress in the fight against air and water pollution.

White critics maintain this progress is the result of programs implemented before he took office. Reagan sought to use the conclusions to rebut allegations that he is a Johnny-come-lately to the environmental movement.

In past years, the report has been issued without fanfare. The signing ceremony planned for Theodore Roosevelt

New door opens for MMH's Gallacher

In February 1975, a young Army couple engaged to be married landed in the hospital after an auto accident. Fearful that they would not hold their wedding in the injured, loveless area if they could hold their wedding in the MMH chapel.

Gallacher obliged by serving as a witness; the bride donned a full-length white gown in spite of her bedridden status; and hospital staff got in the spirit of things by throwing them a lobster-dinner reception in an administrative office following the ceremony.

NOT ALL OF HIS DUTIES were as pleasant as that one, Gallacher said. This February, he found himself at the vortex of a right-to-die case which set precedent in Connecticut.

"There was a lot of anxiety as to what was the right thing to do," said Gallacher, an Irish Catholic with four teenagers of his own. But he said he was pleased that Sandra Foody, the MMH patient and multiple sclerosis victim involved, was finally allowed to "die with dignity" — without having it turn into a circus.

During his five years and 11 months in the Air Force, Gallacher had survived worse ordeals. On active duty in Vietnam, he oversaw a military hospital where wounded soldiers were patched up so they could be evacuated elsewhere.

After a year at the post, he left having learned "that the product of war is battered and beaten bodies of young people — which is appalling."

But Gallacher said he salvaged new self-respect from a bad experience — and it was not the first time. As a pre-med student at Providence College more than 20 years ago, he flunked chemistry and had to opt for a new future.

"But I knew I wanted to stay in health care in some fashion," said Gallacher, who had worked at the time for two years as an admitting clerk and orderly in a hospital emergency room. He switched to an English Literature major, which left plenty of room for business courses that came in handy later.

GALLACHER MARRIED in 1964 and later served as an administrator at Air Force hospitals in Ohio and Texas as well as in Vietnam. He left the Air Force for

Risks exceed benefits, say 5 on CD unit

Minority report says Manchester may not be allowed to have zero housing goal

By Alex Girelli
Herald Reporter

A six-page minority report from members of the committee that studied the town's possible re-entry into the federal Community Development Block Grant Program has been submitted to the Board of Directors and, as expected, it concludes that the risk in the program exceeds the benefits.

The majority report has not yet been submitted, but a draft copy of it makes it clear that the report will say that the risks, while they exist, are not substantial and the town should re-enter, according to members of the committee.

The Board of Directors is scheduled to take up the question when it meets Thursday.

The minority report was submitted by attorney Joseph Sweeney on behalf of himself and four other committee members. All five signed it.

The majority report will be submitted by Matt Moriarty Jr., chairman of the study committee. Vivian Ferguson, the one committee member who abstained from voting on the question of re-entry, said today she will submit a separate report explaining her abstention.

The Sweeney report systematically addresses four questions the directors asked the subcommittee to consider.

As to requirements for participation in the grant program, it concludes that written regulations governing the program have not changed materially since the town dropped out in 1980. It is expected that the majority report will have basically the same conclusion.

As to administration of the program, Sweeney points out in his report that both East Hartford and West Hartford maintain grant programs that set a zero goal for rental housing for low- and moderate-income people and have not been forced by the Department of Housing and Urban Development to change those goals.

As to risks, however, Sweeney's report says there would be no substantial risk if Manchester were allowed to maintain a similar zero housing goal.

But, the report says, there is reason to believe Manchester would not be allowed to have a zero goal. It says that in 1979, Manchester was asked to make a commitment to 80 housing units because of the potential jobs involved in the construction of the J.C. Penney warehouse in the Buckland Industrial Park.

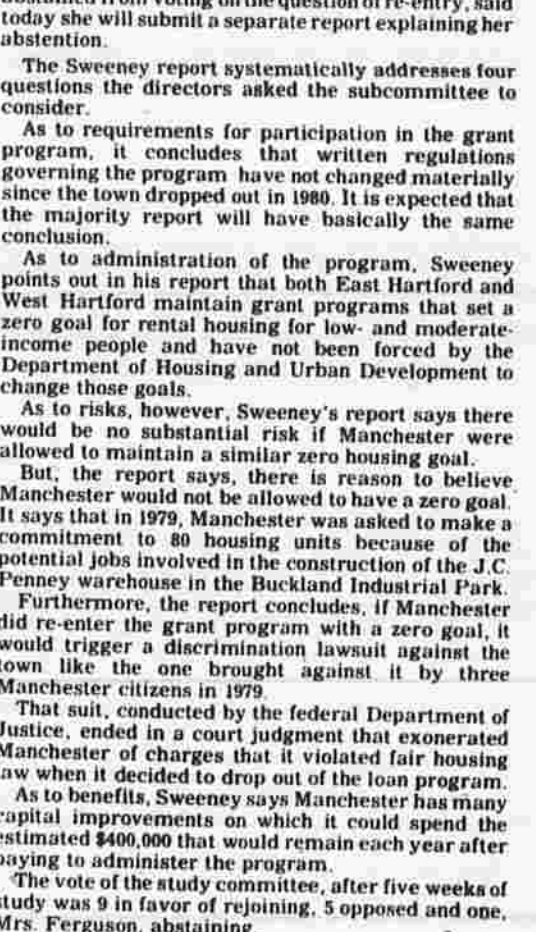
Furthermore, the report concludes, if Manchester did re-enter the grant program with a zero goal, it would incur a discrimination lawsuit against the town like the one brought against it by three Manchester citizens in 1979.

That suit, conducted by the federal Department of Justice, ended in a housing units because of the Manchester charges that it violated fair housing law when it decided to drop out of the loan program.

The vote of the study committee, after five weeks of study was 9 in favor of rejoining, 5 opposed and one, Mrs. Ferguson, abstaining.

Hospital's Michael Gallacher

leaving MMH after nine years



HOSPITAL'S MICHAEL GALLACHER leaving MMH after nine years

Neighbors thought she was crazy

Woman held captive four years

LOS ANGELES (UPI) — Neighbors who for years shrugged off the cries of a 36-year-old woman coming from a back yard metal shed say they ignored her because her niece said she was just crazy.

On Tuesday the two people living in the house in front of the shed were charged with keeping Laura Short prisoner for up to four years and also confining another woman, Wilma White, 71, who is deaf and blind.

Miss Short was released from the 8-by-10 metal shed Monday by officers investigating allegations against Michael Pensis, 46, and his sister, Nadine, 42, who were looked on suspicion of endangering a dependent adult.

Elsa Andriano, 24, who lives next door to the Pensis home, said the cries for help were ignored because neighbors thought the women were crazy.

"Nadine claimed to me that Laura was her aunt," Miss Andriano said. "The lady used to cry out for help and we didn't pay any attention to it because Nadine or Michael would come out and say Laura was crazy."

"They told us not to pay attention to her."

Mrs. Short "would say stuff like 'Help me, these people are bad to me, call the police,'" Miss Andriano said.

She said she and her family ignored the repeated cries for help because every time the Pensis would get near Laura, the woman would change her story and say everything was all right.

After a while, the calls for help became less frequent, Miss Andriano said.

When police showed up Monday accompanying two members of the Commission on Compassion for the Deaf-Blind, detectives said Mrs. Short appeared disoriented and confused. They believe she was forced to live in the small metal shed in the back yard for up to four years.

"All she knew was her first name," commission member Joan Davidson said.

"Thank you, help me, God bless you" were the only coherent words she would say," he said.

Detectives are investigating allegations Mrs. White was forced to sign over her money under a threat she would be charged with child abuse. She later signed over a \$400 check to them, leaving her virtually penniless.

Mrs. Davidson described the house where the Pensis lived as filthy.

"Cats and dogs were all over the place, hair was all over the place," she said. "It was just a filthy, filthy house."

Fire Department inspectors found 25 cats and six dogs in the house.

Miami police promise they'll arrest nudists

MIAMI (UPI) — Police promised to arrest all who shed their clothes at a Sunday afternoon picnic protesting anti-nudity rules at Virginia Key's beach.

About 200 members of the South Florida Free Beaches organization are expected at the Virginia Key picnic honoring National Nude Weekend. A few plan to attend in the buff.

"Some of us definitely plan to go nude—and we expect to get busted too," Tom Chittenden, president of the organization, said Tuesday.

Anyone without clothes will be arrested and jailed, said police Lt. Peter Kamenesh, who heads the Virginia Key beach patrol.

Nude sunbathing was a tradition on the northeastern end of the island for more than 25 years. Although it was against the law, police overlooked it.

But the Miami City Commission voted in May 1982 to enforce its anti-nudity ordinance and police began making arrests.

Free Beaches filed suit to overturn the law but lost.

Chittenden promised Sunday's nudity would not be overt although only about a half dozen are expected to doff their swimsuits.

Manchester in Brief

Unemployment claims down

The number of unemployment claims filed in Manchester decreased 54 percent during the two-week period ending June 30, according to figures released by the state Labor Department.

During the period, 963 claims were filed, including 111 first-time claims and 852 continued.

During the previous two-week period, a total of 1,018 claims were filed in Manchester.

Statewide, claims increased slightly during the period from a weekly average of 25,620 to 25,836.

Jacobson re-elected

Dr. Charles E. Jacobson Jr., of 45 Wyllys St., was re-elected to the board of directors and executive committee of the Hartford-based World Affairs Center at its recent annual meeting.

Jacobson was the featured speaker at the meeting, which was held to commemorate the center's 6th anniversary. He recounted the history of the center at the meeting.

Kenneth W. Butterworth of West Hartford was elected president. Serving as vice presidents are Dr. Richard M. Bissell Jr. of Farmington, Dr. Robert H. Kriebel of Newington, Seymour M. Smith of Hartford, Victor C. Terek of New Britain, Pauline B. Tyler of Glastonbury and Dorothy J. Wulp of West Hartford. Serving as secretary is Alice Sinskey Young of West Hartford, John Bertoud of West Hartford is the treasurer.

Membership in the World Affairs Center is open to any person interested in all facets of international affairs, policy and culture.

Bridge work commences

Work has begun to restore the covered foot bridge at the Oak Grove Nature Center.

Workers from the Nathan Hale Construction Co. are expected to begin pouring concrete this morning, Thursday, a 30 percent chance of showers and a few thunderstorms tonight. Lows 60 to 70. Thursday a chance of a few lingering showers in the morning, becoming sunny less humid by afternoon. Highs mostly in the 80s.

Maine: Clouding up today with a chance of showers or thunderstorms spreading eastward this afternoon. Highs 75 to 80. Showers and a few thunderstorms tonight. Lows 60 to 70. Thursday a chance of a few lingering showers in the morning, becoming sunny less humid by afternoon. Highs mostly in the 80s.

New Hampshire: Clouding up with showers and thunderstorms likely this afternoon. Highs in 70s. Showers and thunderstorms tonight heavy at times north and west. Lows in upper 60s and low 60s. Showers ending west to east Thursday becoming partly sunny west in the afternoon. Highs in 70s and 80s.

North Carolina: Clouding up with showers and thunderstorms likely this afternoon. Highs in 70s. Showers and thunderstorms tonight heavy at times north and west. Lows in upper 60s and low 60s. Showers ending west to east Thursday becoming partly sunny west in the afternoon. Highs in 70s and 80s.

Vermont: Humid today with occasional showers and thunderstorms. Highs 75 to 80. Showers and thunderstorms continuing tonight. Muggy with less rain 80s. Becoming sunny, breezy and less humid Thursday with highs 80 to 85.

Low water-line bid is in

With an offer to do the job for \$301,159, VMS Construction Co. of Vernon is the apparent low bidder on a water line project to run approximately 600 feet of pipe from the Lydall Street reservoir down Greenwood Street to the Porter reservoir.

Public Works Director George Kandra said the project will mean Lydall water can be treated at the Globe Hollow treatment plant.

"It's our last segment of the raw water diversion project," Kandra said.

Coventry Construction Co. of South Windsor was the next-lowest bidder, at \$341,110.

In third place was a bid of \$359,145, was Bourgeois & Shaw of West Simsbury.

Smoking report delayed

While the state labor board agent handling complaints over the new town smoking policy has hinted that requiring any new personnel to give up cigarettes after a specified time is a matter subject to negotiations, his illness may lead to reassignment of the case.

That could mean some delay in getting a report in the hands of concerned union leaders, Jack Kingston, top agent for the state Board of Labor Relations, said Tuesday.

So although the man who is handling the matter—assistant agent Donald P. Wren—said last week that he was drafting a decision, it may not be submitted for some time.

Wren would not reveal what his recommendation would be, but made it clear that he distinguishes between banning smoking in certain places within town buildings and demanding that new police or firefighters not smoke at all.

Whether town employees have ready access to designated smoking rooms is another question, he said.

In June, Wren presided over a hearing at which representatives of the Manchester Police Union and the town employees' union, both affiliates of the American Federation of State, County and Municipal Employees, aired their concerns over a recent ban on smoking in many town workplaces.

At the hearing, the town agreed to rescind letters sent to two newly hired firefighters asking them to stop smoking before they assumed their jobs.

The final labor board decision on the matter could lead to either a hearing before the full labor board or a dismissal of the complaints.

Cardiovascular disease

More than 42 million Americans have some form of heart and blood vessel disease—hypertension, coronary heart disease, rheumatic heart disease and stroke. Over 37 million people suffer from hypertension (high blood pressure) alone.

Blacks and war

About 5,000 blacks served in the Continental Army during the Revolutionary War. Some 30,000 of 200,000 black Union Army soldiers lost their lives during the Civil War. Of the 275,000 blacks in service during Vietnam, 5,681 were killed.

State to seek a 'quick fix' for Route 83

By Kathy Garmus Herald Reporter

State Department of Transportation officials Tuesday promised local businessmen and town officials they would return in two weeks with proposals to help solve drainage problems along a stretch of Route 83 that have forced some businesses to close during heavy rains.

Rocco Lariaia, a DOT maintenance manager, said the proposals would probably involve cleaning out state sewer lines and trying to divert water from some storm sewers into the Hockanum River before it reaches the flood-prone section of Route 83 in the Talcottville Flats area. Route 83 is a state road.

Lariaia said the department would be looking for a "quick fix" to address the flooding problems, which area businessmen said have become worse in recent months.

"I don't think it's been quite this bad before," Lariaia said.

Lariaia, Victor LaBarre, a special services chief for the DOT, and Jack Holt, a DOT drainage engineer, met Tuesday for about 45 minutes with several businessmen at the Acadia Restaurant, one of the businesses most affected by the flooding. Town General Manager Robert B. Weiss, Mayor Barbara F. Weinberg, Director of Public Works George A. Kandra and Town Engineer Walter J. Senko also attended.

State Sen Carl A. Zinsser, R-Manchester, who arranged the meeting, said that a brief downpour Saturday morning had forced cars and trucks to be diverted through the parking lot of the Shawmut Equipment Co. Inc. at 20 Tolland Turnpike when a section of Route 83 had to be closed.

"When you have to close your business down every time it rains, it gets to you," said Zinsser.

The flooding has been aggravated by clogged storm drains and development in Vernon, Zinsser said.

He said he hoped that all parties could sit down and reach an agreement concerning the problem.

"It seems to me that Vernon has a responsibility, that Manchester has a responsibility and the state has a responsibility," he said.

Zinsser said the flooding is only part of the problem along the road. He said that the stretch of Route 83 between Taylor Street in Manchester and Welles Street in Vernon—currently two lanes—should be widened to four lanes. When Interstate 86 was widened and exits 94 and 95 redesigned, the approach roads had forced cars and trucks to be diverted through the parking lot of the Shawmut Equipment Co. Inc. at 20 Tolland Turnpike when a section of Route 83 had to be closed.

Shine was convicted of first degree manslaughter in the 1981 death of Allen K. Tierney, 22, of Glastonbury, and of first-degree assault on Tierney's sister, Darlene, then 19.

He was sentenced to six to 12 years in prison on the charges.

According to witnesses, Shine and Allen Tierney became involved in an argument at David's



Herald photo by Gureli

Guardsmen at Camp Edwards

National Guardsmen Scott McKenna, left, of 16 Buncce Drive, and Andrew McKensie, of 103 W. Middle Turnpike, await their turn to fire the "Dragon" anti-tank weapon at Camp Edwards in Falmouth, Mass., on Tuesday. The two, both members of the Manchester-based

High court backs Shine conviction

The state Supreme Court Tuesday upheld the 1982 manslaughter and assault conviction of a 24-year-old Hebron man who ran over two people at a Manchester bar with his car.

The court's decision in the case of William David Shine, the justices said that evidence of a defendant's intoxication could not be introduced to dispute a charge of recklessness. Attorneys for Shine claimed that such evidence should have been introduced to show that he had no specific intent to harm the two victims.

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According to witnesses, Shine and Allen Tierney became involved in an argument at David's

Fire Calls

Monday, 11:34 a.m. — motor vehicle accident, 395 Broad St. (Paramedics).
Monday, 10:59 p.m. — mailbox on fire, 14 Main St. (Eighth District).
Monday, 12:58 p.m. — smoking wires, Spring St. (Town).
Monday, 8:13 p.m. — smoke, 91 Elm St. Ext. (Town).
Monday, 9:20 p.m. — medical call, 22 Church St. (Paramedics).
Monday, 10:59 p.m. — mailbox on fire, 14 Main St. (Eighth District).
Tuesday, 7:30 a.m. — service call, Hollister Street (Eighth District).
Tuesday, 2:30 p.m. — car fire, 354 Porter St. (Town).

Peopletalk

He's prematurely ruddy

Actor Ronald Reagan had to wear makeup on the movie set all the time, but President Ronald Reagan refuses to wear it for the TV cameras, according to White House med. producer Jaan Daval.

Miss Duval tells the August issue of Glamour magazine. "Everyone thinks he does, but he does not wear make-up." "Nothing that no matter how ruddy his face may be from weekends spent outdoors, Miss Duval says the Great Communicator has an ironclad rule against makeup. Even White House cameramen have tried without success to tone down the president's cheeks, Glamour says.

The septuagenarian chief executive's thick dark hair has also been the subject of curiosity in the past. During the 1976 Republican presidential nomination race, President Gerald Ford was asked if he thought his opponent, Reagan, dyed his hair. "No," replied Ford, "he's just prematurely orange."

Send him to the tower

Ricky Schroeder, who plays a very rich child on TV's "Silver Spoons," was excited but not at all intimidated to meet a very rich and famous lady, Britain's Princess Anne, who visited the headquarters of the A.C.S. in Beverly Hills Tuesday.



Schroeder told UPI he heard that Princess Anne specifically asked that he be included on the guest list. "From what I hear she asked to meet me. We're having breakfast together after she gives her speech."

When Anne, who is president of Britain's film and TV academy) reached Schroeder, she asked him if Silver Spoons was "on hiatus." "No, replied the youngster, "I'm supposed to be shooting the show right now instead of being here."

Anne meets Joan

Princess Anne greets actress Joan Collins at Tuesday's star-studded premiere of "Comfort of Joy" in Beverly Hills. The occasion highlighted the British Film and Television Academy's alliance with Hollywood. The royal film premiere was held at the Academy of Motion Picture Arts and Sciences.



He can't be thanked

A teenage girl from Greeneville, Tenn., is having a little trouble thanking Michael Jackson for saving her life 11 years ago.

Leslie Robinette, born with a genetic disorder that stunted her growth, was undergoing an experimental bone marrow transplant in 1973 and doctors gave her a slim chance of surviving. "Doctors thought I was going to die anytime," she said. "Then Michael came in my room and sat beside me. It was pretty thrilling and I started to get a whole lot better after that."

Miss Robinette, 17, now wants to thank Jackson during his Victory Tour, but promoters of the singer's Knoxville, Tenn., concerts haven't been able to help.

"She sounds like a neat kid to me. I'd like to be able to arrange something for her, but obviously I can't promise her a thing at this point," said Leigh Hendry, spokeswoman for the firm putting on the two Tennessee shows Aug. 10-11. Miss Robinette's sister said she plans to camp out if necessary to try to buy a ticket.

Now you know

Seawater, which is made up of samples of every natural element, contains tons of dissolved gold and silver among other metallic elements.



Steve Martin Lily Tomlin

Boy George troubled, too

Steve Martin and Lily Tomlin, who have both been plagued by a string of big-budget bombs in recent years, may be back on top of the box office when their fantasy comedy "All of Me" opens in September.

A "sneak" review of the Universal Flick in Daily Variety Monday raved. "Picture should serve as a shot in the arm for their flagging careers and with the right handling should be a commercial hit."

Martin plays an attorney whose body is shared by the soul of a dead woman (Miss Tomlin). "Urinating, shaving and making love take on new proportions when a man and woman are trying to do it in the same body," Variety reported Monday.

They smell a contradiction

Members of the Australian Cancer Society say the nation's governor general should resign as the society's patron unless he gives up an old habit—smoking.

A motion to be presented at the ACS annual meeting July 18 says Governor General Sir Ninian Stephen, a pipe-smoker for 40 years, is damaging the society's credibility. "An appropriate parallel would be for a patron of a vegetarian society to eat T-bone steak every day," said Darryl Grigg, who proposed the motion.

A spokesman for the Governor General said Sir Stephen, the official representative in Australia of Britain's Queen Elizabeth, will stand aside "if his position is causing embarrassment."

Weather

Today's forecast

Connecticut, Massachusetts and Rhode Island: Variable cloudiness today with showers or thunderstorms spreading eastward this afternoon. Highs 75 to 80. Showers and a few thunderstorms tonight. Lows 60 to 70. Thursday a chance of a few lingering showers in the morning, becoming sunny less humid by afternoon. Highs mostly in the 80s.

Maine: Clouding up today with a chance of showers or thunderstorms spreading eastward this afternoon. Highs in 70s with upper 60s east coastal sections. Showers and thunderstorms tonight heavy at times north and west. Lows in upper 60s and low 60s. Showers ending west to east Thursday becoming partly sunny west in the afternoon. Highs in 70s and 80s.

New Hampshire: Clouding up with showers and thunderstorms likely this afternoon. Highs in 70s. Showers and thunderstorms tonight heavy at times north and west. Lows in upper 60s and low 60s. Showers ending west to east Thursday becoming partly sunny west in the afternoon. Highs in 70s and 80s.

Vermont: Humid today with occasional showers and thunderstorms. Highs 75 to 80. Showers and thunderstorms continuing tonight. Muggy with less rain 80s. Becoming sunny, breezy and less humid Thursday with highs 80 to 85.

Extended outlook

Extended outlook for New England Friday through Sunday.

Connecticut, Massachusetts and Rhode Island: Fair weather through the period. Highs mostly in the 80s, lows in 60s.

Vermont: Dry Friday and Saturday. Chance of showers Sunday. Scattered showers and thunderstorms. Highs in 80s. Lows in mid 50s to mid 60s.

Maine and New Hampshire: Mostly fair weather but a few shower periods are possible. Highs in 70s to low 80s. Lows mostly in 50s.

Air quality

The state Department of Environmental Protection predicted moderate to unhealthy air quality for today.

Across the nation

Thunderstorms will be scattered over the lower Midwest, through the Ohio Valley and the Great Lakes region, into New England. A few thunderstorms will appear over Arizona. The Plains will be partly cloudy while the Rockies and the West Coast have sunshine. Mild temperatures will prevail over the northern states where highs in the 70s and 80s are expected. The southern half of the country will be in the 90s while the desert Southwest and the inland valleys of California will reach 100 degrees.

Weather radio

The National Weather Service broadcasts continuous, 24-hour weather information on 162.475 mHz in Hartford, 162.25 mHz in New London and 162.40 mHz in Meriden.

How sainthood is awarded

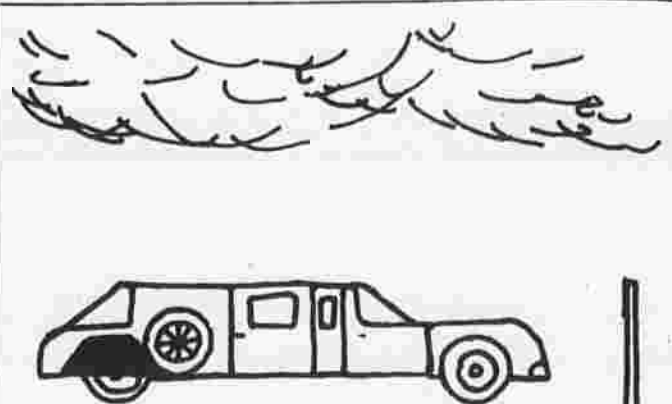
Sainthood in the Roman Catholic Church is awarded after three steps: first, the candidate is recognized as "The Venerable"; second, he or she is beatified and called "Blessed"; the final step depends on miracles reported after beatification.

Lottery

Connecticut daily

Tuesday: 355
Play Four: 3112

Other numbers drawn Tuesday in New England:
New Hampshire daily: 0977.
Rhode Island daily: 1904. "4-47
Jackpot numbers: 49-91-18-34.
Vermont daily: 776.
Maine daily: 241.
Massachusetts daily: 6061.



Clouds may get in your way

Today, variable cloudiness with a 60 percent chance of showers or thunderstorms in the afternoon. Highs near 80. Southerly winds 10 to 15 mph. Tonight, showers and a few thunderstorms. Lows in 60s. Southerly winds 10 to 15 mph shifting to northwest by morning. Thursday, a 30 percent chance of lingering showers in the early morning becoming sunny and less humid by afternoon. Highs in mid 80s. Friday sunny and dry. Today's weather picture was drawn by Jason Horton, 11, who was a fourth grader at Martin School and lives at 111 Nike Circle.



Satellite view

Commerce Department satellite photo taken at 4 a.m. EDT shows a band of shower and thunderstorm clouds stretching from southeastern New York State. The heaviest storms are along the Missouri-Illinois border and over the south-central Kansas. Clouds over southern Arizona are the remnants of Tuesday evening's thunderstorms. Clouds over the mid-Atlantic states and parts of western New England have embedded showers.



National forecast

For period ending 7 a.m. Thursday. Tonight, showers are expected in the North Atlantic Coast States. Elsewhere weather will remain fair in general, with skies ranging from sunny to partly cloudy. Minimum temperatures include: (maximum readings in parentheses) Atlanta 72 (90), Boston 68 (86), Chicago 65 (88), Cleveland 61 (85), Dallas 76 (98), Denver 58 (82), Duluth 59 (81), Houston 69 (93), Jacksonville 73 (95), Kansas City 67 (89), Little Rock 73 (92), Los Angeles 65 (78), Miami 78 (89), Minneapolis 64 (85), New Orleans 75 (93), New York 71 (89), Phoenix 85 (103), San Francisco 51 (74), Seattle 54 (76), St. Louis 69 (91), and Washington 74 (90).

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Amtrak probe questions disuse of weather data

By Kevin Goddard
United Press International

MONTEPELIER, Vt. — An investigation of a weekend train wreck in Williston that killed five people is focusing in part on Amtrak's apparent non-compliance with a 1982 recommendation that it subscribe to a professional weather forecasting service, officials say.

National Transportation Safety Board spokesman Ira Furman said Tuesday the recommendation was generated by a probe of a fatal derailment in Emerson, Iowa, that was attributed to floodwater.

"Why there's a delay in implementing that we don't know," he said.

Amtrak spokesman Clifford Black acknowledged a forecasting system had not been implemented by Amtrak and all its regional contractors, and said the company was drafting a formal response to the NTSB questions.

However, he also said a forecasting system might not have averted the fatal weekend wreck, because the ill-fated Montrealer passenger train was believed to have been without a weather forecast as it rolled toward the rain-weakened track bed in Williston.

The NTSB has said Central Vermont Railroad, which owns and maintains the track bed on which Amtrak's Montrealer derailed early Saturday, was unaware of a flash flood watch in the area.

The watch was issued about eight hours before Amtrak's northbound Montrealer passenger train carrying 278 people, derailed, killing five people who were aboard a sleeper car and injuring 148 others.

Only 14 people remained hospitalized Tuesday — 11 at the Medical Center Hospital of Vermont in Burlington and three at the Fanny Allen Hospital in Williston.

Furman said Tuesday that the overnight transformation of a tiny stream into a raging wall of water that washed away a track bed and triggered the derailment was a once-in-a-century occurrence.

He said in a telephone interview a NTSB hydrologist who inspected the crash site concluded that "exceptionally heavy" overnight rains fed a rush of water that could not be drained by a culvert running through the 22-foot high railroad bed.

Consequently, he said, the water built up to 18 feet and eroded the bed.

Furman said the hydrologist believed the freak series of events that transformed the stream and led up to the derailment could be expected to occur no more frequently than once every century.

Gov. Richard Snodgrass agreed. He returned to the crash site Monday, and said Tuesday the river that eroded the track was once again a tiny stream, no more than several inches in diameter.

"If you were to make a list of brooks and streams that you wanted to look at in the event of flash floods, I don't think that one would be on your list," he said.

Furman said one person died when an Amtrak train being operated by the Burlington Northern Railroad rolled unaware into a flood in Emerson, Iowa, in 1982, and the NTSB at that time recommended the railroad tie into weather services so it would be forewarned in the future.

He said Burlington Northern is believed to have complied with the recommendation.

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Black and white photos are preferred.
If you submit a photo and want it back, stop by the Herald after you see your college news item published.

Search moves to Ohio city
COLUMBUS, Ohio (UPI) — The search for a fugitive and his female companion, wanted for a string of killings and robberies in the Midwest, has shifted to Columbus following the attempted abduction of a 9-year-old girl.

Police were told Tuesday to watch for Alton Coleman and his girlfriend after two people matching their descriptions allegedly tried to abduct a 9-year-old girl on the city's East Side shortly before noon Tuesday.

"We think they may be in the area after what happened this morning," said Patrol Sgt. Gary Thatcher.

Authorities have been looking for Coleman, 28, and Debra Brown, 19, since late May in the robberies, abductions and five killings in Wisconsin, Indiana, Michigan and Ohio.

According to Tuesday's police report in Columbus, the girl was walking along a city street when a man and a woman in a silver car stopped and the man said: "Hey, come here and get in this car."

The girl ran home and told her mother of the incident, and the mother then called police.

U.S. World In Brief

Survivors found in mine

JUI FANG, Taiwan — Rescue workers today found an unknown number of survivors among 124 miners trapped for more than 24 hours in a smoke-filled northern Taiwan mine.

A police spokesman said among the first miners carried out from the 7,200-foot deep mine, "two were dead while two were still alive."

"They have been sent to hospitals," the spokesman said.

A television reporter at the mine entrance said, "We don't know the number, but a group of rescued miners have been put on ambulances to be carried to hospitals."

An erratic power supply hampered rescuers trying to free the trapped workers, but crews working through the night extinguished a fire that triggered the partial collapse of the mine Tuesday. Four partial cave-ins also were cleared.

Strike strands passengers
LONDON — Britain's national dock strike left 300 ferry passengers stranded off Liverpool today and sent the British pound plunging a day after negotiations aimed at resolving the day-old dispute broke down.

A passenger ferry from Belfast was prevented from docking at the west England port of Liverpool after dock goons decided to join the strike that began Tuesday to protest the use of unregistered, non-union workers at Immingham in the northeast.

The ferry moored at a landing area where pedestrians disembarked, but more than 300 passengers and 100 cars remained aboard.

The pound opened trading on London currency exchanges at a record low level of \$1.3030.

Financial analysts said money markets were reacting to the dock strike which has heightened labor unrest in Britain, where Prime Minister Margaret Thatcher's government has been coping with a bitter, 4-month-old coal strike.

Policy on OPEC's agenda
VIENNA, Austria — OPEC's 13 oil ministers reconvened today for a conference session at which aides said they would tackle key policy issues on oil production and national quotas.

The ministers gathered for their closed-door session at a heavily guarded hotel following day-long discussions Tuesday devoted to keeping the \$29-a-barrel basic price from being driven down by an oversupply of oil.

"The ministers are engaged in a candid review of the market with the aim of adopting a common approach," a delegation source said.

At their talks Tuesday, the ministers of the Organization of Petroleum Exporting Countries wrestled with some members' demand for higher production quotas. The demand conflicts with the group's aim of holding down production and steadying oil prices on the spot market, where daily price trends are reflected.

Woman charged with rape
PLACERVILLE, Calif. — A 30-year-old woman has been arrested by sheriff's deputies on suspicion of raping an 18-year-old man.

Deputies said Dorothy Gomez of Mount Auburn, Calif., was taken into custody Tuesday shortly after midnight and charged with sexually assaulting a teenager as he slept at a friend's house.

The teenager told detectives he woke up to find a naked woman sitting astride him and recognized her as a woman he met earlier in the evening. He said she fled when she realized he was awake.

New bankruptcy court law still faces uncertain future

By Norman D. Sandler
United Press International

WASHINGTON — President Reagan has removed a cloud of legal uncertainty hanging over the nation's court system by signing an overhaul of the federal bankruptcy laws despite questions about its constitutionality.

Reagan ended two years of legal wrangling Tuesday by signing legislation necessitated by a 1982 Supreme Court ruling that threw the bankruptcy courts into turmoil by reining in their powers.

The bill, among the last passed by Congress before its current two-week recess, makes permanent repairs to the bankruptcy court system declared unconstitutional by the Supreme Court on grounds its judges had too much power without enough guarantees of independence.

Reagan, in a written statement, called the bill "a compromise that may not be satisfactory to all

concerned in each of its respects" and said several provisions raise constitutional questions that warrant reconsideration by Congress.

He said provisions providing for appellate court appointment of bankruptcy judges "clearly violate my constitutional authority."

He also raised constitutional objections to language limiting fees owed by some bankrupt estates, insisting it represents "a giveaway in excess of \$20 million."

"I am satisfied, however, that the bill adequately addressed the major problems that resulted from enactment of the Bankruptcy Reform Act in 1978," Reagan said.

The nation's 200 bankruptcy judges have operated under makeshift authority for the past two years as Congress struggled to work out a permanent solution to the problems raised by the high court.

The search was further complicated by a dispute between business and labor interests — power

ful forces on Capitol Hill — over attempts to write protections for union workers into the bill.

Reagan said the compromise language "resolves a troublesome language" by preventing court proceedings by automatically escaping union contracts by filing for bankruptcy.

The new law requires a financially strapped company to first negotiate wage or benefit concessions from workers. If the negotiations fail, the firm cannot break its union contracts without first proving in court that the union rejected a reasonable proposal and "the balance of equities clearly favors" termination of the contract.

Reagan said the legislation protects union workers and "also meets the interests of both labor and business by providing debtors with the flexibility they need to reorganize successfully and preserve jobs."

Reagan has indicated he will sign a bill now on his desk that would withhold highway funds from states that do not adopt the higher drinking age.

He earlier opposed the legislation as an unfair mandate on the states.

"This decision is not only too little too late, but has the seeds of its own destruction built into it," said Ralph Nader, head of the group of consumer organizations like the Center for Auto Safety which has lobbied for the air bags

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Government gives backing to mandatory air bags

By Thomas Ferraro
United Press International

WASHINGTON — The administration today announced a federal instruction with public safety, is prepared to require automakers to install air bags or mandatory restraints in cars, sources say.

The decision — the latest twist in a 14-year-old struggle between the auto industry and the government — was to be unveiled formally today in the public debate on highway safety in recent weeks with his call for a nationwide

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Suits were to \$200 now from \$50 up
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Dress Shirts (for 3 days only) 30% to 50% off
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OPINION

GOP contest tested Weicker's status

Roger Eddy now has about four years to check out America's cities and decide which one should get the Republican National Convention in 1988.

That is the chief task facing the Republican National Committee — designating the site for the next big convention. Eddy was elected a member from Connecticut in a prelude to the GOP state convention in Hartford last Saturday.

But aside from the prestige, which Eddy had in good measure already, and a lot of travel around the United States to see its cities, membership on the national committee doesn't offer much. It was hardly worth the fight Republicans went through before Saturday between Eddy of Newington and John Miller of Wethersfield.

The real issue, as everyone knew, was the big fellow behind, but not far behind, the scenes — U.S. Senator Lowell Weicker of Greenwich.

Weicker, who took over the party after being re-elected in 1982, was for Miller, who was chairman of his successful campaign that year. Miller also had the support of GOP State Chairman Tom D'Amore of New Hartford, the manager of Weicker's re-election effort and his choice to run the organizational store.

So the question on many lips on Saturday, after the votes were counted, was how Weicker would react to "his" defeat.

TO COMMITTEE MEMBERS who had voted for Eddy despite personal appeals by Weicker to join him in supporting Miller, the answer would have to be "not very well" as Weicker brushed off some of them.

And Weicker watchers from way back sensed he was steaming inside despite a brave attempt to put a happy face on his disappointment. The senator had a stock



Capitol Comments
Bob Conrad
Syndicated Columnist

answer for reporters: It was too bad that a good man like Miller had to go down the chute in an unfortunate showdown. Did he think it had harmed the GOP? No, said Weicker. Nor did he believe he was damaged personally.

Eddy and Miller, who could not have been more cordial to each other after the battle, agreed with Weicker there.

It was, however, a dramatic test of Weicker's status in a party that doesn't always dig his independent ways or appreciate his leadership efforts. The contest gave Weicker critics, who see his style as arrogant, an opportunity to take him down a peg or two. A vote for Eddy, in other words, was also a vote against Weicker to them.

A FEW POINTS were conveniently overlooked in all this, after general agreement that Roger Eddy and John Miller were two exceptional candidates who shared yeoman service to the GOP over many years.

One was that Weicker found himself in an uncomfortable box — sort of a victim of circumstances as the contest developed.

When John Alsup of Avon, an elder statesman of considerable dignity and charm, said he would not seek

re-election, Miller said he was interested. Weicker endorsed him immediately. Then, enter Roger Eddy. Weicker says he got the distinct impression in a phone conversation with Eddy that the Newington man would withdraw.

Weicker's commitment, then, was in the context of a traditional rule in politics — that a person's word is his bond. Weicker had committed himself to Miller. He did not feel that he could renege, even for an old friend like Eddy. Weicker thought the professional politicians in his party would understand. But just in case, he went to bat for Miller. He says he made about 10 calls.

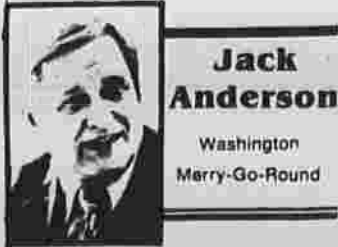
AGAINST THAT BACKGROUND, Weicker didn't really have to show up for the policy committee meeting, but he did. He could have run away and hidden. A federal judge has sealed court records in the case, but later, but he didn't. Instead, Weicker stayed highly visible (it helps to be six feet, six inches tall) during the convention. He took on all comers, freezing off a few, but remaining up front.

Under the circumstances, it was a class act at a moment when anything less could have hurt the party badly.

The test for Republicans, who were divided in this battle despite denials by some of the participants, is to see whether they can copy Democrats after the smoke of a family fight clears. Democrats claw each other in internal battles but they have a history of joining hands afterward. Coincidentally, they win a lot of elections, too.

That is something Republicans have not mastered. In the aftermath of the Eddy-Miller struggle with its Weicker factor, they have an opportunity to try.

Richard M. Diamond, Publisher
Douglas A. Bevins, Managing Editor
James P. Sacks, City Editor



Tank deal blown by Customs

WASHINGTON — Did the U.S. Customs Service stumble onto a cloak-and-dagger operation that might have delivered a Soviet super-tank into U.S. hands? Customs officials say it ain't so, but the suspicion lingers that they have blown a secret caper.

The facts surrounding the mystery are being kept under wraps by the government, and that lends credence to the theory that it involved an intelligence operation. A federal judge has sealed court records in the case, but my associates John Dillon and Donald Goldberg have learned some of the suppressed details. The story sounds like a John Le Carré movie directed by Mack Sennett.

It all began more than two years ago, when the Defense Intelligence Agency tried to figure out a way to smuggle a Soviet T-72 super-tank to the West. The DIA wanted to study the tank's gun barrel, armor plating and infrared sensors.

Israel, which often turns over captured Soviet-made weapons to the Pentagon, came close to snagging a T-72 in Lebanon, when one of the tanks bogged down in the mud. But it was in Syrian territory, and the Israelis had to leave it behind.

The Kremlin's meddling in the Persian Gulf war gave the DIA another opportunity. The Soviets began shipping T-72s to Iraq.

The problem of intercepting the tanks en route to the war zone remained to be solved. Enter Leonard Berg, owner of a New York security company, and Solomon Schwartz, a consultant to the latter. The latter has close ties to the intelligence community.

Schwartz also had contact with a top Polish general through a friend who was close to the general. This general was high enough in the Polish communist hierarchy to get control of a T-72.

Schwartz traveled back and forth to Warsaw to arrange for the secret deal. In exchange for his help in hijacking the tanks, the Polish general wanted money deposited in a Swiss bank account (protection for himself and his family if and when he defected).

The details are still sketchy on how the two Soviet tanks were supposed to be stolen, but one source believes they were to be diverted on their way to the battlefield in Iraq.

The other arms deal, in which the general was promised a secret share, was the sale of police weapons to Mexico. It included several thousand weapons to be picked up in this country. Great Britain and Belgium.

According to competent sources, Schwartz and Berg hired a pilot to deliver the arms to Mexico, flying from New York to London, then on to Brussels — and Warsaw.

But unbeknownst to Schwartz and Berg, their pilot was a customs informant, and he tipped off officials to the arms shipment. Customs decided the weapons weren't destined for Mexico, but for Poland. So they seized the cargo in New York.

Customs' efforts to untangle the mystery took on the flavor of the Keystone Kops. They got a search warrant for Berg's company — but for the wrong floor. While one agent kept the employees at bay, another hurriedly found a judge to correct the error on the warrant.

The public may never know whether it was a bona fide intelligence operation, as defense attorneys claim, or if Schwartz and Berg were a couple of rogue spooks out for a fast buck, as customs claims. The case is now under the Classified Information Procedures Act, which means those involved are forbidden to discuss it.

However, sources close to the case say Schwartz and Berg believed they were working on a legitimate undercover plan to get a Soviet tank. They discussed the situation beforehand with at least one DIA agent and an FBI man who specializes in Polish intelligence.

The FBI agent would make only this Delphic comment: "The government has a case and the other situation, I believe, has its case."

Racism factor during campaign Jackson says

published Tuesday that Jewish leaders victimized his presidential bid.

In a wide-ranging interview, Jackson complained sharply about not being considered a prime contender for the Democratic ticket's vice presidential slot.

He also had unkind words for American Jewish leaders, for Mondale and for white women.

"Look at the vice presidential polls... it's clear if there was any scientific basis for making a vice presidential choice, it would be me," he said. "I won D.C., Virginia, North Carolina, Mississippi, Louisiana."

He said there were at least two reasons for his exclusion: "One is that Mondale may not have a genuine interest in a black running mate, Jackson said.

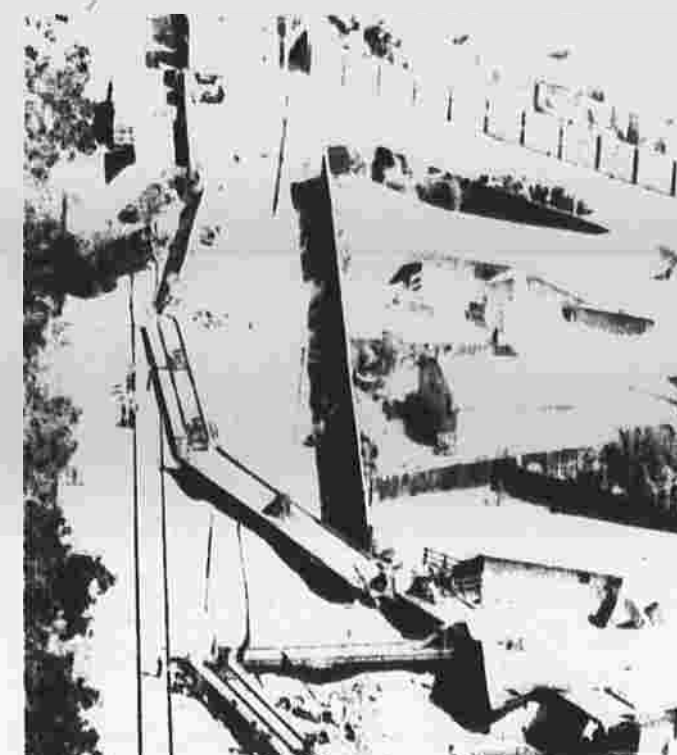
The other, of course, is that the threats to Mondale by a significant number of Jewish leaders are very evident," he added.

However, Mondale's deputy campaign press secretary, Dayton Duncan, said the campaign has had constant contact with the Jewish community, adding that Jackson has said he is interested only in a united campaign against President Reagan.

"We take him at his word on that," he said in an interview. "Jackson's comments about the vice presidency.

He criticized white women and the predominantly white National Organization for Women in the Senate and could attract Southern voters to the Democratic ticket in the fall.

Jackson, interviewed in Greenville, S.C., also said in the article



Too close for comfort

Fourteen cars from an 86-car Southern Pacific freight train derailed Tuesday into a San Jose, Calif., subdivision, demolishing the rear of two homes. Most of the cars were flatbeds, some carrying piggyback trailers. There were no injuries. The cause of the derailment is being investigated.

Iraq reports hit off Iran's coast

BEIRUT, Lebanon (UPI) — Iraq said today its warships and jet fighters bombed and "destroyed" a "large naval target" near the oil-rich coast of Iran in the second strike on Persian Gulf shipping Tuesday.

"Iraqi warships and warplanes last night destroyed a large naval target off Iran's Bahranak oilfields in the northeastern end of the Gulf," an Iraqi military statement said.

The statement, reported by the state-run Iraqi News Agency and monitored in Beirut, did not name the ship. It said the Iraqi attackers returned to their bases safely. The report gave few other details of the strike, the latest on Gulf shipping in the war with Iran.

Further south, a British supertanker slightly damaged in an attack Tuesday afternoon by an unidentified fighter jet off the coast of Bahran headed today for the United Arab Emirates.

"What's happening to shipping in those waters is simply terrible," said Thys de Rooy of the Dutch salvage company, Smit International, which had chartered the 261,000-ton British tanker that was hit Tuesday.

Smit was using the supertanker to rescue a \$45 million load of crude oil from the Swiss-owned tanker Tiburon, crippled in an air attack

in the gulf three weeks ago. Most of an neutral vessel have been hit this year by Iran and Iraq in an expansion of their nearly 4-year-old war. Most of the ships have been hit by Iraq, which has vowed to cut off Iranian oil exports, and Iran has attacked Gulf shipping in retaliation.

The British Renown was off the coast of Bahran, situated north of Saudi Arabia, when it was struck by the missiles, igniting a small fire that was quickly doused, de Rooy said. The tanker changed course after the attack and headed for Dubai, where it was expected to arrive today.

The British Renown was the second British ship hit in the gulf in recent months. The British carrier Charming was damaged in a March missile attack.

In London, the owner of the supertanker, British Petroleum, quoted the ship's captain as saying the missiles were fired by an unidentified fighter jet.

"It fired two missiles that struck the starboard No. 2 tank and the forecast," a company statement said. "There were no casualties" among the 26-member British crew, it said.

British Petroleum said the attack was preceded by a reconnaissance flight by a four-engine spotter plane.

Editorials

Don't delay road again

The regional administrator of the Environmental Protection may have a point about the effect on Rhode Island of Connecticut's plans to extend an expressway through Eastern Connecticut. But concerns such as those voiced by the administrator should not require another delay in planning the project.

EPA official Michael Deland, in a letter to the Connecticut Department of Transportation, claimed the highway would pose a risk to water supplies in Rhode Island. Therefore, he asked for a new environmental impact statement, which could take from two to five years to complete.

James Sullivan, environmental planning director for the DOT, responded that there is little technical back-up for issues raised by the EPA, and said the delay caused by a new environmental study would jeopardize funding for the highway project.

We agree with Sullivan, based on the fear of another delay. The proposed highway — known as the relocation of Route 6, the extension of Interstate 84, or the Eastern Connecticut Expressway — has been on the drawing boards since the early 1950s. It's about time it was built.

It's too bad, it's too late

"It's too bad that history isn't that important to people."

That was Cheney mansion owner Vivian Ferguson's comment on plans by two other mansion owners, Wesley Gryk and Michael Lynch, to develop part of the Great Lawn as a 14-lot subdivision for single-family houses.

It would have been nice to preserve the Great Lawn, but the case was closed on that effort in March when the Planning and Zoning Commission rejected the second of two condominium plans offered by Gryk and Lynch. After twice considering the issue of the best use of the historic property, the PZC concluded single-family homes were better.

Gryk and Lynch have every right to proceed with their subdivision plan. We hope their plans fit the character of the Cheney Historic District as much as possible, even if they mean the beginning of the end of the Great Lawn.



"Ever thought of taking a page out of NASA's book and speculating on failure modes?"

'Cleopatra Syndrome' is back in the 'Land of Steady Habits'

By James V. Heallon

What could be called the "Cleopatra Syndrome" or blaming the messenger for the message, has emerged again, this time in Connecticut. "The Land of Steady Habits."

It usually happens whenever a news organization or a whistleblower tells the public something bureaucrats prefer wasn't heard. In this case, the Hartford Courant, in exacting fashion, alleged fraud, shoddy work and mismanagement by state bridge inspectors.

A team of Courant reporters and photographers spent three months keeping tabs on the inspectors and included in their extensive story references to two divers. These men put in for extra pay for underwater inspections on six days the news people had been watching them.

But the newspaper said the divers didn't get wet except once and that was for all of 11 minutes. The bridge inspectors, with few exceptions, were depicted goofing off.

THE ISSUE, OF COURSE, is public safety. The state employees involved aren't painters and plasterers but people whose ranks were expanded after the Mianus River bridge collapsed, killing three and seriously injuring others. "It's been hell," Eileen Weldon, 23, a survivor, said on the first anniversary of the collapse, which occurred in Greenwich on June 28, 1983.

The National Transportation Safety Board studied the collapse and said "deficiencies" in Connecticut's bridge and maintenance program were responsible. Some bureaucrats called the report a "rush to judgment." It had been a year in the making.

Gov. William A. O'Neill, who apparently accepts what he reads in the Courant, asked his state Department of Transportation for an explanation. It began an internal inquiry.

The Courant said it would cooperate but limited the department's access to what had been published. But the department wanted the reporters' notebooks and files. Michael J. Davies, chairman and editor of The Courant, refused. An assistant attorney general threatened to subpoena the information.

Failing that, he said he would ask a court to compel the newspaper to produce the files. It was as if the state, with all its resources, was incapable of finding out on its own what was going on in one of its agencies. Cooler heads prevailed in the attorney general's office and the matter was tabled.

IN HIS WEEKLY COLUMN, Davies said a newspaper has limited means to check on the abuses of government. "It has to rely on sources, interviews, public documents and personal observation," he wrote. "If we allowed an arm of government to rummage through our files and find out the names of confidential sources, these sources would dry up immediately. They would know the newspaper couldn't be trusted."

He said officials in the department should "stop squabbling with the Courant and get on with the business of cleaning up the department. They don't need testimony from the newspaper to know that they have serious mid-level management problems. They don't need our notes to discipline state workers. A fraction of the information in the story is enough to do that."

The idea of some Connecticut bureaucrats taking a head on reporters is nothing new. One state's attorney, for example, yanked a reporter because the Connecticut equivalent of a grand jury when the prosecutor's associates couldn't find out from the reporter who told him what about people known personally to both the state's attorney and his associates.

The grand juror set him straight. He told him, in effect, there was no point in arguing with the arguer instead of the

argument: a crime had been committed. Conceivably, the Department of Transportation's waspish reaction to The Courant story of June 28 may prompt some brave souls among the state's 45,000 employees to have second thoughts should they decide to blow the whistle sometime.

The state softened its line two weeks after the story appeared, announced a shakeup in department personnel, and Transportation Commissioner J. William Burns conceded his people didn't stand the test of The Courant's scrutiny.

Blaming the messenger for the message goes back to Shakespeare's Anthony and Cleopatra, Act 2, Scene 5 when the messenger tells Cleo something she doesn't want to hear: Anthony has thrown her over for Octavia.

Cleo: "Thou shalt be whipp'd with wine and stew'd in brine, starting in ling'ring pickle."
Mess: "Gracious madam, I that do bring the news made not the match."
Cleo: "Say 'tis not so, a province I will give thee, and make thy fortunes proud. The blow thou hadst shall make thy peace for moving me to rage. And I will bound thee with what gift beside thy modesty can beg."
Mess: "He's married, madam."
Cleo: "Rogue, thou hast liv'd too long."

Clutching a knife, she decides against carving the messenger up. She gives him another chance:

Cleo: "Come hither, sir. Though it be honest, it is never good to bring bad news. Give to a gracious message an host of tongues; but let ill tidings tell themselves when they be fall."
Mess: "I have done my duty."

James V. Heallon is the New Haven bureau chief for United Press International.

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Liaison return on board's agenda

The possibility of re-establishing a liaison committee between the town and Eighth Utilities District will be discussed by the town Board of Directors Thursday.

The item was added to the agenda for the meeting by Republican Director William Diana, who has the support of Donna Mercier, a fellow Republican director, for the move.

A third Republican director, Peter DiRosa, said today he will not oppose the suggestion. But Deputy Mayor Stephen T. Penn, a Democrat, said he does

not think it will serve a useful purpose to put the committee back into operation.

He said it would be better to have Walter Joyner, newly elected president of the district, and Barbara Weinberg, town mayor, meet to discuss relationships between the two municipalities.

Penny said that was what the directors of the district and of the town agreed on when they met as a committee of the whole early last year.

Other directors, including Diana, could not be contacted this morning for comment.

The liaison committee ceased to meet when it appeared an impasse had been reached in efforts to smooth relationships between the district and town.

Mrs. Mercier said that with new leadership in the Eighth District, the town should open up lines of communication. She said that in the past the liaison committee did accomplish some of its goals.

She said she does not have an idea on how the committee should be made up. Perhaps the two boards could meet to make that decision, she said.

Obituaries

Alice M. Adams

Alice M. Adams, 72, of 41 Knighton St., died Monday at Manchester Memorial Hospital. She was the wife of George M. Adams.

She was born Jan. 19, 1912, and had lived in Manchester all of her life. She was a member of Zion Lutheran Church and of the Ladies Aid Society.

Besides her husband she leaves her mother, Mrs. Anna Stahl of Manchester; a son, Frank J. Adams of Manchester; a grandson and several nieces and nephews.

The funeral will be Thursday at 11 a.m. from the Watkins Funeral Home, 142 E. Center St. Burial will be in East Cemetery. Friends may call at the funeral home today from 2 to 4 and 7 to 9 p.m.

Memorial donations may be made in her memory to Zion Lutheran Church.

Gerald M. Monahan

Gerald Michael Monahan, 47, of 12 Horace St., died Tuesday at Hartford Hospital of injuries suffered in an accident in South Windsor. He was the husband of Judith (Morhardt) Monahan.

He was born in Newark and had lived most of his life in Manchester. He was owner and operator of the Monahan Machine Shop of South Windsor. He was a member of Friendship Lodge of Masons, Manchester, and of the Shriners.

Besides his wife he leaves his mother, Ruth (Benedict) Monahan of Manchester; two sons, David R. and John M. Monahan, both of Manchester; three daughters, Kelley Monahan of Atlanta, Ga.; Stacey Monahan and Kris Monahan, both of Manchester; a sister, Marjorie Paul of Tolland; and several nieces and nephews.

The private funeral and burial will be at the convenience of the family. Memorial contributions in his memory may be made to the Shriners Hospital, Newkirk & Whitney Funeral Home, 318 Burdette Ave., East Hartford, has charge of arrangements.

The name of a son, Ronald A. Klimas, in Washington, was omitted from the list of survivors in the Tuesday obituary.

William J. Klimas

The funeral will be Thursday at 10:15 a.m. at the Holmes Funeral Home, 400 Main St., for William J. Klimas, 68, of 30 Adelaide Road, who died Monday at his home.

There will be a mass of Christian burial at 11 a.m. at St. Bridget Church.

The name of a son, Ronald A. Klimas, in Washington, was omitted from the list of survivors in the Tuesday obituary.

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Town man dies after crash

A two-vehicle crash in South Windsor Monday night led to the death of a 46-year-old Manchester man early the following morning. South Windsor police said today.

Gerald M. Monahan, 47, of Horace St., Manchester, succumbed to injuries at Hartford Hospital several hours after the accident at 10:45 p.m. Monday, according to police.

Monahan was a passenger in a car driven by Fern B. Leone, 36, of East Hartford. Police said Ms. Leone was driving south on Route 5 and made a left-hand turn against

a red light onto Pleasant Valley Road.

A north-bound vehicle driven by Carl C. Harrison, 36, of Warehouse Point, struck the Leone car, according to reports.

Ms. Leone has been charged with manslaughter with a motor vehicle while intoxicated and operating a motor vehicle while under the influence of liquor, police said.

Ms. Leone has been released on \$2,000 bond for an appearance in Manchester Superior Court July 16.

In Memoriam

In sweet memory of our husband and uncle, Florentino Zanlungo, who passed away July 11th, 1981.

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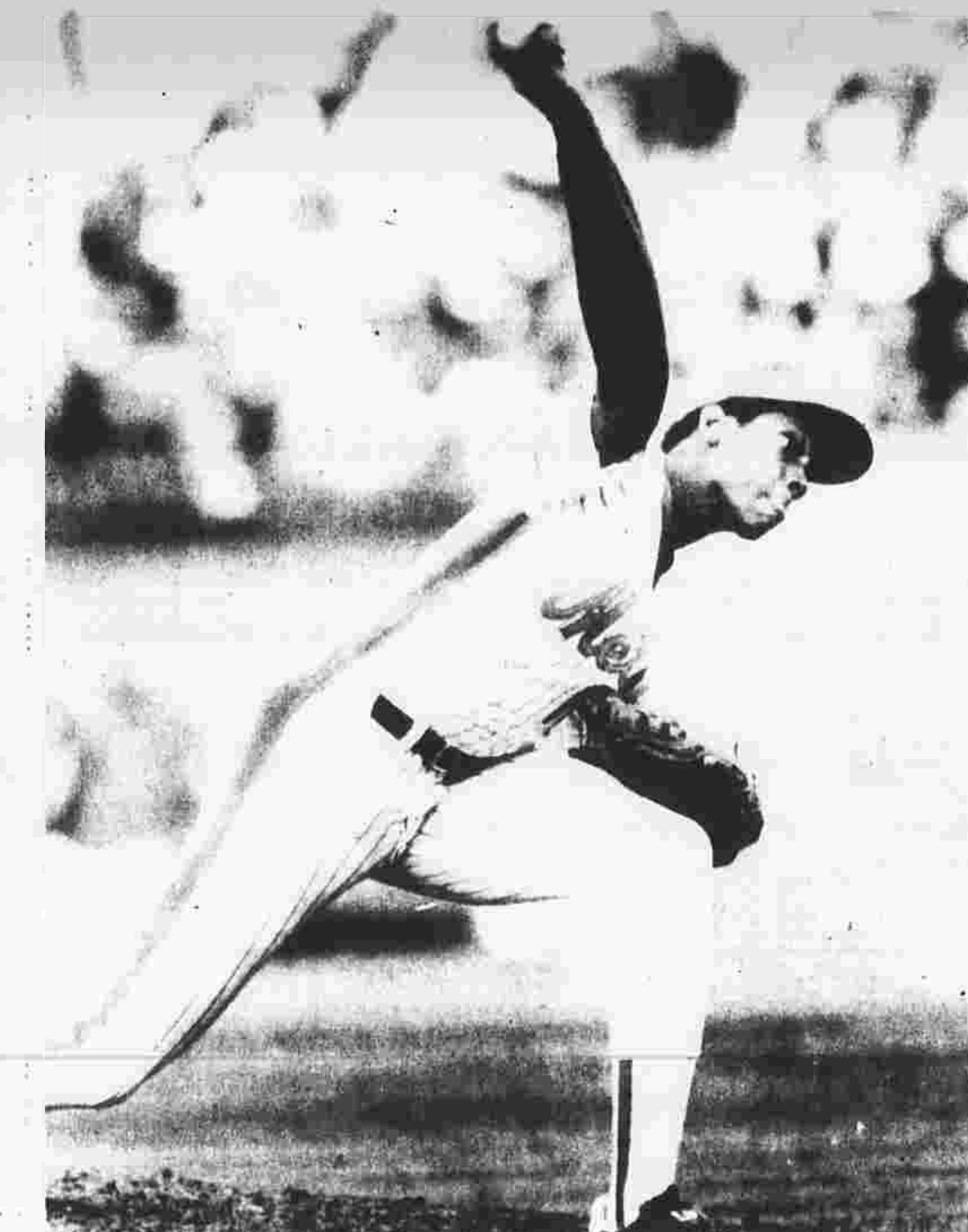
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SPORTS

Gooden, Valenzuela set All-Star record

National League youngsters impressive



Dwight Gooden of the New York Mets, the fifth inning Tuesday night at Candlestick Park when he struck out the League All-Stars back on their heels in side.

By Joe Sargis
UPI Sports Writer

SAN FRANCISCO — Maybe Sparky Anderson was wrong. In an interview leading up to this year's All-Star Game, Anderson, who has managed in both leagues with some success, suggested the American League was in position to become baseball's stronger circuit in the years ahead.

It's a good thing Sparky wasn't in Candlestick Park Tuesday night, because he would have had a lot of answering to do after the National League beat the AL 3-1 in the 55th All-Star Game. One of the NL heroes was Dwight Gooden, the young New York Mets right-hander who struck out the first three batters he faced and gave up only one hit in two innings.

Gooden, who won't be 20 until November, set a record as the youngest player ever to appear in an All-Star Game when he replaced Fernando Valenzuela to start the fifth inning. By then, the Nationals held a 2-1 lead thanks to Garry Carter's solo home run in the second and were on the way to winning their 20th All-Star Game in the last 22 played.

Joe Altobelli, the AL manager who like Anderson has managed in both leagues, was impressed by Gooden, as was almost everyone else in the Candlestick Park record crowd of 57,756.

"Gooden has a good curve and a live fastball," said Altobelli, the Baltimore Orioles' skipper. "If nothing happens to his arm, he's going to be a great asset to this game."

Charlie Lea of the Montreal Expos was the NL's starting pitcher. He gave up three hits and one run—a homer by George Brett in three innings and the 24-year-old Valenzuela of the Los Angeles Dodgers, who followed, gave up two hits in two innings.

Before turning the ball over to Gooden, Valenzuela struck out three straight in the fourth. The six consecutive strikeouts—by Valenzuela and Gooden—set an All-Star record.

Mario Soto of the Cincinnati Reds and Rich Gossage, the NL's oldest pitcher at 33, added three more scoreless innings to wrap up the game. In all, the AL manager only seven hits and NL pitchers struck out 11 batters.

"They ran some pretty good pitchers against us," Altobelli said, "although the one who



impressed me the most was Gooden. When you get only seven hits, it's pretty hard to win."

Dale Murphy of the Atlanta Braves, who has been on a tear after a slow start, added a solo homer for the NL in the eighth. The AL made one last stab in the ninth when Winfield doubled off old Yankee teammate Gossage with a first-to-home double play, and that proved to be the final threat by the AL—which started the game with two out but Rickey Henderson of Oakland's A took a called third strike to end the game, which took only 2 hours 29 minutes to complete.

Paul Owens of the Phillies, who managed the NL, and Carter couldn't stop talking about Gooden.

"I've never seen a young pitcher with the type of poise Gooden possesses," Owens said. "He's just outstanding."

Carter said when Gooden came out to pitch he decided to have a talk with the youngster to make it a little easier for him.

"I told him, 'You've been a great performer this year, so have a good time and throw the ball the way you're capable of throwing it,'" Carter said. "I also told him to relax and everything would turn out all right."

It did, and the NL made up for an embarrassing 13-3 loss a year ago. The only other bright spot for the AL besides Brett's home run was the pitching of A's reliever Bill Caudill, who like Valenzuela and Gooden struck out three straight in the seventh.

Gooden is just 'fantastic'

By William D. Murray
UPI Sports Writer

SAN FRANCISCO — Dwight Gooden stared at the media gathering around him. He smiled and thought back to last year and the dusty roads that haunt players in professional baseball's bushes.

In 1983, Gooden had been a promising 18-year-old pitcher with the New York Mets' Class A Lynchburg club in the Carolina League. On Tuesday night, he served notice at baseball's midsummer classic—the 55th annual All-Star Game—that he

is a force of the present and future in the major leagues.

The National League won the contest over the American League 3-1 to average last year's 13-3 rout. The NL has won 13 of the last 15 contests.

Gooden came on in the fifth inning and overcame the cold to strike out Lance Parrish, Chet Lemon, both of Detroit, and Al Davis of Seattle in order. Not a small feat when you consider that the three are hitting for a combined .287 batting average with 46 home runs and 223 hits.

The strikeout flurry came after Fernando Valenzuela of the Los Angeles Dodgers had struck out the side in the fourth. The two perfect innings marked the first time any pitchers had achieved the feat in the contest.

Gooden, Valenzuela and later the AL's Bill Caudill became the fifth, sixth and seventh players to strike out all three batters before turning in an inning in the midsummer classic.

However, Gooden brushed off his newfound fame with a confident, cool manner. "I just threw the pitches that I have been throwing well all season," said the teenager. "The fastball and my curveball."

Garry Carter, the Montreal catcher who was the game's Most Valuable Player, said Gooden was "fantastic."

"He's just got such an outstanding fastball along with a curve," Carter said. "I know he was pumped up out there and the butterflies were in his stomach, but he did his job and was fantastic."

If the rookie right-hander had butterflies, they weren't visible to NL Manager Paul Owens. "I've never seen a young pitcher with the type of poise he possesses," the Philadelphia manager said. "He's just outstanding."

As for Carter, it was the second time the 36-year-old catcher was named the game's MVP. In Cleveland in 1981, Carter won the honor for the first time when he ripped a pair of home runs to lead the NL to a 5-4 victory.

On Tuesday, he clouted a homer off AL starter Dave Stieb and stopped the AL's Andre Thornton from scoring by blocking the plate in the second inning.

"I was having lunch with Dave (Stieb) today and told him, 'Why don't you put one out over the plate for me?'" Carter said. "Dave answered me, saying he had been told to watch out for me because I was a notorious first-ball hitter. All three of my homers in the All-Star Game have come off first pitches."

Caudill feelings mixed after tying Star mark

By William D. Murray
UPI Sports Writer

SAN FRANCISCO (UPI) — Oakland's reliever Bill Caudill was a bundle of mixed emotions after his American League team dropped the 55th All-Star Game to the National League.

While the AL lost the 3-1 decision, Caudill made his All-Star debut a classic by fanning Tim Lincecum, Ryan Sanberg and Keith Hernandez during his one inning on the mound. In fact, only seven men have struck out the side without a hit in All-Star play and three of them accomplished the feat Tuesday night: National Leaguers Fernando Valenzuela and Dwight

Gooden whiffed six American Leaguers in a row in the fourth and fifth innings.

Caudill said, "I was nervous until I threw my first strike. The first pitch I threw was a ball. It seemed an hour until the next pitch but after I threw a strike I started putting the ball where I wanted to."

He called his debut in All-Star play his top thrill in baseball to date, but added that he was also disappointed his team lost.

"I just wish we had won. We had opportunities and didn't capitalize on them," Caudill said.

The AL dressing room was quiet after the well-pitched contest, with manager Joe Altobelli of Baltimore an exception with his cheerful demeanor.

He shrugged. "When you have good pitchers with their good stuff, runs will come tough. Everybody was rearing back and throwing. I just wish we could have chopped up George's homer into a few singles when we needed them."

"You saw 21 strikeouts and three homers in 2 hours and 29 minutes," Altobelli added. "What else do you want in a game?"

Detroit catcher Lance Parrish fanned twice and dropped the ball in the first inning when Steve Garvey collided with him to score on Dale Murphy's single despite a good throw from Winfield.

"It was not my best day," he said bluntly. "The play at home was a boom-boom play. If I had hung onto the ball, he would have been out."

On the many strikeouts, Parrish said, "In an All-Star Game, everybody just comes out swinging. We're not really selective about the pitches."

Lower Dave Stieb said he was "happy with my pitching, but I made a couple of errors with my slider."

Asked about the wind, he said, "It didn't bother me. I was thinking about it before the game, but it was never a problem."

But Winfield said, "It was cold and it was windy. I'm just glad we play only one game a year here."



Steve Garvey of San Diego crashes into Detroit catcher Lance Parrish to score the first run in the All-Star game in the first inning. Parrish was charged with an error on the play allowing run to score.

11 JUL 11 1984

Smog to choke L.A. Olympics?

LOS ANGELES (UPI) — With the Summer Games set to begin in less than three weeks and the city choking on the worst smog it has ever had in the month of July, officials say the foul air could be a bigger story than the Olympic competition.

"We were warned this was going to happen all along the way, but no one listened," County Supervisor Kenneth Hahn said Tuesday.

Under present weather conditions, the headlines will not be about athletic achievement but about air pollution.

First-stage smog alerts have been called in different parts of the county every day so far this month — several of them in areas where thousands of Olympic visitors are expected to flock to equestrian and field hockey events and closing ceremonies and all track and field events — suffered a first-stage smog episode as recently as Sunday. Fears have been raised about the men's marathon, which begins in late afternoon and ends in the Coliseum on the final day.

The Memorial Coliseum — site of the Olympic opening and closing ceremonies and all track and field events — suffered a first-stage smog episode as recently as Sunday. Fears have been raised about the men's marathon, which begins in late afternoon and ends in the Coliseum on the final day.

Birakos said the district will monitor some Olympic sites, including the Coliseum, and provide updated reports of smog levels.

"If we find the smog levels are climbing, we will be in a position to alert the organizing committee and it will make the decision on what it wants to do," Birakos said.

The Board of Supervisors voted to urge LAOUC President Peter V. Ueberrath to meet with leaders of Los Angeles industry and air quality district officials to work out a plan for temporarily closing major polluters, cutting down traffic and limiting the use of diesel vehicles.

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Shark hunters with prize

They didn't believe it was possible to take top prize with a 97-pound mako shark but that's what this group did at last weekend's Star Island's annual Shark Tournament off Montauk Point. Taking top money of \$5,050 were (l-r) Wes Vancour, Bob Burney, Paul Grish, Tom Hartl and Brian Chiffer. Vancour and Grish live in town, Chiffer is from Cromwell, Hartl from East Hartford and Burney from Vernon.

College football rejects T.V. plan

CHICAGO (UPI) — The nation's leading college football powers have rejected the NCAA's alternative television plan for the 1984 football season, paving the way for schools to make their own TV deals this fall.

The NCAA's plan would have given major networks exclusive rights to games played during a 3½-hour period on Saturday afternoons while allowing schools to cut separate deals at other times.

Despite Tuesday's rejection, Division I-A schools voted to give the NCAA a 4 percent of money made from nationally televised games. The NCAA would have made \$6 million from its original football television plan, which was voided by the U.S. Supreme Court because of antitrust violations.

NCAA President John Toner said Tuesday's lopsided 66-44 vote means the governing board of collegiate athletics likely will lose money.

"Whatever a 4 percent return amounts to remains to be seen from the marketplace," he said. "We are certain, however, if the revenue is going to be significantly less."

The College Football Association, which represents virtually all of the major powerhouses outside the Big Ten and Pac-10 conferences, is expected to follow its own more restrictive television plan.

Big Ten and Pac-10 officials, who had voted in favor of the alternative NCAA proposal, did not immediately decide whether to endorse the CFA plan.

Big Ten Commissioner Wayne Duke said whatever the Midwest schools decide to do, fans will be able to see Big Ten teams on television.

"The (NCAA) plan was drawn up to appease the courts and not to serve the NCAA institutions," he said. "The big schools basically said they wanted to control their own destiny."

Corrigan said he hoped the Big Ten and the Pac-10 would endorse the CFA plan.

"The young pro doesn't feel a lot of pressure," said Stacy, who won her first Open title at age 23 and will be trying for another in the 1984 tourney beginning Thursday.

"And the reason is she doesn't realize how important it is to win it. I think that was true for me."

Young pros are immune to pressure

PEABODY, Mass. (UPI) — Winning the U.S. Women's Open means overcoming pressure but young pros can be immune to it, according to two-time champion Hollis Stacy.

"The young pro doesn't feel a lot of pressure," said Stacy, who won her first Open title at age 23 and will be trying for another in the 1984 tourney beginning Thursday.

"And the reason is she doesn't realize how important it is to win it. I think that was true for me."

Fix the fence

One thing which we wanted to see was more night baseball games at Moriaty Field at Mt. New.

We believed with the lighting, said to be very good, it would be ideal to get in some games under the arc lamps east of the river.

Instead, however, we are finding out that coaches are not thrilled — at all — by the configuration of the field.

East Catholic baseball coach Jim Penders, a long-time advocate of night games to allow parents to see their kids play, in fact has said he will schedule no more night games at Moriaty Field under the present arrangement.

The problem?

Simply put, the chain link fence that encloses the baseball field.

It encloses the field fine, but doesn't keep unwanted spectators out of the dugouts during the course of a game.

The fencing went up before the dugouts were built.

That's the gist of the problem. There was, apparently, little thought to how other facilities look and to somehow conform with those.

The problem, in a nutshell, is that during night games there is very little control of unwanted spectators in the dugout. They can — and do — wander in and out indiscriminately.

And what worries a coach like Penders is one day someone — he doesn't know who — who doesn't like one of his players will come into the dugout and start an altercation while he is out at the third base coaching box.

When that happens, what's he to do? Jump the fence to help his player out?

If he goes to the gate near the backstop to get back to where he wants to get, it could take too long.

The solution is a simple one, although probably costly.

We are aware fencing is quite expensive.

Fencing to the end of each dugout down each foul line is needed. That would keep the unwanted additions back and where they belong — in the crowd.

And it wouldn't be a bad idea to cut part of the fence in front of the dugout. That way players would be able to get in and out easily. They wouldn't have to go to a small gate, similar to what they had to years before in Little League.

But at least in Little League they were off from the crowd.

That's not the case at Moriaty Field presently.

The situation requires some study, and resolution.



Thoughts ApLEnty
Len Ausler
Sports Editor

All-Star view

We didn't last the entire evening, having to get up at a very early hour, but what we did see of the 55th All-Star Classic was something to behold. We were particularly impressed — as we have been all year — by 19-year-old Dwight Gooden of the New York Mets.

Gooden, along with Fernando Valenzuela and Bill Caudill of the Oakland A's, each tied the All-Star record for three strikeouts in an inning. Gooden in his first inning of work set down Lance Parrish and Chet Lemon of the Detroit Tigers and Alvin Davis of the Seattle Mariners on strikes.

You had to like that.

The contest had 21 strikeouts overall, 10 by American League pitchers and 11 by National League hurlers. That lent credence to the belief that the early start in San Francisco, in the twilight, along with the wind would create some havoc.

We have to believe that took place.

But we also know that George Brett got a hold of a Charlie Leva fastball over the plate and Gary Carter of Montreal, named for a second time the Classic's MVP, went downtown with a Dave Stieb slider that was up over the plate.

If we want to be technical, we can blame the fans for the American League's loss. Who in their right mind would want Reggie Jackson out in rightfield?

But that's what we had at the outset and Jackson's defense would let him hit most of Steve Garvey to take second on a single. Garvey scored on Dale Murphy's single to left with Parrish getting an error on the play at home.

The American League's defense did it in early, along with some pitching arms.

Including that of the Mets' Amazin' young Mr. Gooden.

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Spice up an impromptu barbecue with this marinated chicken

Just about everything tastes better when it's eaten outdoors — and it doesn't matter whether you have a spacious backyard, a pint-size patio or minuscule city balcony.

Dedicated diners-out tend to stick to old faithfuls such as chicken, potato salad, fresh summer fruits and iced tea. But, they're not adverse to change or two, here and there, in the familiar formula.

Take the menu pictured today, for instance. There's chicken on the grill, to be sure. But what doesn't show is the superbly seasoned marinade that has penetrated throughout the chicken.

This mixture of pureed, tart-sweet, fresh plums, honey, garlic and teriyaki marinade and sauce, captures the taste of summer.

To the right of the grill is another picnic perennial, potato salad. Again, there's a difference. The mayonnaise-sour cream dressing boasts the addition of all-purpose, naturally brewed soy sauce. Not often thought of as an ingredient in salad dressings, brewed soy sauce enhances the flavors of many different kinds of food.

And for a special summer touch, slices of ripe, fresh peaches ring the salad instead of the usual wedges of tomato.

An innovation in good eating "California Valley Toss" is a fruit-vegetable combination featuring fresh nectarines and zucchini. And, the tangy vinaigrette dressing with its "perk" from brewed soy sauce is a perfect counterpoint to the sweetly tart sparkle of fresh nectarines.

French bread that has been lightly spread with mayonnaise, onion, basil and brewed soy sauce is a delightfully different "go-along."

For dessert, there's an array of juicy, ripe, fresh summer fruits — peaches, plums, nectarines and Bartlett pears. All are at their flavorful best right now and ideal for picnic food eaten out of hand. Fresh Bartlett pears, with their sweet flavor, make a luscious filling for crumbly bar cookies, too.

The best barbecue beverage is always iced tea. Young and old alike will quaff it down before, during and after the meal.

There are several ways to make this old favorite, but surely the simplest is the overnight method. Just to be sure, start with a good quality tea so you'll come up with a drink that is refreshing and thirst-quenching and, best of all, that tastes as good as it looks.



Grilled Teriyaki Chicken, in the foreground, is the star of this barbecue, which also features fresh fruit, Bartlett Bars, toasted French bread, California Valley Toss and tasty Summerlime Potato Salad.

Plum-Teriyaki Chicken

- ½ pound fresh plums, coarsely chopped
 - ¼ cup teriyaki sauce
 - 2 tablespoons honey
 - ¼ teaspoon garlic powder
 - 3 pounds frying chicken pieces
- Puree plums in electric blender container until smooth. Add teriyaki sauce, honey and garlic powder; cover and process until blended. Place chicken pieces in large plastic bag; pour in plum marinade. Press air out of bag; tie top securely.
- Refrigerate 8 hours or overnight, turning bag over occasionally. Remove chicken from marinade; reserve marinade. Place chicken on grill 5 inches from hot coals. Grill 40 minutes, or until chicken is cooked, turning pieces over frequently and basting occasionally with reserved marinade. Makes 6 servings.

Summer Potato Salad

- 2 pounds long white or round red potatoes
- one-third cup mayonnaise
- one-third cup dairy sour cream
- 2 tablespoons dried parsley flakes
- 2 tablespoons soy sauce
- 1 tablespoon prepared horseradish
- ½ teaspoon black pepper
- 4 hard-boiled eggs, peeled and cut into eighths
- ½ cup minced onions
- Fresh peach slices

Toasted French Bread

- 1 loaf French bread
- ¼ cup mayonnaise
- 1 teaspoon onion powder
- 2 teaspoons soy sauce
- ½ teaspoon basil, crumbled

Barlett Bars

- ¼ cup butter or margarine, softened
 - ¼ cup shortening
 - 1 cup brown sugar, firmly packed
 - ¼ cups flour
 - ¼ teaspoon salt
 - ½ teaspoon baking soda
 - ½ cups quick cooking oats
 - ¼ cup finely chopped walnuts
- Prepare Pear Filling; cool. Cream butter with

Peel and cut potatoes in ¼-inch cubes. Cook in salted, boiling water about 6 minutes or until tender, being careful not to overcook. Drain thoroughly; transfer to large bowl and chill. Meanwhile, combine mayonnaise, sour cream, parsley, soy sauce, horseradish and pepper. Pour dressing over potatoes with eggs and onions; toss gently to mix well. Refrigerate about 3 hours for flavors to blend or until salad is chilled. To serve, turn salad out into serving bowl; arrange peach slices around edge of salad. Makes 6 to 8 servings.

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Scouts planning early Thanksgiving for parents

By Barbara Richmond
Herald Reporter

Thursday, Thanksgiving will come early to Camp Merrie-Wood, the Girl Scout day camp in Manchester. Girls will cook Thanksgiving dinner the way people used to cook it — on an open fire. Parents will be invited to join in.

When food is ordered for a camp cookout, Carole Colvin, camp director, puts in a big order. It usually takes 150 hotdogs, 150 rolls and a "big, big" jar of mustard, bunches of celery and carrots and at least a dozen cucumbers. For dessert, each girl is asked to bring in some fruit which is cut up and put together to make a friendship salad. Vanilla yogurt is offered to those who want a dip for the fruit.

Young campers are enthusiastic about cooking and learning to make fires.

Says 7-year-old Cindy Youngs, "Cooking the hot dogs was the most fun, but I only ate one." Ms. Stromert said the campers in Cindy's age group are first learning about making fires.

Erica Pyreus, 8, said she's trying to learn to cook on an open fire. At her house, she can cook scrambled eggs, she said, "cooking a hotdog on a stick," was her favorite thing. "I put it on the stick and put it over the fire and waited until it was hot. Then it was done," she said. She only ate one hotdog.

Jeanne Starke, one of the junior girls who is helping at the camp,



Dianne Stromert, left, works with camper Karyn Rockefeller, cooking hot dogs using an old coffee can as a stove.

said she likes cooking in a tin can stove. She explained, "You take an empty coffee can, turn it upside down and cut a rectangle on the bottom and punch holes in the top.

Then a smaller can, such as a catfood or tuna fish can, is filled with wax. Wax is put in the can and you have a burner." She said she likes to cook breakfast of eggs, bacon and muffin, in this way.

The camp is well-stocked for cooking out. The girls are divided up into five units and each unit has its own cooking kit. Fire building is part of the instruction at Camp Merrie-Wood.

"They have to learn about different types of fires and different methods of cooking. If there's really something the girls want to cook, they find a way," said Dianne Stromert, who teaches



Mrs. Stromert passes out "Ants on a Log," a popular Girl Scout recipe. It's actually celery spread with peanut butter and raisins.

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regular bread dough consistency. Let rise until double in bulk. Punch down and add the ingredients in group II, adding enough white flour to form a stiff dough. Let rise again until double in bulk. Punch down and form in two round loaves, saving out about 2 cups of the dough to make grape leaf designs, 12 to 15 grapes and tendrils for each loaf. Press them into the tops of the loaves securely, brush with egg white wash, and place on greased cookie sheet. Bake in preheated 375 degree oven for 45 minutes.

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New England Recipes

Small restaurant specializes in bread, soup and salad

By United Press International
EXETER, N.H. — The Leaf and Ladle restaurant sits on the main street of downtown Exeter between a travel agency and ladies clothing store, unlike those big Boston restaurants with fancy addresses.

In back, the Exeter River rushes 20 feet below the porch and customers eat at wooden tables in the shade of a massive elm tree. Wide-board oaken floors buckle unevenly underfoot and the heavy wooden tables are close together. Customers serve themselves cafeteria style, choosing from hearty soups, imaginative salads and a variety of omelets. Joan Harlow's culinary creations.

When she opened the Leaf in Ladle 12 years ago, she didn't know a thing about running a restaurant. "The graduate of Barnard College had worked in New York City as a librarian and singer."

"But I had an idea for a restaurant like this, and I decided upon soup as its focus. I mean, God, anyone can cook soup."

During her first three years, there were no profits. "I really spent those years learning my craft — learning how to cook."

She worked from 5:30 a.m. to 10 p.m. Harlow says her food is freshly prepared on the premises. "I can't say I don't open a can, but we still peel and chop the potatoes here," and customers can choose from dishes like lentil soup and pate and stuffed mushroom caps.

Atmosphere is casual, but the Leaf is not a "hash house," she says. "I want the customer to be relaxed, but I don't want my service to be."

Customers range from "guys in painter pants who just got down from a ladder, to blue haired, fur coated old ladies from Rye, who come because they think it's cute," she says.

Customers want to see her behind the counter, she says, "and I like to be here, so that I can know people's tastes." She recently put

together a book with some of recipes that include:

Cream of Spud and Spinach Soup
1 large onion
2 tablespoons butter
6 large potatoes
5 cups chicken stock
1 1/2 pounds spinach
1/2 teaspoon nutmeg
Salt and pepper
1 cup light cream

Mince the onion and saute in butter until translucent. Peel the potatoes, slice, and simmer them in the chicken stock until they are mushy. Add the sauteed onion to the chicken stock. With a sturdy wire whisk or other suitable implement, break up the potatoes. Wash and chop the spinach and stir into the soup. Season the soup with nutmeg and salt and pepper to taste. Let the soup continue to cook over low heat or in a double boiler until the spinach has wilted. Just before serving, stir in 1 cup of light cream.

This recipe was suggested by Dr. and Mrs. Ralph Monroe of Massachusetts.

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Hasenpfeffer
1 rabbit
1/2 cup flour
1/2 teaspoon salt
1/2 teaspoon ground cloves
1/2 teaspoon white pepper
1 teaspoon sugar
1/4 pound butter or margarine
1 large onion
2 bay leaves
1/2 teaspoon juniper berries
2 tablespoons vinegar
1/2 cup water
1 cup sour cream

Put the rabbit into serving pieces as you would a chicken, (or have your butcher do it). Wash the pieces and pat them dry. Season the flour with salt, ground clove, white pepper, and sugar. Dredge the pieces of meat in the seasoned flour and saute them quickly in half of the butter or margarine.

Peel and slice the onion as thin as you can and lay the slices in a casserole dish. Place the rabbit pieces over the onion, add bay leaf and sprinkle the juniper berries around. Pour the vinegar and water over the rabbit and bake, covered, for an hour and a half in a 350 degree oven.

To make a sauce, use the left-over seasoned flour and butter

Pasta Salad
1 pound imported pasta
1/2 cup wine vinegar
1/2 teaspoon basil
1/2 teaspoon oregano
2 cloves garlic
salt and pepper
1 onion
2 tomatoes
Optional: green or black olives and capers
1/2 cup olive oil
1/2 cup parmesan cheese

Put the pasta on to cook according to the directions. In a large bowl, combine the vinegar with the basil and oregano. Mince the garlic and add it with salt and pepper. Fine dice the pepper, onion

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cooking and fire building skills. Scouts have even cooked frozen TV dinners on the coals. First the dinner is wrapped in wet newspaper. Then it is put in the hot coals and their cover is with coals. In a half hour or 40 minutes the dinner is ready to eat — a nice thing to remember next time your power goes off.

"I even do that at home alot — throw everything into one pot," she says.

When girls are going on a camping trip, they learn to mix foods in zip-close plastic bags. "This cut down on what they have to carry. One of the favorite things to do this way is a breakfast meal that call 'Ship Wreck,'" she said. This is a mixture of eggs and bacon or sausage. Ms. Stromert recalled that one time the breakfast was eaten on the ground. There was an accident between the zip lock bag and the pan.

In teaching the girls about cooking, we do different themes for meals — one time we use all frozen food, and another time on a camping trip I might tell them they only have a certain amount of space in the cooler and they have to plan their menu accordingly," she explained.

Sometimes they really have to dig into the recipe books when we have a meal of international foods. I always throw them a challenge and make them learn," she added.

Their meals aren't always limited to food you buy in the supermarket. Ms. Stromert said they "sometimes use wild edibles. One parent's day they cooked milkweed meatloaf. Queen Anne's Lace cake and Lily Queen gelatin.

In jet age, master chefs expand to other cities, countries

By Jeanne Leman
United Press International

Chefs in the jet age are not content just to tend their pots and pans at home base. Some are beginning to establish what the Christian Millau calls "a second front" — a practice the witty, opinionated Millau usually deplores.

He used the military term in introducing Jacques Maximin at a lavish lunch in New York prepared by the 35-year-old chef.

Maximin, of the Chantecler restaurant in Nice's Hotel Negresco, has begun a part-time relationship with Tucano, in New York's fashionable East 66s.

The boyish-looking chef trained a kitchen brigade for Tucano, and he is now monthly visits to plan and cook for special events there. During his initial one-week visit he prepared a lavish luncheon and six private dinners. One was a fund-raiser for Citymeals on Wheels, another, a birthday party for Italian automotive heir Giovanni Agnelli, whose guests included Prince Albert of Monaco and Robertino Rossellini, son of the late Ingrid Bergman and Italian film director Roberto Rossellini.

MAXIMIN WAS recently se-

lected as France's best chef under 45 years old in a competition judged by France's top food critics and chefs. The contest was conducted by Millau and his partner, Henri Gault, who publish guide books and a Paris-based magazine.

Other chefs who have opened second fronts include more Frenchmen, three Chinese master chefs and at least one American.

Alain Senderens, chef-owner of Paris' L'Archeveque, visits New York several times a year as a consulting chef to the Parker Meriden Hotel. There he prepares special degustations (tastings) for guests at the hotel's Cafe Maurice. This spring's special menu featured champagne and caviar including breast of capon with beluga and salmon caviar and pearls marinated in champagne.

Jean Louis Montestrucq is operating on three fronts. He founded and supervised a training school for chefs and caterers in Osaka, Japan, before becoming executive chef at Les Etoiles, a new French restaurant and private lunch club in suburban Fort Lee, N.J.

MONTESTRUCQ, from France's Pyrenees Mountain region, was named best chef in France in

1976, and now sits on the board that selects his native country's master chefs.

He has a penchant for theatrical presentations. The restaurant's smoked salmon and golden caviar appetizer, for example, is served on a dinner plate-sized ice floe decorated with ice carvings of a polar bear and a penguin.

A few weeks earlier, the New York Sichuan chefs had prepared a

18-course banquet for the publication party given by Little, Brown & Co. for "Chinese Cuisine from the regular Friday night Louisiana Jazz Buffet at the Vista International Hotel at New York's World Trade Center — thanks to New Orleans chef-restaurateur Paul Prudhomme, who came to New York to train the hotel's staff to prepare such specialties as jambalayas, gumbo and Cajun marisols made with hot chili-flavored gin.

The Chinese second front includes a brigade of 14 chefs trained in their home province to prepare authentic dishes of their region at New York's Sichuan Pavilion, near the United Nations. There is another Sichuan Pavilion, a sister restaurant, in Washington, D.C.

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18-course banquet for the publication party given by Little, Brown & Co. for "Chinese Cuisine from the regular Friday night Louisiana Jazz Buffet at the Vista International Hotel at New York's World Trade Center — thanks to New Orleans chef-restaurateur Paul Prudhomme, who came to New York to train the hotel's staff to prepare such specialties as jambalayas, gumbo and Cajun marisols made with hot chili-flavored gin.

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Annual Sidewalk Sale
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Wishing Well Cards and Gifts
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MON. - SAT. 10-8 CLOSED SUNDAY

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Perdue Chickens 69c
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Howard Johnson's Clams 1.19

THE FARM
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Snow Crop Five Alive 69c
Hood Apple Juice 1.29
Dean Clam Dip 2.89
Yoplait Original Yogurt 2.79
Breakstone's Sour Cream 99c
Axelrod's Sour Cream 89c
Cinnamon Toast Cereal 1.59

White Paper Plates 99c
Foam Cups 59c
Heinz Tomato Ketchup 1.79
Funny Face Drink Mixes 1.89
Lipton Iced Tea Mix 4.99
Vivac Sweet Relish 2.99
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All classes are taught by a certified teacher on Apple computers. Class enrollment is limited to 8. 2 students per computer. Choose one or more of the following sessions for \$45.00 per session. For more info...

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All Classes Open to the Public

Caldor Shopping Plaza Burr Corners, Manchester
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About Town



Carolyn O'Neill, Henry Stephenson, Robin Swetz

Five scholarships awarded

Daughters of Isabella St. Margaret's Circle 280 has awarded five scholarships to local students. The scholarships are for \$100.

Library plans a workshop

Whitton Memorial Library, 100 N. Main St., will sponsor a lecture-workshop program in astronomy and space science on July 18 at 7 p.m. in the library auditorium.

James R. Yankee, director at the Enrico Fermi Planetarium in Enfield, will conduct the program which will begin with a NASA produced color movie, 'The Universe.'

In its final segment the program will include projects to make and do and will use an astronomical telescope for observations.

There is no admission charge for the program.

YWCA sponsors course

Nutmeg Branch YWCA is accepting registrations for a new six-week body design class to be held at the YWCA, 78 N. Main St., starting July 17.

The class will meet on Tuesdays and Thursdays from 7:15 to 8:15 p.m. for a cost of \$50. Membership in the YWCA is required. For a fee of \$3 anyone interested can try one class. Participants must register by July 15.

Body design is a strenuous workout set to high-energy music with emphasis on toning the abdomen, hips and thighs. Leotards or leotard clothing should be worn. For more information call 647-1437.

Dance planned by group

The Manchester branch of Parents without Partners will sponsor an open dance Saturday from 9 p.m. to 1 a.m. at Fiano's on Route 6 in Bolton.

Music will be by Generation 7. The cost is \$3.50 for members and \$4 for non-members.

Senior citizen

The following lunches will be served the week of 16 through 20 at Mayfair Gardens and Westhill Gardens, to Manchester residents who are 60 or older:

Monday: Vegetable soup, chicken cutlet on bun, potato crisps, lettuce, tomato slices, rocky road pudding.

Tuesday: Apple juice, braised beef over noodles, broccoli, roll, chilled plums.

Wednesday: Cranberry juice, California rice casserole, mixed vegetables, rye bread, cinnamon nut cake.

Thursday: Breaded fish, mashed potatoes, carrot coleslaw, wheat bread, peach crisp with whipped topping.

Friday: Turkey ala king over patty shells, sweet potatoes, green beans, cranberry sauce, white bread, spice cake.

Public Records

Warranty deeds: Robert and Elsie Little to Neal and Dorothy Kienholz, land on Huckleberry Road, \$110,000 (based on conveyance tax).

Quitclaim deeds: Willie Peay to Hazel Robinson, 756 N. Main St.

Michael and Anna Krauss to Dorothy E. Krause, 621 Hartford Road.

Joseph Roginka to Gerorgette O'Malley and Jo Ann Roginka, land on Auburn Road.

Edward Carini to Edward Carini Jr. and Janet M. Carini, land on Auburn Road.

At 8.941 feet, the Eisenhower Memorial Tunnel on Route 70 in Colorado is the longest land vehicular tunnel in the United States.

Today is a gift, and one ought never to judge a day by its first appearance. It may be an unpromising looking morning, but it's God's day and your day; a precious fragment of eternity, teeming with possibilities. And it's up to each one of us what we make of it.

Try this: live today as if it were your last. You will find yourself regarding the trees, the flowers, the skies, people, all with new awareness. Life, then, will take on a fresh meaning. And you will wonder how you ever took it for granted for so long.

Today is a gift, and though it may be difficult at times, we ought to accept each day with grace and the spirit of thanksgiving to God.

Rev. Newell Curtis, Center Congregational Church.

Here's where to write: Here's where to write for advice from the syndicated advice columnist featured in the Manchester Herald: Dear Abby - Abigail Van Buren, P.O. Box 39823, Hollywood, Calif. 90038.

Dr. Lamb - Dr. Lawrence Lamb, M.D., P.O. Box 1551, Radio City Station, New York, N.Y. 10019.

Dr. Blaker - Dr. Karen Blaker, Ph.D., P.O. Box 475, Radio City Station, New York, N.Y. 10019.

Advice

Readers disagree on sweet smell of a hunting success

DEAR ABBY: This is in response to the letter from the Oregon deer hunter who said the hunters in his area used Tabu perfume to attract deer. I am sure it's possible because I live in Louisiana and do a lot of duck hunting. In our salt water marsh areas mosquitos do not come when it comes to lust for blood. The only truly effective mosquito repellent used by duck hunters in these parts is a product made by Avon called Skin-So-Soft.

If you think I'm making this up, come to New Orleans and look around in the sporting goods stores, and you'll see Skin-So-Soft on the shelves right next to the commercial insect repellents.

LOUISIANA DUCK HUNTER

DEAR HUNTER: I believe you. But read on for a letter from a reader who didn't buy the Oregon deer hunter's story.

DEAR ABBY: So Tabu attracts deer? And I'm a hunter. I've been hunting deer for 10 years. I've been sweating up, frozen, then thawed all in the same day, and I have the most horrible blisters on my feet from walking on them for eight hours a day. I was out there hunting hard for 10 miserable days trying to put meat on the table. How inconsiderate!

Wife: "The extra socks are in your gun case, dear."

DISGUSTED IN WISCONSIN

DEAR ABBY: We had my husband's relatives as houseguests recently. As they were leaving, John (my husband) said to them, "Even though Dolores (that's me) said it was a lot of extra work for her, we certainly enjoyed having you, so please come again."

Abby, I never said it was "extra work," and if John was trying to be funny, I failed to see the humor in that remark. Now his relatives probably think they were a burden. They were not!

What should I have said or done? And what should I say in the future, as John has made similar remarks in an attempt to be funny?

PUT DOWN

DEAR PUT DOWN: First tell John privately that you refuse to be the butt of his so-called jokes, and if he pulls that stunt again, you will deny it, leaving him to admit that he was either lying or joking.

(Getting married? Send for Abby's new, updated, expanded booklet, "How to Have a Lovely Wedding." Send your name and address clearly printed with check or money order for \$2.50 (includes postage). To: Dear Abby Wedding Book, P.O. Box 39823, Hollywood, Calif. 90038.)

What about what would we do without peanut butter? Whether your family's favorite is smooth or chunky style, peanut butter is a staple in almost any kitchen. When combined with jelly and two slices of bread, the resulting sandwich goes from kindergarten to store or office, and even, I suspect, into more than one major corporate headquarters' presidential office.

America's love of peanut butter is longstanding and fervent. It has been prepared for more lunch bags and impromptu picnics than any other single item. Whether dressed up or served plain - even by the spoonful from the jar - the flavor of peanut butter satisfies a craving which millions of us share.

The peanut from which peanut butter is made is thought to be a native of Brazil. It was first cultivated in this country prior to the Civil War in the southern part of Virginia. Northern soldiers encamped in the area acquired a taste for the peanut.

When they returned home, they brought with them peanuts, peanut butter, and a taste for anything peanut. The fame of peanut butter has spread, soared, and remained undiminished since that time.

A mother who runs out of peanut butter for her family may even be considered a likely candidate for charges of child neglect.

Whipped cream topping (recipe below)

Peanut butter chips for garnish (see recipe below)

Place peanut butter chips and sweetened condensed milk in a 1-quart glass bowl. Microwave at 70 percent power (Med-High) for 1 minute; stir and microwave for another minute, or until smooth, blended, and chips are melted; set aside. Cool for 10 minutes.

Place cream cheese in a 1-quart glass bowl. Microwave at 70 percent power (Med-High) for 1 minute. Add powdered sugar and beat until fluffy. Fold in whipped topping blend. Fold in peanut butter mixture and 1/2 cup of toasted pecans. Pour into crust. Freeze overnight. Serve with warm peanut butter sauce. Garnish with remaining topping. Yields: 8 to 8 servings.



Dear Abby Abigail Van Buren

DEAR DR. LAMB - I am a 36-year-old man and I am going bald. I have heard of a blood-pressure medicine that helps promote hair growth when applied to the balding areas. Could you give me the name of the drug and more information about it?

DEAR READER - I hesitate to mention it because the rub that a few doctors have experienced when identified with the procedure has been too much for them to handle. One doctor more than 1,000 phone calls when he tried to get volunteers for his study. The rub for treatment for hair loss, compared with people's willingness to change their lifestyle to avoid illnesses, tells you that people are more interested in their appearance than they are in their health, at least in many instances.

The medicine you refer to is minoxidil (Lonten tablets). It was developed by Upjohn to treat high blood pressure and is very effective for that purpose. Doctors noticed that about 80 percent of their patients taking the medicine for two months or more had an increase in hair growth, called hypertrichosis.

Women were not too pleased with this side effect because it usually appeared first on the face. It is one thing to lose a little hair but quite another for a woman to have too much facial hair. The increased hair growth was also accompanied by increased skin pigmentation and coarsening of facial features.

Fortunately, the changes were not permanent and disappeared after the medicine was discontinued. But bear in mind that these same undesirable features may occur if you use the medicine to try to grow or increase growth of hair on the scalp.

The next step was to develop a lotion that could be applied to the scalp directly. Those studies are still in progress, but some early reports show favorable results, although the question of side effects, such as what happens to the face, are not available yet. So it is a promising area of research and at least suggests that something may be done to help control some forms of baldness at some point in the not-too-distant future.

DEAR DR. LAMB - I have a problem that I am very self-conscious about. I am a 21-year-old male who leads a very normal and active sex life. But when I was 8 years old I lost my right testicle to cancer.

This problem causes more embarrassment than anything else. I was wondering if some type of prosthetic device or surgical technique could correct the abnormal appearance.

DEAR READER - From your description, your sex life seems handicapped. One testicle is really quite enough to provide for normal sexual development and normal fertility. When you lose one at an early age, and often even later, the other testicle tends to enlarge to compensate for the one that is missing. And congratulations on being cured of your cancer. You are very fortunate.

Yes, you could have a plastic replacement inserted into your scrotum. One of the astronaut candidates I examined at the beginning of the space program had one. See a urologist and ask him about it. Although someone might tell you to live with it, such minor surgery is "instant" and may improve your self-image.

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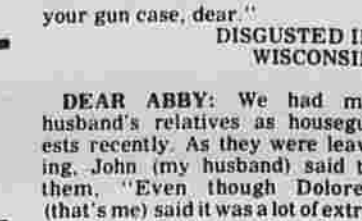
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Marge's Microwave Kitchen Marge Churchill

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Coventry family goes wild over Pipe Dream dessert

Editor's note: The Manchester Herald is offering a weekly column featuring readers' favorite restaurant dishes. To have your favorites included simply write a note telling the name of your favorite dish at a local restaurant. We'll contact the chef and ask for the recipe, which will be printed in this column. Include your name, address and a phone number where we can reach you in the daytime. Phone numbers will not be printed. Please concentrate on restaurants in the Manchester area. Address inquiries to Today's Special, Box 391, Manchester Herald, Manchester, 06040.

It took a persistent waitress and quite a bit of persuasion before the Carpenter family of Coventry was willing even to try a slice of Bishop's Pie at the Pipe Dream restaurant in Willington.

But once they sampled Ellie Leffingwell's chocolate-and-whipped cream pastry, they were wild about it.

"My family makes a Cool Whip and cream butter has spread, soared, and remained undiminished since that time."

A mother who runs out of peanut butter for her family may even be considered a likely candidate for charges of child neglect.

Whipped cream topping (recipe below)

Peanut butter chips for garnish (see recipe below)

Place peanut butter chips and sweetened condensed milk in a 1-quart glass bowl. Microwave at 70 percent power (Med-High) for 1 minute; stir and microwave for another minute, or until smooth, blended, and chips are melted; set aside. Cool for 10 minutes.

Place cream cheese in a 1-quart glass bowl. Microwave at 70 percent power (Med-High) for 1 minute. Add powdered sugar and beat until fluffy. Fold in whipped topping blend. Fold in peanut butter mixture and 1/2 cup of toasted pecans. Pour into crust. Freeze overnight. Serve with warm peanut butter sauce. Garnish with remaining topping. Yields: 8 to 8 servings.

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Marge's Microwave Kitchen Marge Churchill

DEAR DR. LAMB - I am a 36-year-old man and I am going bald. I have heard of a blood-pressure medicine that helps promote hair growth when applied to the balding areas. Could you give me the name of the drug and more information about it?

DEAR READER - I hesitate to mention it because the rub that a few doctors have experienced when identified with the procedure has been too much for them to handle. One doctor more than 1,000 phone calls when he tried to get volunteers for his study. The rub for treatment for hair loss, compared with people's willingness to change their lifestyle to avoid illnesses, tells you that people are more interested in their appearance than they are in their health, at least in many instances.

The medicine you refer to is minoxidil (Lonten tablets). It was developed by Upjohn to treat high blood pressure and is very effective for that purpose. Doctors noticed that about 80 percent of their patients taking the medicine for two months or more had an increase in hair growth, called hypertrichosis.

Women were not too pleased with this side effect because it usually appeared first on the face. It is one thing to lose a little hair but quite another for a woman to have too much facial hair. The increased hair growth was also accompanied by increased skin pigmentation and coarsening of facial features.

Fortunately, the changes were not permanent and disappeared after the medicine was discontinued. But bear in mind that these same undesirable features may occur if you use the medicine to try to grow or increase growth of hair on the scalp.

Rockingham Park on the rise in first year since fire

SALEM, N.H. (UPI) — Although the handle is down from previous years at Rockingham Park — New England's oldest horse racing track — officials say they are happy with its first season since a 1980 fire gutted the grandstand.

General Manager Ed Callahan said the average daily handle has been running a little over \$20,000, down from the approximate \$300,000 daily figure in 1980 before the fire forced a four-year layoff.

On Tuesday "the Rock" added a sixth day of racing and Callahan said the daily figure has been rising in recent weeks, but he predicted the track would not be able to reach the \$600,000 level.

"We're now racing under a competitive situation," said Callahan, referring to the track's first head-to-head season with Suffolk Downs outside of Boston. "I don't

think if the two tracks are open that (an \$800,000 Rockingham handle) would be likely to occur."

Callahan said the addition of a sixth day on Tuesdays was in line with the track's scheduled 144-day season and was not a move to offset a disappointing handle. He said the Tuesday cards should run through the end of the summer.

"We had planned on it from the beginning," said Callahan. "We

felt that July through Labor Day is our big season."

Suffolk Downs officials had predicted the impact of the two tracks first head-to-head season would cut their average daily summertime handle of \$1.1 million by up to 30 percent. They could not be reached for recent figures on the handle.

Max Hugel, Rockingham's chairman of the board, downplayed the head-to-head competition and said his track is attracting a "brand new audience" of younger racing fans.

But Leo Beaulieu, a Salem selectman, said the impact on the local economy cannot yet match what existed four years ago. He also said he did not have any money figures to show the differences.

"The impact is up there, but it's not where it had been prior to the fire," Beaulieu said. "We're running head-to-head with Suffolk."

Beaulieu added that the track has yet to attract top-level horses. Although the track has been around for 48 years, he said some horse owners and trainers would take their time before moving up to Rockingham under its new management.

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Administration urges court to back prayer
... page 5

'Biz' Swensson seeks third term
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CAB flying over the hill
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Manchester Herald

Clear tonight;
Sunny Friday
— See page 2

Manchester, Conn.
Thursday, July 12, 1984
Single copy: 25c



Now, there's a smile
Camp Kennedy, the town's camp for the mentally retarded, conducted its annual special olympics program on Tuesday at Mount Nebo. Kidding around during a break are Anne Feeney and Stephen Taconis.

New York's Ferraro is Mondale's choice

By Drew Von Bergen
United Press International

NORTH OAKS, Minn. — Democrat Walter Mondale, shattering 200 years of tradition in American politics, has picked Rep. Geraldine Ferraro to be the first woman vice presidential candidate of a major party.

Ms. Ferraro, a 48-year-old congresswoman from New York, flew to Minnesota early today to join Mondale at a 1 p.m. EDT news conference for the formal announcement of his historic choice.

Sources said the former vice president made his decision Wednesday and informed Ms. Ferraro Wednesday evening.

If the Democratic National Convention meeting next week in San Francisco nominates Mondale and Ms. Ferraro as expected, it will be the first time in the country's history that a woman has been on the ticket of a major political party.

Democratic presidential rival Gary Hart said in a statement, "Geraldine Ferraro would make an excellent vice presidential nominee, and her selection is a significant advance for American women in politics."

The senator from Colorado, passed over himself in the running mate sweepstakes, added, however, that he will continue to seek the Democratic presidential nomination at the convention.

Ferraro, who is running for re-election with Vice President George Bush, told reporters today, "I'm looking forward to running against the Democratic ticket." He declined to comment directly on Mondale's choice of Ms. Ferraro, saying, "They've made their decision."

Democratic leaders said Ms. Ferraro, representing a state with 36 electoral votes — the second largest electoral block after California — would be a boon to the party's ticket.

Ms. Ferraro, a Catholic of Italian heritage, has risen rapidly to prominence during her three terms in the House. As chairman of the Democratic Party's Platform Committee this year, she showed a flair for quick thinking in the spotlight and an ability to forge compromises that pleased not only Mondale but presidential candidates Gary Hart and Jesse Jackson as well.

The National Organization for Women and other feminists pushed to get Mondale to select Ms. Ferraro and threatened floor demonstrations at the convention if a woman was not on the ticket.

Noreen Connell, president of NOW's New York chapter, said, "It's absolutely mindboggling. This is a 200-year breakthrough."

Rep. Geraldine Ferraro, D-N.Y., has been named as Walter Mondale's choice for the Democratic vice presidential nominee. Ms. Ferraro is shown at a speech late Wednesday at the World Affairs Council of Northern California in San Francisco where she blasted President Reagan for not having a "single foreign policy success to his name."



Cheney Hall Inspection
Mary McCahon (left), a coordinator for the Connecticut Historical Commission, joins Ed Green of Malmfeldt Associates (center) and Donald Kuoff of the Cheney Hall Foundation to inspect Cheney Hall this morning. Malmfeldt designed the exterior renovations to the hall, which Kuehl said are "more than 99 percent complete," and the historical commission contributed \$60,050 to the job. The three checked for any problems in the work, which was handled by the Metro Building Co. Ms. McCahon praised the hall's restoration as an example of cooperation between public and private agencies.

Six charged, more arrests expected in steroid dealing

By Mark A. Dupuis
United Press International

HARTFORD — The arrest of six people for distributing a dangerous hormone compound used to build athletes' muscles could represent the tip of the iceberg of the drug's use in the state, officials say.

Officials said the steroids compound could become a major drug problem in coming years and the investigation which led to the arrest of the six people, including a doctor and three pharmacists, would continue.

Officials of the Department of Consumer Protection which investigated the illegal distribution practices said the medication can have serious and permanent side effects, including liver cancer in rare cases.

Dr. James O'Brien of the University of Connecticut Health Center said bodybuilders sometimes take 10 or 20 times the usual medical dose of steroids although doctors aren't sure the drug even creates real muscle.

The six suspects were charged with violating state laws on distribution or use of prescription drugs with each offense punishable by up to six months in jail and a \$500 fine, Consumer Protection Commissioner Mary M. Heslin said.

Mrs. Heslin said her agency began the yearlong investigation after officials involved in another probe at Peter's Ethical Pharmacy in Hartford came upon records showing unusually high steroid purchases by the druggist.

Ward said the Hartford pharmacist sold large quantities of steroids to a person in Alabama, and in one year listed 400,000 doses of steroids on its records, or about \$100,000 worth.

The six people arrested Wednesday and the charges against them were:

- Dr. David Nagourney of Bridgeport, one count of illegally prescribing steroids and three counts of failure to maintain proper drug records.
- George Butler, a pharmacist who owns and operates Peter's Ethical Pharmacy, 12 counts of illegally dispensing steroids.
- Morris Jaffe, owner-manager of Central Pharmacy in New Britain, 22 counts of illegally dispensing the drug.
- Gerald Wellins, a pharmacist and owner-manager of Concord Pharmacy in West Hartford, six counts of illegally dispensing steroids.
- Zachary Nathan, owner-operator of Zak's Athletic Club in Hartford, 17 counts of illegal possession of steroids and two counts of illegal possession of narcotics.
- Raymond Simmons of Newington, identified as a bodybuilder, two counts of improperly obtaining steroids.

Majority backs CDBG re-entry

By Alex Girelli
Herald Reporter

The majority report of the committee that studied the question of town re-entry into the federal Community Development Block Grant Program was being prepared today for submission to the Board of Directors tonight.

The report, which recommends re-entry, was drafted by former Mayor Matthew Moriarty Jr., chairman of the committee, and reviewed by Vivian Ferguson, vice chairman, who abstained from voting on the issue. It speaks for nine committee members and urges the Board of Directors to put the question of re-entry to the voters in a referendum. In turn, it

urges the voters to elect that Manchester re-enter the grant program for two years.

The minority report concludes that there would be no substantial risk if Manchester were allowed to enter the program with a zero commitment to such housing. But it says there is reason to believe Manchester would not be allowed to set a zero goal for such housing, and that if it were, it might trigger a discrimination lawsuit like the one the grew out of the town's withdrawal from the program.

Mary Lou Crane, special assistant to the manager of the Hartford office of HUD, told the Herald Wednesday that HUD would accept a zero figure as realistic in view of the fact that no funds are available to subsidize housing.

Both East Hartford and West Hartford have zero goals and have not been challenged.

The Board of Directors has said it would call for a referendum Nov. 6 on the grant question if a clear majority of the committee favored re-entry.

The vote was 9 for re-entry with 5 opposed and Mrs. Ferguson abstaining.

A move to specify a zero goal for subsidized housing was defeated.

The Board of Directors will receive both reports when it meets tonight at 8:00 in the Lincoln Center hearing room.

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