

Support keeps growing

"It is the maxim of every prudent master of a family never to attempt to make at home what will cost him more to make than to buy. The tailor does not attempt to make his own shoes, but buys them from the shoemaker..."

By Donald H. Moy
United Press International

WASHINGTON — Have Americans forgotten Adam Smith's homegrown advice on the benefits of international trade, written in the year of our national birth?

Consider the plea of the domestic steel industry. It wants Congress to limit steel imports to 15 percent of the U.S. market for five years.

Protectionism carries costs and benefits

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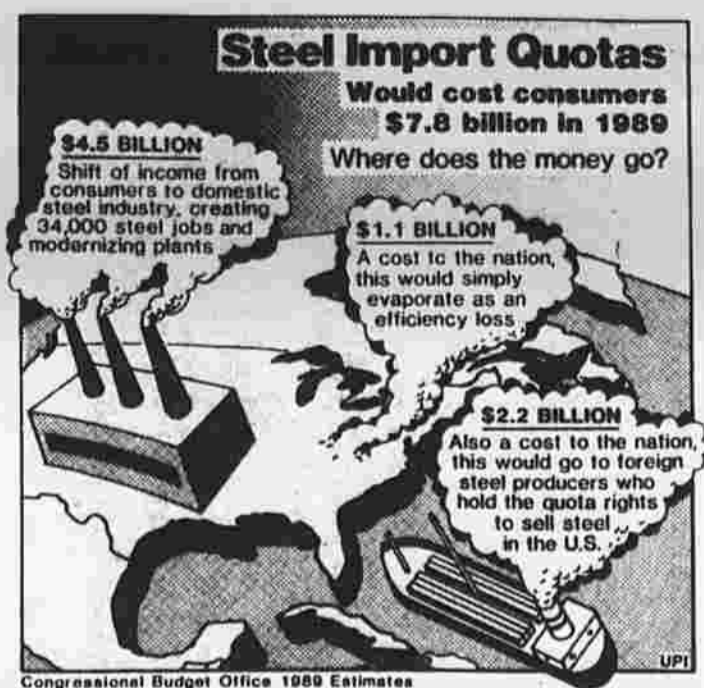
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Lollobrigida cast

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All this, CBO says, would cost American consumers \$7.8 billion in the fifth year of quotas alone.

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authority, cited the same kinds of costs — but not nearly as big. The FTC said the total cost to consumers would be \$665 million a year.

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Cooper plant needed, shelter group learns

Cloudy tonight; warm Thursday — see page 2



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Back to school in Bolton

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Sports Hall of Fame to honor Fred Nassiff

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Herold photos by Terquino

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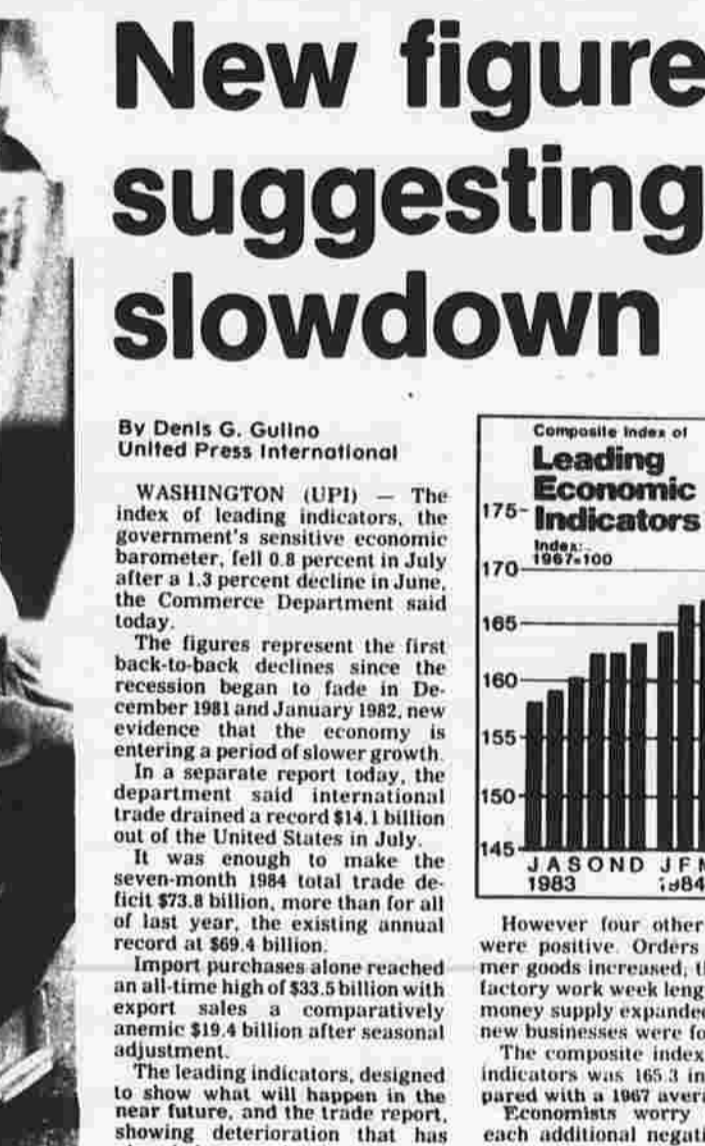
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Manchester Herald

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RAYMOND BURR SAYS:

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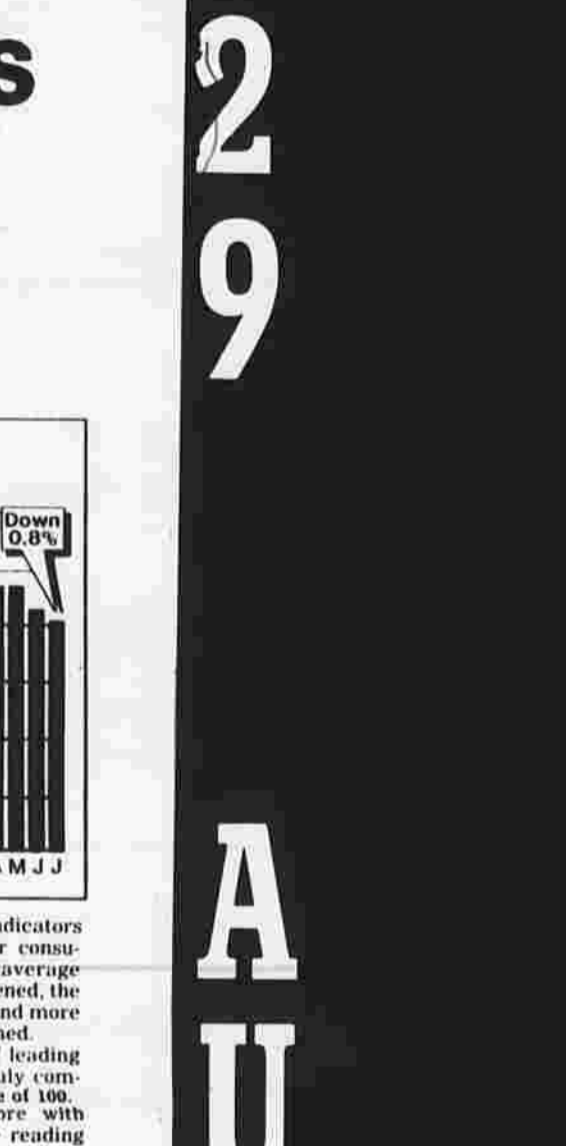
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Table with columns for 'Inside Today' and 'SAMPLES TODAY'. It lists various sections and their page numbers, such as 'Advice' on page 20, 'Area Towns' on page 3, 'Bathing' on page 3, 'Business' on page 3, 'Classified' on page 14-15, 'Comics' on page 20, 'Entertainment' on page 20, 'Lottery' on page 4, 'People' on page 2, 'Personal' on page 2, 'Sports' on page 2, 'Television' on page 2, and 'Weather' on page 2.

6 days of sport, comradery

Hebron spot gives cancer kids shot at camp

By Yukoni Moquibane
United Press International
HEBRON — Children with cancer will have a chance to escape from the medical shackles of their lives to the freedom of a special camp with youngsters who won't stare at bald heads or other signs of the disease.

children like them," says Nancy Jones, executive director of the society's New Britain unit.
The picturesque camp about 20 miles southeast of Hartford at the Hemlocks Outdoor Education Center offers the children the traditional fare of summer camp, including swimming, boating, canoeing, fishing, talent shows, nature lore, volleyball, croquet and arts and crafts.

Retiree wins lottery prize
BRISTOL (UPI) — A Bridgeport Brass Co. retiree won \$500,000 in the Connecticut Lottery's third Extra Million drawing.

Peopletalk

Celebrity beauty contest

The 10 most beautiful women in America are — in specific order — Bernadette Peters, Linda Evans, Sigourney Weaver ("Ghostbusters"), model Christie Brinkley, Jacqueline Bisset, Phoebe Cates ("Gremlins"), Kate Capshaw ("Indiana Jones"), Candice Bergen, Ann-Margret and Lee Remick.



UPI photo

Their cards are marked

Jerry Ford, Caspar Weinberger, Chuck Manatt and Jane Fonda are used to seeing themselves in print — but not like this. Caricatures of their faces have been placed on Politicians, manufactured by the Kamber Group, a consulting firm. The standard bridge set features 54 big-name political personalities in color.

In Marilyn's footsteps

Kelly LeBroek, star of the Gene Wilder movie "The Woman in Red," strikes a familiar pose to the advertisement for the film on a Washington D.C. subway grating. She was in Washington recently as part of the publicity drive in conjunction with the new Metro opening.

Just for trivial mariners

For a mere \$1,445, trivia lovers will be able to take part in the world's first Trivial Pursuit cruise in no less vessel than the Queen Elizabeth 2.

Gasping with Garvey

Home video workout programs are popping up these days almost as fast as fast foods. Now baseball superstar Steve Garvey is joining the list of celebrities who have been kind enough to sell their fitness secrets to the American public.

A heart-wrenching story

It was an affair of the heart, literally. The Rev. Bill Cannady Jr., after suffering four heart attacks in two weeks, disobeyed doctors' orders and officiated at his only son's wedding. Cannady, 50, flew from Bakersfield, Calif., to Nashville, Tenn., last week for the wedding of Bill Cannady III, 25, and Dana Ables in the Baptist Hospital chapel.

They have an animal house

Orville James never knows what his wife, Pearl, or son, Mickey, might bring home next. Already, the two residents of McLeansville, N.C., have brought home enough animals to start a zoo.

Almanac

Today is Wednesday, August 29th, the 242nd day of 1984 with 124 to follow.
The moon is moving toward its first quarter.
The morning star is Mercury.
The evening stars are Venus, Mars, Jupiter and Saturn.



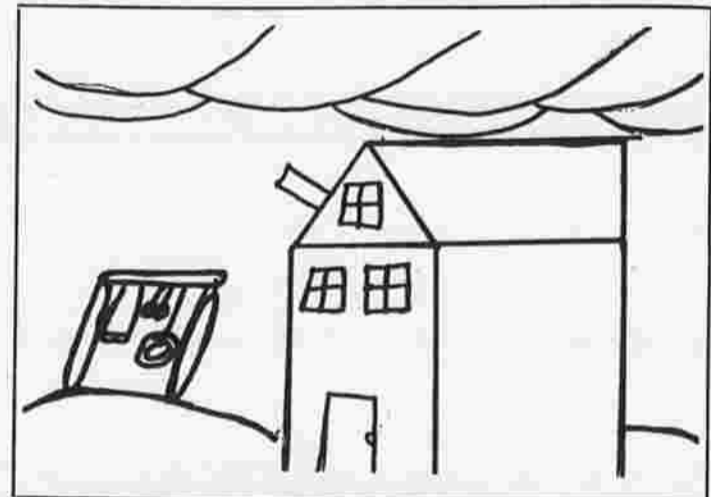
Today in history

On Aug. 29, 1982, actress Ingrid Bergman, shown in the 1942 film "Casablanca" with Humphrey Bogart, died of cancer in London on her 67th birthday.

Weather

Today's forecast

Connecticut, Massachusetts and Rhode Island: Today variable cloudiness warm and humid with a chance of showers or thunderstorms over the western hills of Massachusetts and Connecticut. Highs in 80s except in upper 70s over Cape Cod. Tonight mostly cloudy. Lows in 60s. Thursday mostly sunny, warm and humid. Highs in 80s.

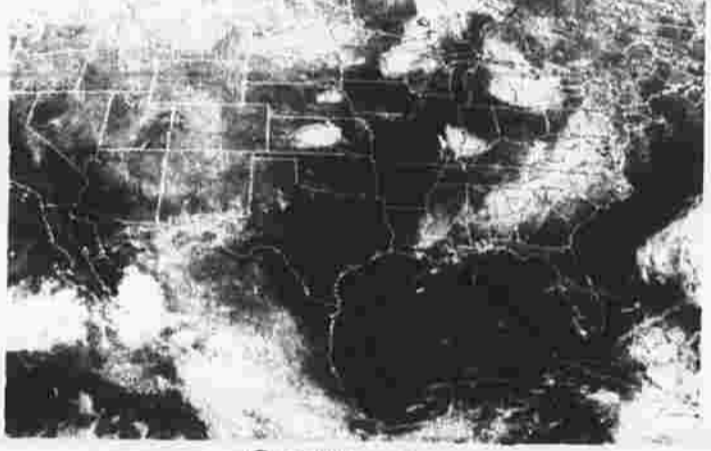


Heavenly day for Hades lovers

Today, variable cloudiness, warm and humid. Highs in mid 80s. Southwest winds around 10 mph. Tonight, mostly cloudy with a shower or two. Highs in mid 80s. Partly sunny Thursday. Highs in mid 80s but a little cooler at night.

Extended outlook

Extended outlook for New England Friday through Sunday: Connecticut, Massachusetts and Rhode Island: Warm and humid with a chance of showers Friday and Saturday. Fair and cooler Sunday. Highs in 80s Friday and Saturday and in 70s Sunday. Lows in 60s Friday and Saturday and in 50s Sunday.



Satellite view

Commerce Department satellite photo taken at 4:30 EDT shows layered clouds extending from the Northeast across the Appalachians into the Southeast. Scattered thunderstorms are visible in the eastern Great Lakes, western Ohio Valley and in Minnesota.

Across the nation

Thunderstorms will be scattered across the Middle Atlantic, the southern Appalachians, the Gulf Coast states and the lower Mississippi Valley. Showers and thunderstorms will also be scattered over the upper Ohio Valley and the Great Lakes region.



High and low

The highest temperature reported Tuesday by the National Weather Service, excluding Alaska and Hawaii, was 112 degrees at Bolot, Kan. Today's low was 36 degrees at Gumption, Colo.

Lottery

Connecticut daily Tuesday: 383 Play Four: 0114

Other numbers drawn Tuesday in New England: New Hampshire daily: 1929. Rhode Island daily: 7658. Maine daily: 446. Vermont daily: 072. Massachusetts daily: 3909.

National forecast

For period ending 7 a.m. EST Thursday. During Wednesday night, shower activity will be noted over parts of the south Atlantic states and the mid-Mississippi Valley. Generally fair weather is in store elsewhere across the nation.

Manchester Herald

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Herald photo by Tarquinio

Drawing from the well
With her toothy grin visible under her visor cap, Alison Frenette, 9, of Autumn Street holds her 1 1/2-year-old cousin Kyle up to the drinking fountain at Charter Oak Park Tuesday. The two were enjoying an evening softball game.

Bolton architect revising hall plans

By Sarah Posselt Herald Reporter
BOLTON — Members of the Board of Selectmen Tuesday told architect Alan C. Wiedie that they will vote on the three-year-old plans for renovating Community Hall revised by Bolton officials on a new firehouse and public works garage and a new library-computer center at Bolton High School.

Cornerstone sets schedule

Here is the 1984-85 school calendar for Cornerstone Christian School:
Sept. 4 — Evening orientation for parents.
Sept. 5 — First day of school; 1 p.m. dismissal.
Oct. 8 — Columbus Day; no school.
Nov. 12 — Mid-term progress reports mailed.
Nov. 13 and 14 — First quarter parent conferences; half-day sessions.
Nov. 15 and 16 — Teachers' convention; no school.
Nov. 19 and 20 — First quarter parent conferences; half-day sessions.
Nov. 22 and 23 — Thanksgiving recess; no school.

Fire Calls

Manchester
Tuesday, 10:05 a.m. — medical call, 800 Charles Drive (Paramedics).
Tuesday, 12:48 p.m. — motorcycle accident, 151 Buckland Road (Tow).
Tuesday, 4:28 p.m. — medical call, 11 Cottage St. (Paramedics).
Wednesday, 5:32 a.m. — medical call, 456 Main St. (Paramedics).
Wednesday, 7:48 a.m. — car fire, 46 Winding Hill Road (Tow).

Cooper plant is still needed, Young tells shelter seekers

By Sarah E. Hall Herald Reporter
After hiking about a mile to tour the Cooper Hill Water Treatment Plant Tuesday afternoon, a team investigating potential sites for a homeless shelter in Manchester had its hopes dashed once again.
The town may have to continue treating water at the plant past the Oct. 1 deadline the team is attempting to meet, acting water department head Robert Young told the members of the town Shelter Study Committee.

Tourism district shows towns

Ride reveals area's variety

By Kathy Garmus Herald Reporter
Members of the East of the River Tourism and Convention District Commission toured the six-town area Tuesday to see what it has to offer to visitors.
The message that emerged from the four-hour bus trip was clear: From old mills to stately colonial homes to roadside vegetable and fruit stands, the area contains a number of often overlooked historic places, color and services.
The tour, which began at the Greater Manchester Chamber of Commerce on Hartford Road at 1 p.m., was a study in contrasts.

DOUBLE THE VALUE OF YOUR MANUFACTURER'S COUPONS Details in Store

Advertisement for Andy's featuring various food items and prices: ITALIAN PRUNE PLUMS 89¢ lb., USDA CHOICE BONE END CENTER CUT CHUCK STEAK 89¢ lb., HI-DRI PAPER TOWELS 2/99¢, TABBY CAT FOOD 4/\$1, NATIVE CRISP GREEN CABBAGE 19¢ lb., FAMILY PACK FRESH GROUND BEEF \$1.09 lb., GATORADE 32 oz. FREE.

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U.S./World In Brief

Tourist burned at Capitol

WASHINGTON — A man set off an incendiary device on the Capitol steps early today, slightly injuring a tourist but causing no major damage, U.S. Capitol Police said.

Police arrested Henry Brody, 21, and charged him with arson in the incident, police spokesman Allen Bowers said. Police have not yet identified the device that was used.

Bowers said Brody allegedly set off or threw the device on the top landing of the east center steps of the Capitol about 6:35 a.m. EDT. A brief flare slightly burned an unidentified man, who police believe is a tourist. The man refused medical treatment.

The suspect did not respond during initial questioning by officers, the spokesman said.

Hope flickers in search

AUGUSTA, Maine — While bureaucrats gave assurances that Australian authorities would "make every effort" to search for a Maine sailor feared lost in his 8-foot boat, his wife said her pleas for help fell on deaf ears.

Nearly three weeks overdue, Bill Dunlop — the truck driver-turned-adventurer sailing the globe in his bathtub-sized boat — is feared missing off the coast of Australia on the final Pacific leg of his journey.

"We've had various reports that they would launch a formal search by the end of the month, but they haven't told me that to my face so obviously they're not going to do it," wife Pam Dunlop, awaiting Bill's arrival in Brisbane said Tuesday.

As concern for his safety grew, residents of Dunlop's hometown of Mechanic Falls made an appeal to Sen. William R. Cohen, R-Maine.

U.S. trade deficit soars

WASHINGTON — The nation's monthly trade deficit soared to an all-time high of \$14.1 billion in July, the fifth time in seven months a record has been set, the government said today.

Import purchases alone totaled \$33.5 billion, the most ever bought from across the border in a single month. Export sales totaled just \$19.4 billion.

The July deficit was \$1.9 billion higher than the previous monthly record set in April, the Commerce Department said.

The overseas buying surge was not confined to oil imports, which were up 6 percent, but extended to manufactured goods, clothing, iron and steel, electronic semi-conductors, Japanese automobiles, vegetables, nuts and coffee.

The deficit with Japan alone was \$4.7 billion in July, a big jump from the \$2.8 billion in June.

Iran condemns hijacking

Iran condemned the hijacking of an Iranian airliner as "blatant air piracy" by Iraq and demanded the immediate return of the aircraft with its passengers, crew and two hijackers.

The 296 people on board the plane, including the two hijackers, landed in southern Iraq Tuesday and were flown aboard two civilian aircraft to the capital Baghdad where they were taken to a hotel and fed.

The air drama, which involved two nations at war for nearly four years, was the second international hijacking in a week and the third in less than six weeks involving Iran.

Iraqi authorities offered the passengers trips to Mecca or travel to another country of their choice.

Hungry crew gets help

SAN FRANCISCO — The weary crew of a "forgotten" Taiwanese freighter, anchored offshore for a month for lack of cash to dock, received a \$4,000 emergency shipment of food and a promise of help from a Taiwanese official.

The 60,000-ton Panamax Nova, marooned 26 miles at sea with a load of coal since July 28 while its owner has remained mysteriously silent, was able to make port in San Francisco in a few days, the Taiwanese official said Tuesday.

Paul Mao, a diplomatic representative of the Taiwan government in San Francisco, said he believed he could get enough cash to pay the fees required to allow the 74-foot vessel to sail through the Golden Gate and tie up.

On Tuesday, a boat chartered by Mao delivered \$4,000 worth of food to the 27-man crew of the Nova — meat, eggs, fresh vegetables, bok choy and other items. The food was obtained through private donations, Mao said.

TVA to cancel reactors

KNOXVILLE, Tenn. — Despite a \$2.7 billion investment, the Tennessee Valley Authority plans to cancel four unfinished atomic reactors because of cost overruns projected at nearly \$14 billion, officials said.

The TVA Board was to meet today to act on a staff recommendation to cancel two reactors at the Hartsville Nuclear Plant near Nashville and two reactors at the Yellow Creek facility near Iuka, Miss.

The staff cited combined cost overruns of \$13.8 billion. It reported last month that finishing the construction would cost more than what TVA — the nation's largest electric utility and once the nuclear industry's best customer — spent building its entire power system.

Drug stimulates sex drive

STANFORD, Calif. — Stanford University researchers have begun testing volunteers with a drug shown in experiments to greatly increase the sex drives in male rats.

"We just got started a little while ago and we really are not far enough along with human results to make any statements," Dr. Julian Davidson, professor of physiology at the Stanford Medical School, said Tuesday in an interview.

"But please, please, please it's clear that we don't need any more volunteers for this study. We have more than we can handle right now."

Crew members ditch ship

SAN DIEGO — The 23 crew members of a Cypriot freighter stranded in hurricane-tossed seas abandoned ship and were taken safely aboard another merchant vessel 500 miles off the coast of Mexico, the U.S. Coast Guard reported.

80,000 students idle

Teacher strikes spread across nation

By Brenda W. Rotzoll
United Press International

A Louisiana district urged parents to send children to teacherless schools and an Illinois town kept its swimming pool open to give youngsters somewhere to go as spreading teacher strikes idled nearly 80,000 students in five states.

Some 45,000 students were locked out of classrooms in Illinois, where more than 2,600 teachers were on strike from the Chicago suburbs to the Mississippi River. Other strikes were in Michigan, Louisiana, Pennsylvania and Indiana.

Strikes closed not only elementary

and high schools but community colleges, idling 10,000 college students in Illinois and 5,000 in Michigan.

Teachers walked out over issues including salaries, class size, benefits and unfilled vacancies.

In Sycamore, Ill., the park district kept its new swimming pool open over summer hours to give 2,500 students somewhere to go while negotiators tried to narrow the gap between teachers' demands for a 14 percent pay raise and the board's offer of 6 percent.

Teachers say the board refuses to change its priorities from computers and buildings to teachers who have lost buying power, but the board says

teachers are wrong about how much money is available.

Officials of the St. John the Baptist Parish school system in Louisiana urged parents to send 200 children to school while representatives of 500 teachers and other employees told parents to make other arrangements.

"Our schools are open," said a spokesman for the school board. "We are advising parents and encouraging parents to send their children to school. The administrators in the schools are trying to have as normal a day as possible."

A strike by 87 teachers in Selma, Ind., interrupted the first day of school for about 1,400 students. Byron Phelps, the teachers' representative, said a proposed pay increase is too small for teachers, who have to absorb hikes in health insurance premiums.

The largest strike canceled classes indefinitely in Rockford, Ill., the state's second largest school district with 29,000 students. Classes were called off for 10,000 students at Thornton Community College in South Holland, Ill.

More than 10,500 students were out of Michigan schools because of strikes affecting three public school districts and Kellogg Community College in Battle Creek.

Space strategy outlined

By Norman D. Sandler
United Press International

WASHINGTON — With his reelection campaign crafted to project a clear vision of the future, President Reagan has approved a "National Space Strategy" to place fresh emphasis on space exploration and development.

Administration officials said Tuesday the long-awaited statement of policy deals with military and civilian aspects of the space program and is under review by the National Security Council and could be announced in two to three weeks.

The officials said the policy blueprint, called the "National Space Strategy" by the White House, is not expected to contain grand initiatives along the lines of the multibillion-dollar manned space program Reagan proposed in his Jan. 25 State of the Union address, but is intended as a formal framework for priorities he has laid out earlier.

Word of the space strategy came on the eve of the scheduled launch of the trouble-ridden space shuttle Discovery. NASA officials Tuesday, however, delayed today's launch 24 hours because of problems with an on-board computer.

At issue in the mission, Reagan was scheduled to visit the Goddard Space Center in suburban Maryland Thursday to tour the in-flight control center and talk by radio-telephone with the shuttle astronauts.

Reagan has alluded to the development of a far-ranging space strategy for more than a year, as he has sought to craft a campaign that is promising to restore a clear vision of the future.

Monday, Reagan combined a talk on education with an announcement that he has directed the space agency to pick a teacher as the first civilian participant to be sent on a space shuttle flight.

In marking the 25th anniversary of the National Aeronautics and Space Administration last year, Reagan committed himself to the development of a strategy "that will establish our priorities, guide and inspire our efforts in space for the next 25 years and beyond."

In a Feb. 3, 1983, radio address, he said the "goal" of this program "will be the placement of a manned space station in orbit within a decade, international cooperation in the space station and shuttle programs and steps to encourage private industry to move quickly and decisively into space."

Congress has begun moving on money for the space station, estimated to cost \$8 billion or more. Reagan has extended invitations for other nations to send scientists aboard the shuttle and moved earlier this year to remove regulatory and tax barriers to the private use of space technology to launch vehicles to propel satellites into orbit.

Computer error leads to third shuttle delay

By Al Rosstler Jr.
United Press International

CAPE CANAVERAL, Fla. — The space agency delayed the first flight of the hard-luck shuttle Discovery from today to Thursday to make sure nothing was overlooked in "improvements" to its most critical electronic control circuits.

It was the third delay in two months for America's No. 3 space freighter, but this time the problem involved an error in computer programming, not in equipment aboard the new ship.

"We're not going to launch Discovery until it's ready to launch," said Jesse Moore, associate NASA administrator for space flight.

Discovery's six disappointed crew members — three carried within a second of blasting June 26 — got the bad news Tuesday night.

Henry Hartfield, Michael Coats, Steven Hawley, Judy Resnik, Richard Mullane and Charles Walker were told to revert to their launch-day-minimum schedule of briefings once again today.

The weather, often a concern for shuttle flights, was expected to be good for the new 8:35 a.m. EDT launch time Thursday.

"Given that the weather holds, I'm confident that we're going to go Thursday morning," Moore said.

The revised timetable means the three communications satellites aboard the shuttle will be launched Thursday afternoon, Friday and Saturday and that the ship will



Democratic vice-presidential candidate Geraldine Ferraro acknowledges the greetings from nearly 1,500 delegates to the American Federation of Government Employees meeting in Cleveland Tuesday.

Ferraro criticizes Reagan arms policy

By Paulo Schwed
United Press International

CLEVELAND — Geraldine Ferraro, working two smokestack states and still trying out campaign lines for the stump, accused President Reagan of being a trigger-happy leader who lacks compassion.

Speaking Tuesday to the convention of the American Federation of Government Employees in Cleveland, Ms. Ferraro tried to challenge Reagan on the issue of traditional family values by talking about the sacrifices made by mothers and fathers.

"Will this president, unrestrained by the need for re-election, heighten the risk of war? I don't want to take that chance," Ms. Ferraro told the 1,600 delegates representing the nation's largest government workers union.

With her son John Jr., and daughter Laura with her, Ms. Ferraro also spoke of her concern for her children's future.

"I wouldn't be here today if it had not been for a mother who gave me everything she had, for education that lifted my sights and for an American society that rewarded hard work," Ms. Ferraro said.

"Will our children have the same chance you and I had to find jobs, save money and become whatever they want?"

Computer error leads to third shuttle delay

land at Edwards Air Force Base, Calif., next Wednesday.

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Mondale gets key backing

By St. Paul, Minn. (UPI)

Black leaders said today they will back the presidential campaign of Walter Mondale, but they are not giving him a big boost for the presidency in November.

Several black leaders, including old Mondale adversaries Jesse Jackson and Chicago Mayor Harold Washington, said all discord is over and a swept aside in a two-hour meeting Tuesday night.

"For some time this was the first opportunity to meet and discuss issues with Vice President Mondale," Rep. Charles Rangel of New York said on the CBS "Morning News" today.

"The differences that we had were resolved and it ended up in a spectacular display of unity which I think will help the Democratic Party."

Jackson, predicting that the 12 million registered blacks will make up 30 percent of the Democratic vote in November, said all questions of holding black support have been laid aside.

Men who guard nuclear weapons keep silent vigil

By Joy B. Lewis
United Press International

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But the finger on the button may belong to a quiet-witted Air Force pilot with two master's degrees, an ex-school teacher buried deep in a missile silo or a young sailor who haunts a light since childhood.

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Minuteman crewmen, like these two working on a simulated Minuteman missile in a silo at Whightman Air Force Base in Missouri, work deep beneath the earth in spottily clean pods.

Jury rules faith no excuse for boy's death

By Dennis O'Shea
United Press International

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Charged with 'abusing position'

Ex-reporter faces indictment

By Elton Cates
United Press International

NEW YORK — A former writer for The Wall Street Journal has been charged with "abusing his position as a reporter" by using confidential information obtained through the newspaper to help two accomplices make \$700,000 in stock transfers.

R. Foster Winans, 36, of Manhattan, wrote the Journal's influential "Heard on the Street" column, which analyzes companies and stock trends. The former reporter and two other men were indicted Tuesday on criminal charges.

Winans "abused his position as a reporter" by leaking 20 columns on the eve of their publication to his co-defendants, the indictment charged.

The indictment said that Winans' co-defendants invested in the stock market on the basis of the "insider" information. Winans, earning a net profit of \$700,000. Prosecutors said it was the first time a reporter has been criminally charged in an "insider trading" case in which he profited from information in his newspaper.

At a news conference, William Tandy, Acting U.S. Attorney in Manhattan, said his office has pursued insider trading cases because they pose "a very special danger to investor confidence and integrity in the securities marketplace."

"If left unchecked, insider trading incurs a cynical attitude that 'the fix is in,'" Tandy said.

Advance knowledge from the "Heard on the Street" column can mean immense profits for a stock trader, prosecutors said, because the price of a favorably mentioned stock can rise sharply following the column's publication.

Charged with Winans in the 61-count indictment are David Carpenter, 35, who is Winans' roommate and a former Journal news clerk, and Kenneth Fells, 31, Clark, who was a "target" of the investigation.

Winans' \$31,000 share in the illegal profits was disguised as compensation for "decorating services" provided by his roommate, the indictment said.

Winans, Carpenter and Fells are charged with taking part in a criminal conspiracy, which "operated as a fraud and deceit on the Wall Street Journal and the readers of The Wall Street Journal."

The indictment also charges the three men with securities fraud, mail and wire fraud. Each count carries a penalty of up to five years in prison.

Tandy said a criminal investigation was continuing and a fourth man, Manhattan lawyer David Clark, was a "target" of the investigation.

A fifth man, Peter Brant, a former stock broker who worked with Fells at Kidder Peabody & Co., pleaded guilty to criminal charges of conspiracy and securities fraud in June. Brant, 31, of Locust Valley, N.Y., is cooperating in the investigation. He faces up to 15 years in prison on the criminal charge.

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OPINION

'The worst is over now' at the Capitol

HARTFORD — On some days, the heavy smell of diesel fuel and the noise and dust were almost unbearable. A mid-August scare over discovery of asbestos in the walls didn't help, either.

But David Ogilvie of Avon, boss of the century-old State Capitol, says "the worst is over now."

He is talking about a full-scale, top-to-bottom restoration of the grand old showplace in Hartford that will take three years to complete and cost the taxpayers some \$14 million. It is right on schedule so far.

In the process, just about everyone inside will be shuffled around or inconvenienced in some way. Even Gov. Bill O'Neill will be ousted from his second-floor suite for a while — something the Republicans hope to hang on permanently in 1986.

The governor and his staff will be bumped downstairs and over to the east wing after the 1985 General Assembly adjourns.

The cost of building the Capitol was \$2.5 million when it was opened in 1879. The replacement value now is put at \$20 million. This restoration precedes construction of a \$51 million annex next door in the State Army parking lot.

IN A SUMMER when the action was dead slow and the weather awfully hot much of the time, the rigors of working in a building undergoing such renovation has been the conversation piece in Hartford.

The visible preparations — destroying the lovely south lawn to make way for temporary offices — came first. By now, it's worth a visit to see how clean and new and wonderfully air-conditioned these low-lying and new buildings are.

They house offices for all legislative committees. Inside is another story. Lawmakers who haven't been



Capitol Comments
Bob Conrad
Syndicated Columnist

to the Capitol in a while would have to ask for directions if they return now.

The refreshment stand in the first floor lobby, something of an institution for years, has been dragged to a corresponding spot in the west lobby (State Army side), next to the elevator on that side. The east lobby elevator has disappeared behind plywood screens at all floors.

Eventually, it will emerge as a new, automatic push-button elevator, as will the one on the east side also.

The 20-foot tall plaster statue of the Genius of Connecticut is still in the rotunda, but under a plastic shroud to protect it from dust arising from the construction all around it.

House Democrats will find the entrance to rooms formerly housing their cubicle offices on the first floor boarded up. They will operate in what was the Appropriations Committee room on the third floor for the next 18 months or so.

House Republicans are, for now, right where they were. Their move will come later — perhaps in two years. Their leadership suite is in the same place, but at some hazard. The office of Deputy Minority Leader Bob

Jackie is where the asbestos was found in the walls. And Joe Shilling, the House GOP media boss, was at his desk by an opening the workmen had torn in the wall when a chisel suddenly came bouncing out. A workman appeared in a moment to retrieve it, saying "oops" and asking whether it hit anyone.

THE PRESS ROOM, for 20 years a fixture on the third floor, has been closed. A stairway is being constructed there. The new press room, heaven forgive us our press passes, is in the former Judiciary Committee room. Some said planners thought the stained-glass windows and general cathedral appearance might provide an uplifting influence on the press corps.

The restoration job was planned by the state Commission on Capitol Preservation and Restoration. Its chairman is the Rev. Joseph A. Devine, a Hartford priest who is also Senate chaplain. His reverence for the Capitol is surpassed only by his adoration of the Almighty.

The state has hired something new in supervision for the restoration, Morganti Inc. of Ridgefield is "construction manager" for the project. The crews work while the Legislature is in session.

All through the dislocation and the hazards of walking Capitol corridors in company with workmen carrying long ladders or lumber, and through the noise of drills and hammers, the League of Women Voters has run its tours of the building.

For out-of-state visitors, the guides say they happen to have hit a poor time to see the place. They invite the tourists to come back in three years.

For Connecticut people, the message is a little different. Whatever they see, the guides remind them, the cost is coming out of their pocketbooks.



Jack Anderson
Washington
Merry-Go-Round

Congress must curb spending

WASHINGTON — Some terrible evidence of common sense and ordinary resolve in Washington has permitted the ballooning national debt to mushroom into an incalculable disaster.

The failure of government either to avert the calamitous deficit through precautions or to ameliorate its effect by timely tax increases could tear the country asunder.

The interest alone on the exploding public debt has become an obstacle to the nation's economic well-being.

Reading the budget figures may cause the eyes to glaze over, but if the American people cannot absorb the intricate details, they won't escape the catastrophe.

Each year, the deficit soars to ever higher altitudes. It is expected to exceed \$180 billion in 1985; some economists fear it will reach \$220 billion in 1986.

Each new deficit, in turn, becomes another massive blast of helium into the ballooning national debt. The total debt is now \$1.6 trillion; it could expand to \$2 trillion by 1986.

If the government's spending habits aren't changed, the prospects are hair-raising. The public debt will become so crushing that the economy couldn't generate enough income to pay the loan charges.

I have asked my sources inside the Treasury Department to assess the financial impact in order to give the wealthy taxpayer an idea of what a \$2 trillion debt will mean. Here's what their calculations show:

- If the \$2 trillion should be split up equally, each taxpayer would owe \$21,625 in addition to his regular taxes.
- Federal borrowing has pushed up the interest rates for everyone by an estimated two percentage points. If the budget were balanced and the public debt reduced, mortgage rates would be about 12 percent. This would mean most Americans could afford homes.
- High interest rates have made U.S. exports so expensive that overseas sales have fallen 18 percent since 1981. This has resulted in the loss of 1.3 million jobs. So anyone whose livelihood depends on exports must worry about job security.
- The public record is littered with warnings about the danger of continued federal overspending. By the end of the decade, for example, just the interest costs of the government debt would be an estimated \$219 billion, almost half of the \$463 billion that the government expects to collect in personal and corporate income tax in 1992.
- Budget director David Stockman told congressmen he doubted that they "could think of enough taxes to raise or enough spending cuts to offset that explosion of debt-service cost."
- The key to the problem can be found inevitably in Congress — 10 of its reluctance to recognize the onrushing danger, in the refusal of its members to expend political capital or take political risks for the sake of the nation's economic stability, in its unwillingness to tangle with the determined special-interest groups of left, right or center.
- The solution depends on America's political capacity to resolve what is at bottom a problem of self-discipline. But in political affairs, it takes a catastrophe to motivate Congress.
- I fear the catastrophe won't be long in coming unless millions of Americans raise a howl loud enough for Congress to hear. There is much for them to howl about.
- The Grace Commission, headed by the indomitable Peter Grace, has documented government waste running into the hundreds of billions of dollars. Enough tax money is wasted, lost or stolen, he tells me, to wipe out the fearfully meager deficit.
- To raise a howl that Congress will hear, Grace and I have formed a non-profit, non-partisan, grass-roots organization that we call Citizens Against Waste. We hope to provoke a backlash from the public that will ratchet off Congress.

In Manchester

The shell is well but can use help

A sure sign summer is on the wane is that the Manchester Bicentennial Band Shell season is coming to a close.

It's almost hard to believe that the band shell's packed schedule — 63 different groups in all and more than 45 performance dates — is about to come to an end for another year.

But as surely as the nights are growing longer and the mornings crisper, it will soon be time to say farewell to one of Manchester's most pleasant summer offerings.

The last shell performance will be Sept. 9 when the U.S. Army Reserve Band gives a Sunday performance.

It's hard to think of another Manchester attraction which draws as many people.

Take all the parks in town and add up total attendance, and the shell probably has them beat. By shell coordinator Ralph MacCarone's reckoning, about 40,000 persons in all have enjoyed the band shell, including an estimated 10,000 who showed up for the Fourth of July fireworks.

The shell, which is in its seventh year, isn't just for Manchester, either.

People have come from as far away as Middletown to take in the shell entertain-

ment, which has ranged from Scottish pipe bands to bluegrass music to big band sounds.

There are many reasons for the shell's success. The businesses and clubs which lend financial sponsorship — this year there were 42 in all — is a part of this picture. So are people like MacCarone and all his volunteers, who have spent hundreds of hours arranging this year's schedule.

People who come to the shell are another reason for the band shell's success. The crowds have been unusually well behaved. People have even picked up after themselves, eliminating the need for cleaning crews after performances.

They have also been generous. By season's end, an estimated \$4,500 will have been collected.

Back when you two were running the Environmental Protection Agency's toxic waste cleanup shop, there was no problem telling the bad guys and the bad environmental policies from the good ones. Primarily, maybe, because there were so few of the latter.

Now, I'm no longer so sure. Especially about Superfund, the multi-billion-dollar effort to clean up an estimated 22,000 abandoned toxic waste dumps across the nation.

Legislation extending and expanding the original program is moving through Congress on an exceedingly fast track. It passed the House overwhelmingly — 323 to 33 — and will be priority business when the Senate returns from its Republican Convention recess.

Before Congress adjourns for the election, the bill could be on the desk of the president, who has backed off from initial opposition but has let it be known he would much rather postpone the extension until next year.

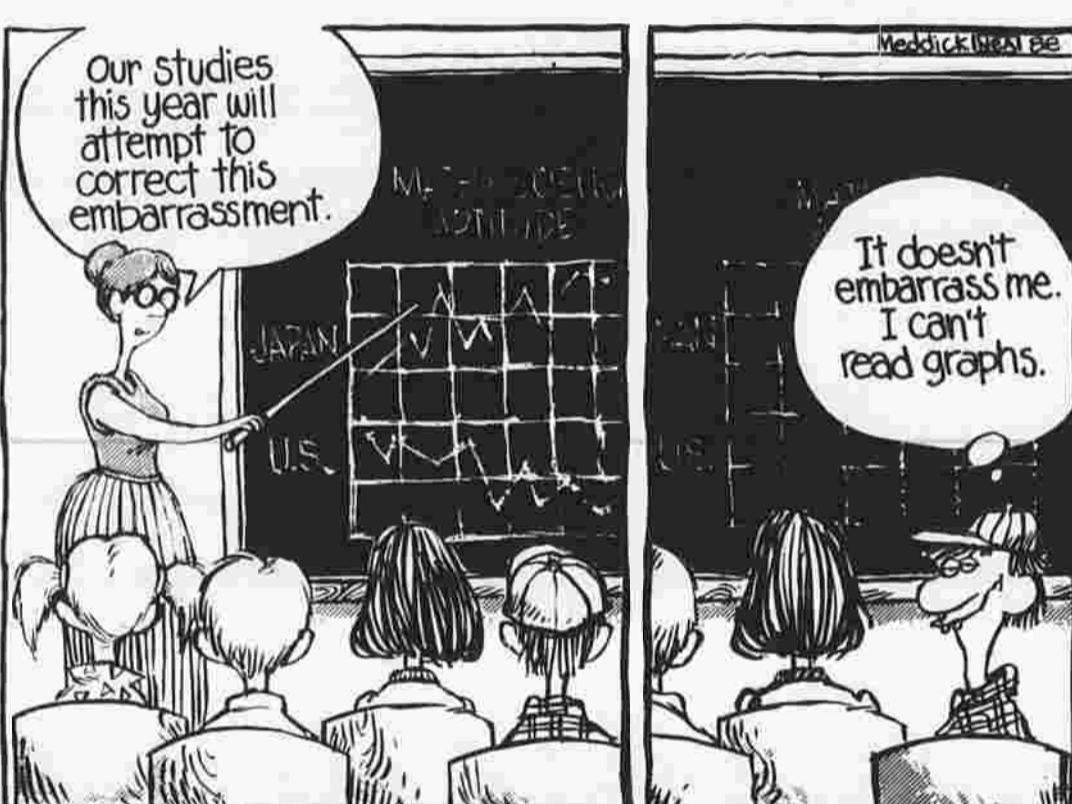
THE HOUSE VERSION would authorize expenditure of \$10.2 billion — largely raised from taxes on industry — over a five-year period on the cleanup effort. The original Superfund, voted in 1980, was for \$1.6 billion for a similar period.

The new legislation would also tighten performance requirements, mandating cleanup timetables and spelling out standards. All this is necessary now, supporters say, a year before the expiration of the existing legislation because of the unsatisfactory record to date. Only six sites have been completely sanitized out of a priority list of 546 judged most dangerous.

Opponents say that in the rush to legislate, substantive questions, such as correlating the size of the fund with the EPA's ability to spend the money effectively and distributing the funding burden equitably, were trampled in the political dust.

On the last point, the chemical industry thinks users as well as producers of toxic substances should be tapped. The first Superfund was based on a "feed stock" tax on the chemical raw materials. What is asked now is additional "waste end" tax on the products manufactured from the chemicals that likewise end up in the dumps.

BOTH SIDES ARE IN ACCORD that the initial cleanup effort suffered from EPA's performance during the Burford-Lavelle era — a time of



Commentary

The rush to Superfund II

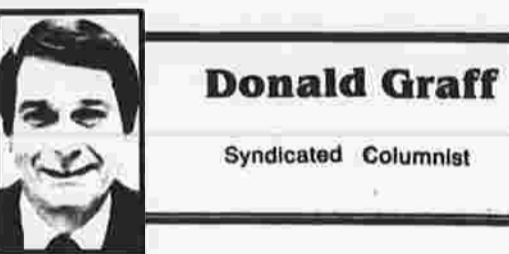
Where are you, Anne Burford and Rita Lavelle, now that I need you?

Back when you two were running the Environmental Protection Agency's toxic waste cleanup shop, there was no problem telling the bad guys and the bad environmental policies from the good ones. Primarily, maybe, because there were so few of the latter.

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Donald Graff
Syndicated Columnist

"environmental mismanagement," in the words of Rep. James Florio, D-N.J., the new bill's chief sponsor.

There is no question, an industry spokesman agrees, "that there were things done wrong ... in the first couple of years." On the other hand, some delay is understandable in starting a program such as Superfund from scratch. Sites have to be located, evaluated and a plan of attack determined. Each is an individual problem that can take several years to solve.

Further, the record is better than the six sites so frequently cited. Overlooked is that work is ongoing or about to start on 103 sites that have been committed at all 546 priority sites.

The chemical industry says it agrees that Superfund should be extended and expanded, but proposes more modest funding — \$850 million a year, which it says is based on a realistic calculation of what can be spent effectively and without waste. It also wants the "waste end" tax to share the funding burden with chemical-using industries such as steel, autos and electronics.

REP. FLORIO SEES the bill's funding figure — on an annual basis more than twice what the industry proposes — as already at the "modest end of the scale" of various estimates of the need. Some studies, he says, go as high as \$20 billion or \$30 billion for the five-year period.

And the timing, he says, is "absolutely" right.

"If the president receives this legislation before the election, we will have a gigantic Rose Garden ceremony and the president will remind us all that he has been a big supporter of this legislation from the very beginning, and that he is a true environmentalist."

Probably, and that probably best answers the question of how much politics has to do with the rush to Superfund II.

Each year, the deficit soars to ever higher altitudes. It is expected to exceed \$180 billion in 1985; some economists fear it will reach \$220 billion in 1986.

Each new deficit, in turn, becomes another massive blast of helium into the ballooning national debt. The total debt is now \$1.6 trillion; it could expand to \$2 trillion by 1986.

If the government's spending habits aren't changed, the prospects are hair-raising. The public debt will become so crushing that the economy couldn't generate enough income to pay the loan charges.

I have asked my sources inside the Treasury Department to assess the financial impact in order to give the wealthy taxpayer an idea of what a \$2 trillion debt will mean. Here's what their calculations show:

- If the \$2 trillion should be split up equally, each taxpayer would owe \$21,625 in addition to his regular taxes.
- Federal borrowing has pushed up the interest rates for everyone by an estimated two percentage points. If the budget were balanced and the public debt reduced, mortgage rates would be about 12 percent. This would mean most Americans could afford homes.
- High interest rates have made U.S. exports so expensive that overseas sales have fallen 18 percent since 1981. This has resulted in the loss of 1.3 million jobs. So anyone whose livelihood depends on exports must worry about job security.

Connecticut In Brief

Smuggling deal alleged

BRIDGEPORT — A New York City man has been charged with violating U.S. State Department regulations by allegedly conspiring to smuggle a chemical warfare garment to Brazil in May.

An arrest warrant made public in U.S. District Court Tuesday alleged William Cheri, 48, and three others, conspired to ship the suit illegally from Connecticut.

Cheri was accused of making false statements and misrepresentations and omitting material facts about the shipment on export documents and circumventing State Department licensing regulations.

Federal attorneys and customs agents refused to discuss the case in more detail.

Escapade denies charges

VERNON — A Tennessee prison escapee who was injured in a shoot-out with state police pleaded not guilty Tuesday to charges of attempted murder.

Michael Hartsock, 26, walked into the Vernon Superior Courtroom Tuesday and told a judge he wanted a jury trial on three charges of attempted murder. A pretrial hearing was scheduled for Sept. 19.

Earlier this month Hartsock appeared in court on a stretcher.

He is being held on \$300,000 bond at the hospital in the maximum-security Connecticut Correctional Institution.

Hartsock and two other convicts escaped from a medium-security prison in Olathe, Kan., July 1. Hartsock and another escapee, William Prentice, 29, were spotted in Somers by state troopers who chased and cornered the pair on a dead-end street. Prentice was killed in the shoot-out.

Communists try for ballot

HARTFORD — The Communist Party has submitted more than 24,000 voter signatures to the state election office in its annual attempt to have its third party presidential candidate listed on the state ballot.

They said Tuesday they have submitted 10,000 more than the required 14,235 signatures needed for approval because they said they have been unfairly kept from the ballot since 1972 by state officials.

"We're doing that for protection and out of concern over the harassment we've been meeting," said Joelle Fishman, state coordinator for the Communist ticket of Gus Hall and Angela Davis.

Submitting the additional signatures, Ms. Fishman said the party has tallied a total of about 24,000 signatures so far, about 10,000 more than the 14,235 required by state law to get a third-party candidate on the ballot.

In past years, the Communists have sued election officials to get their ticket on the ballot, but those legal challenges were unsuccessful.

Mondale targets Connecticut

HARTFORD — Targeting the state for victory in the fall election, Walter Mondale plans to send a campaign team to open an election office and begin intensive efforts to win over Connecticut voters.

The candidate's state campaign coordinator said Tuesday that Mondale, who devoted little attention to the state in the primary, had been given a high priority by national campaign strategists.

"Connecticut is a target state," said Schneller, the retiring majority leader of the state Senate.

President Reagan's campaign also has listed Connecticut as a target state and hopes to devote extra resources to the state with plans of winning its eight electoral votes.

Woman dies in crash

BETHANY — State police said a New Haven woman died shortly after she lost control of her car on Route 63.

Trooper Mark Lauretano said Geanne Hoppe, 26, was headed south Tuesday when the car veered off the road and flipped over about 1:19 a.m.

Ms. Hoppe was taken to Yale-New Haven Hospital where she died about 2 a.m.

Pharmacist faces charge

HARTFORD — The state Department of Consumer Protection has filed an administrative complaint against an East Hartford pharmacist convicted of billing the state for fraudulent prescriptions.

The department scheduled an Oct. 30 hearing to suspend or revoke the license of Paul Leone, owner of Leone Pharmacy. Leone said he will attend the session with his lawyer.

Leone was convicted of Medicaid fraud last October for billing the state Department of Income Maintenance for 305 fraudulent prescriptions between Dec. 9, 1979 and Oct. 15, 1982.

The pharmacist was fined \$15,685 and ordered to pay the state \$7,842 in restitution after pleading no contest to first-degree larceny charges.

Leone was arrested in August 1983 after an investigation by the medical fraud unit of the chief state's attorney's office.

In February 1983, Leone repaid Blue Cross \$17,000 after admitting he submitted false prescriptions on behalf of the town's firefighters and police officers.

Golino must stand trial

NEW HAVEN — Anthony Golino, the popcorn distributor accused in the 1973 stabbing death of 21-year-old Penny Serra in a downtown parking garage, must stand trial for murder, a judge has ruled.

Superior Court Judge Frank Kinney Jr. weighed the evidence the state put before him in the past nine days and determined Tuesday it was sufficient enough to put Golino on trial.

He said he was satisfied the court met its burden in accusing Golino of intentionally causing the death of Miss Serra on the afternoon of July 16, 1973. She had been stabbed once and her body found in a tenth floor stairwell of the Temple Street garage.

"The standard for probable cause," Golino's lawyer Hugh F. Keele, told reporters, "requires a scintilla of evidence which is tantamount to no evidence." He said he looked forward to a jury trial. "Thank God for juries," he said.

Millstone III costs up

Utility foes predict more rate hikes

HARTFORD (UPI) — A citizens' group has said that a 10 percent increase in the projected cost of the Millstone III nuclear power plant, the largest construction project in state history, comes as no surprise.

David Desiderigo, spokesman for the Citizen's Action Group, also predicted that the announcement Tuesday of the increase would not be the last made by Northeast Utilities before the plant's expected 1986 completion.

"We are certain that cost of plant will go up more between now and the time two years from now when the plant is supposed to be completed," said Desiderigo after the announcement.

Saying "this is not a surprise," Desiderigo said the CAG had "repeatedly pointed out that the plant was going to cost more, mainly because of the very optimistic assumptions made by the company."

The announcement concerning the Wallingford plant came from William B. Ellis, Northeast chairman and chief executive officer, who said the final phase of construction is requiring more manhours to complete than had been anticipated.

He said the cost for the plant will likely increase by 6 to 10 percent, although adding further analysis should be completed before the end of the year to produce a more specific estimate.

In 1982, the company estimated completing the facility would cost \$2.54 billion, and the Legislature reacted by adopting a law placing a "cap" on the \$2.54 billion figure.

The law bars Northeast from charging ratepayers for costs beyond the \$2.54 billion, with the exception of costs resulting from high inflation, work stoppages, high financing charges or regulatory changes.

Desiderigo said the cap meant that "at least they're hurting themselves now and not the ratepayers — we're relieved to see that."

But it was not immediately clear Tuesday if the cost increase announced

by Northeast would fall under the cap law, which was enacted by the 1983 Legislature.

Ellis said, "The Millstone III project has had to adopt extremely rigid and time-consuming inspection and documentation procedures," impeding construction progress and adding significantly to the work required.

Ellis noted the procedures were established to avoid the kinds of quality control problems that have affected other nuclear units under construction.

Heightened attention by the Nuclear Regulatory Commission to the control of design changes "requires that some field construction work be held up while design-change calculations are performed and documented," Ellis said.

"Extreme congestion in some work areas is another contributor to the increased manhours," Ellis said, resulting "from simultaneously making numerous changes and installations in order to comply with regulatory requirements."

Ellis said the company has increased the size of the field quality control organization to speed inspections and reduce construction delays in an effort to contain the projected increase to \$4 to 10 percent.

Other steps include transferring almost all engineering work to the site, augmenting the site engineering group to reduce the time required to confirm engineering decisions and restructuring the project organization to respond to the different management requirements at this late stage, Ellis said.

Environmental groups claim the plant is too expensive. Millstone III is being built next to the Millstone I and II reactors. Northeast also operates the Connecticut Yankee nuclear plant in Haddam.

Northeast is Connecticut's largest utility. It is parent firm of Connecticut Light and Power Co. in Connecticut and Western Massachusetts Electric and Holyoke Water Power Co. in Massachusetts.

Aillon weapon disputed

By James V. Healion
United Press International

NEW HAVEN — A knife found in triple murder suspect Guillermo Aillon's apartment was not the same weapon someone used to kill his estranged wife and her parents 12 years ago, an FBI specialist has said.

Police have not identified the knife, which was found in the apartment of Aillon after the bodies of Barbara Montano, 26, and her parents, J. George Montano, 49, a wealthy lumber dealer, and Bernice Montano, 46, were discovered Aug. 14, 1972 in the couple's North Haven home.

Submitted to the FBI laboratory in Washington along with many other pieces of evidence at the time was a section of wallboard taken from the house. It contained a hole with a jagged edge.

FBI Agent Edmund W. Kelso Jr. said Tuesday the Superior Court jury and State's Attorney Arnold Montano at Aillon's third trial the hole looked like it had been made by a tool or object with a serrated edge such as a knife.

Aillon, 46, an East Hartford resident, was convicted in 1973 and sentenced to 75 years. Because the trial judge had talked to a juror during deliberations, the conviction was set aside. His 1979 retrial ended in a deadlocked jury.

The FBI agent said he compared the edges of the wallboard with a 6-inch knife taken from Aillon's apartment and eliminated it as a possibility because he said there was a one-eighth inch difference in the points.

A knife figure prominently in the stabbing case because Aillon was found by police near the Montano home in the early morning hours of Aug. 14, 1972. Police recalled seeing a knife on the back seat after the bodies were found. They had stopped Aillon for a defective muffler and told him to get it fixed.

The policemen are expected to testify later in the trial.

A knife, one with a plain edge, was found several hours later in Aillon's 1968 Chevrolet by mechanics fixing its exhaust system at Aillon's request.

Both said previously its handle was sticking out from under a seat. Public Defender David Dalaker suggested otherwise cross-examining the witness.

FBI specialist Michael P. Malone who specializes in analyzing hairs said hairs found on the knife matched characteristics as fingerprints but Malone testified that a head hair found on a blanket of J. George Montano matched hair known to have been taken from Aillon's head.

Dakera cross-examined Aillon, Hodge, an FBI agent specializing in blood analyses who tested specimens taken from the murder scene. Some were inconclusive and some contained "Type B," which is Aillon's type.



Five-year-old Chiko Hernandez cools off with a splash in Meriden's Brookside Park pool with the help of his uncle, Elvis Hernandez. It promises to be hot in Connecticut for the next few days.

Splashdance

The program is one of the state's two major welfare programs. The other, Aid to Families with Dependent Children, is operated by the state.

The program review committee plans to complete its review of the Department of Income Maintenance, late this year, while Heintz said his agency and the welfare department had been expected to take until next summer.

He voiced doubts the committee or department could reach conclusions on a state takeover of General Assistance by the committee deadline. "The issue is much too complex to rush to judgment on," Heintz said.

Among the issues being studied by the legislative panel is whether there should be a flat grant for General Assistance recipients instead of the current system where benefits vary from town to town.

Heintz said a state takeover of the program would have advantages, but they would have to be weighed against possible disadvantages such as higher costs and removing the program from local control.

Heintz appeared before the program review committee at a public hearing on the operations of the income maintenance department, which he has headed since January 1983.

Heintz said the legislative Program Review and Investigations Committee had raised several topics in its review of the welfare department, but he said the direction of a state takeover of General Assistance.

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Police raid boys' club; seize Molotov cocktails

HARTFORD — Officials say 10 Molotov cocktails discovered stockpiled in the city's Boys Club roof may have been homemade and professionally finished, but were powerful explosives.

"The bombs are unpredictable," said Detective Norberto Huertas of the state fire marshal's office. "From my experience, they can cause severe damage. They are potentially extremely deadly."

Officials Tuesday said they did not know yet who had stored the firebombs on the club's roof, but would continue to search for the culprit.

"We have leads, but no suspects yet," said Huertas.

The firebombs, crudely made from wine, beer and soda bottles with paper wicks, were seized by police Monday from the roof of the Northwest Boys' Club, affiliated with the Boys' Club of America.

Joseph LaPenta, executive director

of the club, spotted the firebombs when he looked up through a skylight in the one-story building.

"When I saw what was up there, it looked like rumble time. So I called the police department," LaPenta said.

Investigators said there was no indication that an organized gang had stockpiled the bombs and sticks as weapons, but they appeared to have been "stored there by kids."

The bottles appeared to be filled with gasoline, but they were taken to a laboratory for analysis. Huertas said the results would be available in five days.

The club is open year-round to neighborhood children. During the summer, 120 to 150 children attend day camp. LaPenta said. The club has been closed for the last three weeks for vacation and was scheduled to reopen next week.

Traffic smooth despite lane ban

NORWALK (UPI) — Although state officials emphasized that the Yankee Doodle Bridge over Norwalk Harbor would not collapse from the crack found in a support, some commuters avoided the span.

State police said traffic Tuesday was "a little heavier" than usual on an alternate route, the Merritt Parkway which also runs through Fairfield County to the New York border.

"I think people were a little afraid to go over the bridge," said a state police dispatcher in Westport, adding "there were no accidents, no backup," with the usual heavy traffic on Interstate 95 over the bridge.

The state Department of Transportation closed the middle westbound lane of the turnpike from the Norwalk area to a point near East Monday afternoon after inspectors found the crack during a routine inspection.

But William Keish Jr., a spokesman for the DOT, said the bridge was in no danger of collapse and other lanes in both directions remained open.

He said the bridge is a pin-and-hanger type similar to the Mianus River bridge on the Connecticut Turnpike in Greenwich but designed with additional backup support beams, Keish said.

The Mianus River bridge partially collapsed in June 1983, killing three people, and has undergone extensive repairs to add additional support.

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Obituaries

Philip H. Brass

Philip H. Brass, 78, of 40 Jarvis Road, died Monday at Manchester Memorial Hospital. He was the husband of Dorothea (Iirth) Brass.

He was born in Colchester, Vt., and lived in Manchester for the past 39 years. He was employed as a machinist at Fuller Brush Co. for 30 years. He was a member of Manchester Lodge of Masons 73, a member of Tall Cedars of Lebanon of Manchester and the Omar Sphinx Temple of Hartford.

Besides his wife he leaves a son, Richard K. Fogg of Watertown; a daughter, Donna Fogg Galluchant of Tolland; a brother, Walter Brass of North Eastham, Mass.; and six grandchildren.

The funeral will be Thursday at 11 a.m. at Rose Hill Funeral Home, 580 Elm St., Rocky Hill. Burial will be in Rose Hill Memorial Park, Rocky Hill. Friends may call at the funeral home today from 2 to 4 and 7 to 9 p.m. There will be a Masonic service at 8 p.m. during calling hours.

Vincenza G. Lombardo

Vincenza (Gozz) Lombardo, 94, of Hartford, wife of the late Salvatore Lombardo, died Tuesday at a convalescent home. She was the mother of Carmelo Lombardo of Manchester.

She also leaves another son, Paul Lombardo of Ellington; 10 grandchildren; and 18 great-grandchildren.

The funeral will be Thursday at 9:15 a.m. from the D'Esopo Watersfield Chapel, 277 Folly Brook Blvd., with a mass of Christian burial at 10 a.m. in the Cathedral of St. Joseph. Calling hours are 6 to 9 p.m. today in the funeral chapel.

Madeline V. Crowley

Madeline (Vail) Crowley of Glastonbury died Monday at Hartford Hospital. She was the wife of the late Raymond Crowley and the sister of Nancy Howe of Manchester.

Manchester Area Towns In Brief

Man charged with solicitation

A 27-year-old Manchester man was arrested early this morning after he solicited sex from two teenagers, police said. Daniel R. Mullins of 137 Green Road was charged with two counts of patronizing a prostitute — the statute which covers solicitation — and one count of disorderly conduct, police said. He was released on a \$500 bond and is scheduled to appear in Manchester Superior Court Sept. 3.

Mullins was arrested at his home after the two alleged victims, a 16-year-old girl and a 17-year-old boy, both from Manchester, reported that a man in a car had stopped them on Bissell Street and offered to pay one or both of them to have sex with him or with each other, police said. According to police, the two had been in Grampy's convenience store on Main Street earlier when Mullins was looking at sex magazines, police said. He showed the store clerk pictures in one of the magazines, put \$5 on the counter and told the clerk to meet him after work, police said. The clerk ordered Mullins out of the store, police said.

After the two victims left the store, Mullins followed them on Bissell Street, police said. Police said they were able to provide description.

MHA to mull new budget

The Manchester Housing Authority will consider its annual at a special meeting tonight.

Carol Shanley, executive director of the authority, said a preliminary budget has been made up. But she refused to specify the amount of the tentative budget for the fiscal year which begins Oct. 1.

The meeting is at 7:30 p.m. in the authority office at 24 Bluefield Drive.

Rec director hard to find

BOLTON — The Board of Selectmen told members of the Recreation Commission this week that no candidate has turned up to replace Gary Mortenson as Recreation Director.

Mortenson served in the volunteer post for one year and has refused to serve again.

Mortenson succeeded Richard B. Gowen in the job. Gowen served two years, following Jim Boisoneau, who headed the recreation department for several years and started the Bolton Football Association.

"We understand that we have a burnout problem with our directors," Deputy First Selectman Douglas Cheney told Commission members Monday. Mortenson, Douglas, and Charles Bossidy on Monday.

School board continues search

COVENTRY — The Board of Education will meet tonight to decide which of the 25 or so remaining candidates will be interviewed for the superintendent of schools position.

Chairman Richard Ashley said Tuesday the board is not targeting a certain number of applicants it would like to interview. He said all candidates meeting specific qualifications will be interviewed. Ashley estimated between 6 and twelve persons would be interviewed.

Ashley said that because committees and administrators will help interview prospective candidates until the second week of school, to schedule interviews until the second week of school would be chaotic, he said.

137 pass agility test

All but 15 of the 152 applicants for jobs on the police force passed an agility test given Saturday. Assistant General Manager Steven R. Werber said today.

The tests, held at Manchester High School, included running, vaulting and scrambling. Those who showed up represented less than half of the number who applied for the three openings in the 85-member department.

The next step for the 137 who proved their agility is a written examination. The exam has not yet been scheduled, Werber said.

Henry Dabkowski of Portland

Henry Dabkowski of Portland, another sister, Mrs. Walter (Joan) Zeh of Southbury; and several nieces and nephews.

The New Britain Memorial Funeral Home, 444 Farmington Ave., had charge of arrangements. Memorial donations may be made to the Manchester Visiting Nurse and Home Care, 150 N. Main St., Manchester.

George J. Smith

George J. Smith, 85, of 200 Diane Drive, South Windsor, formerly of Manchester, died Monday at his home. He was the husband of Anne (Hataling) Smith.

He was born in County Armagh, Northern Ireland, July 13, 1899, and had been a resident of Manchester for many years before moving to South Windsor 20 years ago. He was a U.S. Navy veteran of World War I. Before retiring he was a chief power engineer with Pratt & Whitney in East Hartford, where he had worked for 40 years. He was a member of Manchester Lodge of Masons 73, a former member of Sphinx Shrine Temple of Hartford and a member of York Rite Bodies.

Edna A. Francis

Edna (AmEnde) Francis, 80, of Rockville, died Tuesday. She was the wife of the late Arthur J. Francis. She had been a member of the G. C. Club of Manchester.

She leaves a son, Arthur A. Francis of Ellington; two daughters, Natalie Lenkouskas of Brockton, Mass., and Kay F. O'Hara of Rockville; two brothers, Robert AmEnde of Union and Earl AmEnde of Tolland; a sister, Margaret Herbold of Rockville; three grandchildren; and two great-grandchildren.

Funeral services will be Thursday at 11:30 a.m. from Grove Hill Cemetery, Rockville. There are no calling hours. Ladd Funeral Home, 19 Ellington Ave., Rockville, has charge of arrangements.

Constanty Dabkowski

Services were held today for Constanty Dabkowski, 66, of 809 Center St., who died Sunday at home after a long illness. He had been a resident of Manchester for the past 30 years, coming here from New Britain.

Since moving to Manchester he had made his home with his sister, Mrs. Bruno (Helen) Gulini. He also leaves six brothers, Stanley Dabkowski Jr. of San Francisco, Calif.; Walter Dabkowski of Salford, Joseph Dabkowski, Peter Dabkowski and Edward Dabkowski, all of New Britain, and

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Jury is being picked in town assault trial

By Scrub Posselt
Herald Reporter

Attorneys for both sides were scheduled to finish picking a jury today for the trial of a Manchester man charged more than two years ago with molesting two young girls.

Richard Hansen will be tried on charges of first-degree sexual assault, second-degree sexual assault, third-degree sexual assault, two counts of fourth-degree sexual assault and five counts of risking injury to a minor. Hansen allegedly molested the two girls several times in 1981 and early 1982.

Prosecutor Rosita Creamer said a break in the questioning of possible jurors Tuesday at Manchester Superior Court that she will ask Judge Harry N. Jackaway to bar the use of the victim's names in the courtroom during the trial.

Though the names were repeated Tuesday in court, the Manchester Herald has decided not to reveal the identities of the alleged sexual assault victims.

Mrs. Creamer, an assistant state's attorney, said the alleged victims and their mother will testify as witnesses for the prosecution.

Hansen's lawyer, Maxwell Heiman of Bristol, moved to have all the charges tried at once. Mrs. Creamer tried without success to block his request, saying the state had the right to try each child's case separately.

Judge Jackaway granted Heiman's request. Jackaway estimated that the trial would last into the second week of September.

Helen L. Chedell

Helen L. Chedell, 93, formerly of Mayfair Gardens, North Main Street, died Tuesday at an area convalescent home.

She was born in Bristol, R.I., on Oct. 8, 1890, and had lived most of her life in Manchester. She was a member of Community Baptist Church and was a Gold Star member of Manchester Granges. Private services and burial will be in New Greenville Cemetery, Smithfield, R.I., during the calling hours. The Holmes Funeral Home, 400 Main St., has charge of arrangements.

SPORTS

Fred Nassiff to be honored at '84 Hall of Fame program

By Earl Yost
Sports Editor Emeritus

"Satisfaction, a lot of satisfaction," was Fred Nassiff's reply when asked his reaction to being named the winner of the first annual Friend of Sports Award, as part of the 1984 Manchester Sports Hall of Fame program.

For 40 years, Nassiff Arms, founded by Fred's late father and today, one of the most complete sporting goods stores in Connecticut, sponsored local teams in many sports the year round.

The fifth annual Induction Hall of Fame dinner will be held on Sept. 28 at the Army & Navy Club. Inductees will include Sam Maltempo, Wally Fortin, Ed Wajcik and the late Tommy Sipples. A fifth honoree will be announced shortly, as well as winner of the annual Unsung Award.

Good things often come in threes and Nassiff, 61, and a native of North Adams, Mass., goes along with this theory.

"I'm a grandfather for the first time, my daughter just received her medical degree, and now this Hall of Fame honor," Nassiff said.

Name a sport played in town over the last four decades and it would be a safe bet that at least one of the teams involved carried the name Nassiff Arms on the jersey, or the store was a financial contributor in some manner.

Over the years, Nassiff's sponsored individual bowling, basketball, to summer and winter, baseball from Little League to Twilight League, softball, semi-pro football, Little Miss softball, Junior Alumni and Alumni League baseball, Intermediate League baseball, golf tournaments, track meets, hunting and fishing clinics and fishing derbies.

When Little League baseball arrived in 1950, Nassiff was one of the first sponsors. With Charlie Campbell, Fred organized Little Miss softball, the basketball team won the Eastern League title and the Merchants reigned as the best semi-pro football team in New England during the World War II. The St. Jude Golf Tournament



Fred Nassiff, for his many years of service, will be honored at the Manchester Sports Hall of Fame Dinner on Sept. 28 at the Army and Navy Club.



Steve Cianci was the winning pitcher as Nassiff Arms captured the Town Softball Tournament title Tuesday night with a 9-6 win over Cherrone's.

Nassiff captures town softball title

By Bob Popelli
Herald Sports Writer

It wasn't a typical performance, but no one was going to argue with the results. For the fifth straight game in the past few weeks, Nassiff Arms came from behind with a big rally to win another softball game but there were two exceptions:

- 1) For the first time in its last five playoff contests, Nassiff didn't wait until its final at-bat to do it, and.
- 2) This wasn't just another softball game.

A seven-run third-inning explosion carried Nassiff's over Cherrone's Package Store, 9-6, Tuesday night in the finals of the Town Softball Tournament at Fitzgerald Field.

Nassiff Arms is town champion. The victory capped an exciting post-season for Nassiff, which lost its third game of the double-elimination tournament before stringing together its amazing comeback streak.

"It sure was nice to get all those runs early," said winning pitcher Steve Cianci, who led off the decisive third inning burst with the first of eight hits. Nassiff's, trailing 3-1 before the uprising, plated a pair of markers on sacrifice flies by Rick Nicola and Ken Comeau and two more on a single up the middle by Ron Frenette. The big hit, though, was a three-run home run to left center by Kevin Comeau that gave the home team its first lead of the night.

Cherrone's, which lost for the

second straight night to the upstart Charter Oak League powerhouse, found itself playing catch-up ball for the final four frames. But unlike Monday, when a clutch rally had given Nassiff a brief taste of its own tonic, Cherrone's was now denied.

"We didn't need another game like the last two," noted a relieved Ken Comeau, of Monday's pair of dramatics. "We had enough heart attacks last night."

After the third-inning barrage, Cherrone's, Independent National champ, answered with a single tally in the fourth to make it 8-4. The Package Store was robbed of hits on fine fielding plays by shortstop Kevin Comeau in the fifth and second baseman Rick Nicola in the sixth.

Nicola's gem was even more noteworthy because immediately afterwards, Zwick singled and Johnston deposited another shy shot over the leftfield fence to close the gap to 8-6. Nassiff added a pad run on Nicola's RBI safety of the second base bag in the bottom of the frame.

"Everyone contributed to this title," noted Nassiff outfielder Merrill Myers, whom many of his teammates pointed to as their most valuable contributor. Myers ripped 18 hits in 28 at-bats for a .642 tourney average.

Nassiff coach Tim Nicola summed it up best. "It was a team effort, all the way."

All the way to the championship.

When Cheney Tech sought help in winning trophies and plaques for its top athletes annually, Nassiff was the man to first lend his support.

"Over the past 40 years, we have spent in excess of \$100,000, a lot personally, to help make Manchester a better town to live in. Sports are one of the town's biggest assets and we feel proud to have played a little part," the store owner said.

"Working with Wally Fortin, when he was in charge of the town recreation programs, we provided sneakers for many youngsters who didn't have the money to buy any," he said.

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Thousands of local youngsters have at one time profited from Nassiff uniforms or received the Nassiff award, thanks to Fred Nassiff.

The Hall of Fame committee couldn't have selected a more deserving man for the Friend of Sports Award.

UPI photo

Bosox fall to Twins



UPI photo

MINNEAPOLIS (UPI) — Tom Brunansky may have driven in all of Minnesota's runs, but Twins manager Billy Gardner says Kirby Puckett stole the show.

"It was really a Kirby Puckett show tonight when the game for us," Gardner said Tuesday night after the Twins beat the Boston Red Sox, 2-1. "He's made several good plays all year for us and he's saved a lot of runs."

Puckett caught two long balls by Boston's Jim Rice and Tony Armas, then led off the ninth with a triple against Bob Stanley, 7-10, and scored the winning run on Brunansky's single. The win, coupled with a loss by Kansas City, gave the Twins a four-game lead over the Royals in the American League West.

"I want to do is help the team win and tonight I was Johnny on the spot," Puckett said.

Brunansky said that's not unusual place for the Twins' stocky center fielder to be.

"I've seen Kirby make catches in the outfield and they seem like routine plays," said Brunansky, who plays right field. "But then I see him on the replay and I just can't believe him."

Brunansky, who homered in the second inning off starter Bruce Hurst, also is finding it hard to believe his play this month. His home run gave Brunansky 23 for the second straight year.

"The lesson I've learned this year is that you just have to go up and hit the ball hard anywhere," said Brunansky, who could become the first Twin with more than 28 home runs in a season since Harmon Killebrew had 41 in 1970.

"A lot of times early in the season you'll feel that your home run production should be higher than it is and you'll press for it," Brunansky said. "Later in the year, when the home run production gets up to where it should be, they start to come easier. But I've never had a month like this."

The Red Sox tied the score 1-1 in the seventh on Gary Allenson's second home run off starter Frank Viola.

In the ninth, Boston intentionally walked Mickey Hatcher and Kent Hrbek to load the bases after Puckett tripled and Tim Lincecum lined out. Brunansky then smashed a 42-pitch down the line to make a winner of Ron Davis, 6-9.

"Brunansky's a real tough guy. We had to set up the double play but it sure didn't work out for us," Boston manager Ralph Houk said.

West-leading Minnesota to nine back.

It appeared that Oakland was destined to lose their 10th straight contest in the New York half of the 12th.

The Yankees jumped out to 3-1 lead in the 12th when Dave Winfield ripped a two-out RBI single to center off reliever Bill Caudill, scoring Willie Randolph from third. Bobby Meacham also scored on the play when center-fielder Rickey Henderson's over-drew third baseman Carney Lansford.

However, with two out in the bottom of the 12th, Berra may have pulled reliever Bob Shirley one out too early in favor of Dale Murray, 1-2.

Murray gave up an RBI double to Rickey Henderson, an RBI single to Lansford and the game winner to Dave Kingman, who drove a slow roller up the middle allowing Lansford to score. The RBI run Kingman's league-leading total to 108.

"We got down to the last strike and just didn't get the break we needed," Winfield said.

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We hope to see some daylight at Wrigley

The majority vote among the media gathered at the UConn soccer luncheon Monday in Storrs was to let the Cubs play their National League Championship Series games and/or World Series games during the day under bright sunshine.

"We all remember that, don't we? That's when we skipped classes — 1989, Mets vs. Orioles; exit stage right so we wouldn't miss an inning by watching the games at the Student Union."

Remember the pleasure you took by telling the boss you weren't coming in today, you weren't feeling well, and sitting home watching the Series.

And then finding out later on you had nothing to worry about because the boss missed work as well.

It seems a 'bug' was going around that day in many a location.

But Major League baseball took all the fun in it by moving the games under the lights.

Prime Time, you know.

Well, the ratings went up and revenue generated by the evening rates also increased dramatically.

Major League baseball was having a jolly good time of it.

Until the Cubs decided to play a little hard ball this year.

The Cubbies, though long suffering tenants of Wrigley Field, have been transformed by wheeling and dealing Dallas Green into a more-than-legitimate contender for East Division honors in the National League.

They have built a pitching staff

an all-important ingredient in the bullpen in stopper Lee Smith.

The Cubs, thanks to some shrewd deals by Green, have in their ranks the likes of Ryne Sandberg, Leon Durham, Gary Matthews, Ron Cey, etc.

You get the picture.

And they play all their games under natural light.

That's what bothers Major League baseball.

It said that if the Cubs make the playoffs, they could cost each team between \$400,000 and \$700,000.

The difference between day and night ball.

It appears the Cub players may be indifferent but there was a group — dubbed C.U.B.S. — from the neighborhood that was going to squawk about night ball.

But even they have begun to waver. They've said in recent days they were going to study the subject.

"We think a financial understanding may be reached."

So what else is new?

There has been a study about portable lights around venerable Wrigley Field and the lighting company has said it is plausible.

Therefore, we believe the Cubs may find themselves playing night games at home in post-season play.

What's good for the regular season is not good enough for the playoffs.

The cry should be 'let their be daylight.'

But we find that quite unlikely. Money talks, nobody walks. Isn't that how it goes nowadays.

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Sports in Brief

Cubs break gate record

CHICAGO—The Chicago Cubs Tuesday broke their all-time home attendance record, eclipsing the previous mark set in 1963.

The Cubs needed only 6,237 fans to break the 1963 mark of 1,074,983 when Harold Erdman, 66, of Chicago went through the turnstiles, the club had set its new mark. Erdman passed through the gates before the start of Tuesday's double-header with Cincinnati.

Erdman, who said he has been a Cub fan for 25 years, won a trip for two to Hawaii and two season tickets for the 1985 season.

The Cubs have played to 98.3 percent capacity over the month, drawing 404,281 fans out of a possible 410,025. The club is also about 400,000 ahead of last year's pace.

Oiler cuts include vets

HOUSTON—The Houston Oilers Tuesday announced the remainder of their roster cuts, which included four veterans and three rookies.

The Oilers Monday announced veteran free safety Mike Reinfield and offensive tackle Mike Towns were being released to meet the NFL limit of 49 players.

Included in the cuts announced Tuesday were Bill Kay, a four-year veteran defensive back from Purdue; Greg Hill, a two-year defensive back from Oklahoma State; Stan Edwards, a three-year running back from Michigan; and Walt Arnold, a five-year tight end from New Mexico.

Manager Harrelson cited

LITTLE FALLS, N.Y.—Bud Harrelson, a former major-league pitcher who currently manages the Mets' New York-Pennsylvania League Class A farm team in Little Falls, has been named the 1984 New York-Pennsylvania League president Vince McNamara made the announcement Tuesday.

Harrelson's club is first in the NYP's Eastern Division with a 46-28 record, five games ahead of the Watertown Pirates. There are only seven games remaining in the regular season.

Harrelson, 49, was an exceptional pitcher for the Mets and played in New York from 1965 to 1977 before being traded to Philadelphia. He was a member on New York's 1969 and 1973 World Series teams.

Devecka named nordic coach

PARK CITY, Utah—U.S. Ski Team Nordic Program director Jim Page has named four-time Olympian Mike Devecka as the new nordic coach, succeeding Joe Lamb who resigned last spring.

Devecka, 36, of Bend, Ore., retired from the national team following the 1980 Winter Olympics and has spent the last four years coaching teenage cross-country skiers and jumpers at Steamboat Springs, Colo.

Devecka also represented the United States in the nordic combined—an event which includes a 15-kilometer cross-country race and a 70-meter jumping competition—in the 1968, '72 and '76 Games.

Saints to start Todd

NEW ORLEANS—Quarterback Richard Todd, who led the New York Jets to the playoffs of the last three years, will start for the New Orleans Saints Sunday in their regular-season opener against Atlanta.

Todd, who came to the Saints in an off-season trade with New York, has been battling Ken Stabler for the starting quarterback spot along with Dave Wilson, the club's No. 1 draft choice out of Illinois in 1981.

Stabler, 38, who started 14 games last season, is on this week's injured list and is doubtful for Sunday's game, spokesman Rusty Kamskiery said. His ribs were injured in a sack by the Redskins last week.

Jets make more moves

NEW YORK—The New York Jets Tuesday placed middle linebacker Bob Crabbe and wide receiver Johnny "Lam" Jones on injured reserve and re-signed two others they had waived.

Crabbe, a three-year veteran out of Notre Dame, has not seen any action in training camp due to a slow recovery from off-season arthroscopic knee surgery. Crabbe suffered a broken collarbone in the opening exhibition game against Cincinnati.

Free agent quarterback Glenn Iversen of Liberty Baptist and wide receiver Nick Bruncker of Syracuse, who were waived Monday, were re-signed.

Thompson sees Studio 54

NEW YORK—Seattle SuperSonics guard David Thompson filed a \$20-million lawsuit at U.S. District Court in Manhattan against the owners of Studio 54, charging that employees of the famed Manhattan disco might have ended his career by assaulting him.

The 30-year-old Thompson said his "career as a professional basketball player has been placed in severe jeopardy and may not be continued" due to a beating he alleges disco employees inflicted last March 10.

Thompson played in only 19 games last year and averaged 12.6 points per game.

Mets get Ray Knight

HOUSTON—The New York Mets, looking to improve their bench for the September stretch drive, Tuesday acquired infielder Ray Knight from the Houston Astros for three minor-leaguers to be named later.

Knight had been unhappy about a lack of playing time with Houston.

Knight hit .221 in 48 games for Houston, with two home runs and 29 RBI. He had been unhappy about being benched in favor of first baseman Enoch Cabell, who took 205 at-bats average in Houston's Tuesday night game with Pittsburgh.

Knight was in his third year with the Astros, who acquired him in a trade with Cincinnati in the winter of 1981 for outfielder Cesar Cedeno.

Knight, 31, a lifetime .280 hitter, is expected to spell first baseman Keith Hernandez and third baseman Hubie Brooks as well as give the Mets an extra right-handed pinch hitter off the bench.

"I've been trying for some time to make this one," said Mets general manager Frank Cashen. "Ray is the right-handed hitter we have been looking for for quite a while. I know he will be of immediate help to our offensive attack."

This season Knight, the husband of golfer Nancy Lopez, hit .223 in 68 games with 29 RBI. He had 10 doubles, no triples, two homers and 29 RBI.

Mets win but lose ground to Cubs

By Tony Favia
UPI Sports Writer

NEW YORK—Few things are more frustrating to a second-place ballclub than to win and still lose ground in a pennant race. That happened to the New York Mets Tuesday night, but the young team's growing maturity showed in its attitude after the game.

Although the Mets won their third straight at Mookie Wilson belted a two-run homer in a three-run fifth inning that carried Walt Terrell and the Mets to a 5-1 victory over the Los Angeles Dodgers, New York dropped a half-game in the standings as Chicago swept a double-header. The Cubs led the National League East by 5½ games.

"I'm a bit let down when you're trying to catch up," said Terrell. "You can afford to lose four or five games, but we're getting on the right track now and if we can start

Mets win but lose ground to Cubs

putting an eight-or nine-game winning streak together, we'll shorten the distance between us and the Cubs."

With the Dodgers leading 1-0, Terrell, 10-16, began the fifth-inning rally with a two-out single to left. Wilson lined the next pitch from Rick Honeycutt, 10-8, to center. The Mets made a move to shore up their bench for the stretch drive by acquiring veteran infielder Ray Knight from Houston in exchange for three minor-league players to be named later. Knight was ecstatic.

"I'm elated, excited about coming to a contender," Knight said. "I'm very impressed with the Mets' pitching staff, especially. I'm going to a team that wants me."

Darryl Strawberry reported to the park with a mild muscle strain of the lower back and was taken out of the lineup. His status is day-to-day.

NFL roundup

Landry has feeling; Hogeboom to start

By Ion Love
UPI Sports Writer

The decision was based on the belief of all things to figure out feeling—but Cowboys coach Tom Landry said Tuesday that was the criterion he used in naming Gary Hogeboom the team's starting quarterback Monday night against the Los Angeles Rams.

"For my own reasons I have a feeling that Gary is right for this game," Landry said. "I have coached this game. I have played this game. I have to go on my feelings."

NFL roundup

Hogeboom, 26, is in his fifth year with the Cowboys and was named the starter for the Dallas signal-caller. Landry said he had Hogeboom over the Rams last week, and Hogeboom, a 6-foot-4, 200-pounder, led Central Michigan to its first conference championship as a college player and set the school record for total career offense with 4,045 yards.

He has seen only limited action with the Cowboys.

In other news:

Redskins coach Joe Gibbs still deciding on his 49-player roster for Sunday's season opener with the Tampa Dolphins. Several starters are bumped and Gibbs has not finished sorting out the roster.

"We want the best 49 people we can have," Gibbs said. "But you walk a fine line several areas. You might sacrifice some depth now and play a man or two short to have a guy later."

The Seattle Seahawks announced they will release 10 players, including nose tackle Robert Hardy, a five-year veteran, and Rickey Hagood, a disappointing fourth-round draft choice.

The Minnesota Vikings got eight players, including veteran running back Ricky Young, kicker Rick Danmeier and defensive end James White, and picked up three players on waivers to reach the roster limit of 49.

The Miami Dolphins placed starting linebacker A.J. Dale, backup guard Steve Clark and cornerback kicker returner Fulton Walker on injured reserve.

The Chicago Bears signed quarterback Rusty Lisch after he was cut by the Redskins, who had signed Mitch Krenk after he was cut by the Dallas Cowboys.

Landry has feeling; Hogeboom to start

Los Angeles Rams' coach John Robinson was all smiles a year ago as he led the floundering franchise into the NFL playoffs. He'll hope to do it all over again with the NFL season set to get under way Sunday.

Robinson, who turned 28 last Tuesday, had injured his shoulder and elbow against San Diego earlier in the exhibition season. He apparently got the surprise nod from Landry after he came on to lead the Cowboys to a 24-7 victory over Houston last Saturday.

White struggled during the first half against the Oilers, Hogeboom, however, ignited the Cowboys' offense through the last two quarters with a 7-of-12 performance for 200 yards and no interceptions.

Landry said he did not enjoy having the Rams' offense so good, but he soon was on some lake fishing with retired Minnesota coach Bud Grant. This isn't any fun. This is not pleasant,

Gowen paces final biathlon

The final biathlon of the 1984 Summer Series was conducted last Thursday at Globe Hollow. Twenty-eight people ranging in age from 13 to 49 took part in the Manchester Rec Department-sponsored event.

The biathlon consisted of a 2.1-mile run and a 1/4-mile swim. Rich Gowen of the 14- and 15-year-olds won the 25-41 age group with a total time of 25:41.

Results were:

Men 14 and under: 1. John Klotter 43:38.
Men 15-18: 1. Kelly Wynn 33:12.
Men 19-24: 1. Bill Nighan 31:14, 2. Russ Howard 29:04, 3. Randy Poulis 30:50.
Men 25-31: 1. Richard Gowen 25:41, 2. Jay Nurtrup 27:45.
Men 32-40: 1. Jon Braiewa 31:53, 2. Bill Schwarz 43:54.
Women 31-41: 1. Mel Siebold 28:10, 2. Angus Wooten 31:12, 3. Bill Flake 43:01.

Haynes returns to Giants' camp

EAST RUTHERFORD, N.J. (UPI)—All-Pro cornerback Mark Haynes returned to the New York Giants Tuesday, ending his five-day dispute over stalled contract negotiations.

Haynes is on the option year of a five-year contract signed by the Giants drafted him in the first round out of Colorado in 1980. He left the team last Thursday after unsuccessful talks between his agent, Jack Mitchell, and Giants General Manager George Young.

Heretofore after Young threatened to place him on the "let camp" — retired" list. Under those circumstances, he would have to sit out the 1984 season and would still be on obligation to New York's next season.

Haynes' contract reportedly calls for him to earn \$160,000 this season. Mills and Young had spoken Sunday and Monday but there was no indication whether an agreement was reached.

When Haynes left the team last Thursday, he became the third Giants starter to bolt this pre-season. Wide receiver Earnest Gray left in a contract dispute and linebacker Harry Carson left for reasons unknown, but both have returned.

Also, tight end Jerome Barkum left the team just two days after the Giants signed him as a free agent.

Sigel leads U.S. Amateur

EDMOND, Okla. (UPI)—Defending champion Jay Sigel began his bid for a third straight U.S. Amateur title with a 3-under 68 Tuesday to tie the course record and claim a share of the lead after first-round qualifying.

Sigel shared the lead with University of Florida senior Scott Dunlap and Columbus, Ohio, dock worker Richard Miller.

Dunlap's and Sigel's record-breaking rounds came on the 7,818-yard, par 71 Oak Tree Golf Club course. Miller shot a 2-under 68 on the shorter Oak Tree Country Club course.

With most of the field in the clubhouse, Dunlap, 31 and playing in his first U.S. Amateur, and Sigel, 41, of Berwyn, Pa., were the only players to break par on the rugged Oak Tree Golf Club course.

Dunlap, Sigel and Miller were trailed by Scott Inman of Springfield, Va., Ron Getalaks of Belleville, Ill., and Fred Hayes of West Ore., who each shot a 1-under-par 69.

Randy Nichols of Conservaville, Ind., and Peter Persons of Macon, Ga., both posted even-par 70s on the shorter Oak Tree Country Club course.

Steven Serotte of Amberst, N.Y., and Jerry Foltz of Tucson, Ariz., each posted an even-par 71 on the longer course.

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Members and guests welcome
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BUSINESS

Business In Brief

John and Kay Corl at Water Wise store.

Water Wise joins chamber

Water Wise, Manchester's first seafood store, has joined the Greater Manchester Chamber of Commerce.

Located at 235 Broad St., offers a complete line of salted, smoked and accessories. It was opened earlier this year by John and Kay Corl of Andover.

The store employs from three to five people, depending on the season.

Wakfield promoted at NU

Dorothy B. Wakfield of Manchester has been promoted to computer scientist at Northeast Utilities, the company's computer scientist and was promoted to associate computer scientist in 1982.

Mrs. Wakfield joined the company in 1980 as an assistant computer scientist and was promoted to associate computer scientist in 1982.

She has a bachelor's degree in mathematics and statistics and a master's degree in statistics from the University of Connecticut.

She is studying for a doctorate in statistics at UConn.

Gerber has good quarter

SOUTH WINDSOR—Gerber Scientific Inc. has reported net earnings for the first quarter of \$5.7 million, an increase of 144 percent over earnings for the first quarter of 1983.

Sales for the quarter, which ended July 31, were \$24.5 million, a 54 percent increase over 1983 first-quarter sales of \$15.9 million. Earnings per share for the quarter were 34 cents after adjustment for a three-for-two stock split Aug. 15.

The company also reported a 47 percent rise in new orders during the first quarter.

Gerber Systems Technology Inc., the company's 49-percent owned subsidiary, reported net loss of \$139,000 for the quarter, compared to a loss of \$387,000 for the first quarter of 1983.

Gerber Scientific Inc. designs, develops and manufactures computer-aided design and computer-aided manufacturing systems for the design and production processes of a variety of industries.

Two promoted at Travelers

Two Manchester residents have been promoted in the data processing department of the Travelers Insurance Co., Hartford.

Daniel T. Miller Jr., of 54 Leland Drive, was appointed director of computer science in the data processing department. Richard M. Davis, of 717 Sycamore Drive, was appointed associate director in the department.

Miller, a graduate of Trinity College, joined The Travelers as a programmer trainee in 1958. He became an assistant director in 1967 and an associate director in 1971.

He is a member of the Hartford YMCA and serves on the Adult Program Committee.

Davis joined The Travelers in 1969 as a senior information analyst. He became a manager in 1970 and an assistant director in 1979.

Davis is a graduate of St. Joseph's College in Philadelphia, Pa.

Siding training offered

The Connecticut School of Siding Applicators Inc. of East Hartford has been awarded \$40,000 by the Job Training Partnership Act to help train and hire 19 unemployed people.

Unemployed people from 34 towns are eligible for the free training, including those in Manchester, Andover, Bolton and Coventry.

The program consists of 268 hours of instruction in siding application and includes those in the seven-week period. Graduates of the program will be employed from a group of participating employers at wages ranging from about \$5 to \$15 per hour, depending on the person's skills.

Anyone interested in the training should contact John Barone at the Connecticut School of Siding Applicators Inc., 78 Canterbury St., East Hartford, telephone 568-7001.

Get Sylvia's book by mail

"Sylvia Porter's New Money Book for the 80s," 1,328 pages of down-to-earth advice on personal money management, is now available through her company. Send \$9.95 plus \$1 for mailing and handling to Sylvia Porter's New Money Book for the 80s, in care of the Manchester Herald, 4400 Johnson Drive, Fairway, Kan. 66205. Make checks payable to Universal Press Syndicate.

Consumer gains from phone war

Another illustration of how the complex revolution in phone service will affect all of us, you will be asked in the next few months to decide whether you want AT&T or another company to provide the service you use for long-distance calls.

Most of you will have to make the decision between now and December 1986. As a matter of fact, some customers in Charleston, W. Va., Alameda, Calif., Mobile, Ala., Minneapolis, Chicago and New York City are in the midst of making their choices now. Their decisions will be due by the end of September.



Your Money's Worth
Sylvia Porter

UP TO NOW, AT&T has been everyone's primary long-distance company. Even though you may be using another company, such as MCI, GTE Sprint or Allnet, you still have had direct access to AT&T. But the process now under way will alter that. You can expect three major changes once your local phone company instructs you to select AT&T or a competitor for your long-distance company.

1. You no longer will need a Touch-Tone phone to reach a company other than AT&T. A rotary-dial phone will just fine.
2. You won't have to dial, or punch, all those extra digits in order to make your calls on MCI or its kind. You'll be able to use your primary company simply by dialing "1"; plus the area code and phone number. Right now, to use any of the alternatives to AT&T, you have to dial the company's local access number, your personal code and then the number you are calling.

IF YOU HAVEN'T ALREADY BEGUN using another long-distance company, it would be wise to try one or two now to check their rates and features. First, check yourself — your calling habits, patterns and your bills. Then, advises Kelley Griffin at Telecommunications Research and Action Center, a consumer advocate group in Washington, call the toll-free numbers of the various companies operating in your region.

Caution: Call at least twice to verify the information the sales agent provides.

For an up-to-date chart that compares rates, services and features for the eight major long-distance companies, including AT&T, send a stamped, self-addressed business reply envelope with your request to TRAC, P.O. Box 12038, Washington, D.C. 20005.

Howard Johnson plans fancy, mid-priced hotels

By Steve W. Syre
United Press International

QUINCY, Mass.—Howard Johnson, known for his many-located motor lodges and roadside restaurants, is expanding in a new direction by creating group of mid-priced hotels with a swanky name.

Howard Johnson recently agreed to acquire the Chicago O'Hare Airport Roadway Inn, planning to make it the Plaza-Hotel name of the group. It will be known as the O'Hare Plaza-Hotel.

Howard Johnson hopes there will be 90 or more Plaza-Hotels within five years.

Howard Johnson doesn't say how much they expect from Plaza-Hotels. But Ferris said the company's 50-50 split between lodging and restaurant revenues will probably be maintained in the future.

The company has nearly 500 lodges and hotels, of which it owns about one fourth. Its restaurant revenues come from the places most commonly thought of as HoJo's, Ground Round establishments and another group called Cumberland Farms.

Many of the process of identifying buildings that would fit the Plaza-Hotel mold and getting investors together. Building new hotels will be unlikely in most cases.

Though a few of the Plaza-Hotels will be in suburban settings, so far they are located in New York, Washington, Minneapolis and Baltimore — looking mainly to attract the business traveler.

"I think building a new (mid-priced) hotel in a major city market is out of the question, though there are exceptions to that," Ferris said.

The combination of those (land, taxes, construction and other) costs will drive the price up so much you can't make a profit with a mid-priced hotel," he said.

Many Plaza-Hotels will become known as a Plaza-Hotel will need work. The latest acquisition, the 254-room hotel in Chicago, will require \$2 million worth of renovations before it opens.

The average cost of each hotel, to acquire or build, will average about \$600,000 per room, Howard Johnson said.

Ferris is also out looking for that kind of money from investors other than what to buy into a specific property or are interested in the concept.

Though Howard Johnson isn't interested in owning many hotels, Ferris said it may buy a property to hold while in search of an investor or take a percentage of another if it's needed to make a deal work.

There isn't any single model for the Plaza-Hotels, but they will have 200 to 350 rooms, facilities for business and social functions, and full bell service.

Ferris said the group may place hotels in places as well as Howard Johnson's motor lodges stray no farther than Canada and Puerto Rico.

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Regulators OK plan to aid Seabrook plant

By Richard March
United Press International

CONCORD, N.H.—Pointing to a possible financial collapse by the principal owner of the Seabrook nuclear plant, a divided state regulator commission has approved a \$425 million package to keep the company afloat.

The state Public Utilities Commission voted 2-1 Tuesday to allow Public Service Co. of New Hampshire — lead Seabrook owner — to sell "junk bonds" at interest rates of up to 21 percent and convert previously sold PSNH securities.

Consumer advocates blasted the vote, charging that regulators backed down after PSNH warned it would go bankrupt unless regulators approved the \$425 million package, the largest ever requested by the cash-strapped company.

"It's putting a gun to their head: 'If you don't do this, we're going to go bust,'" said Douglas Day of the Conservation Law Foundation, which had intervened in the regulator hearings on the package. "It's clearly clear that this is what the company has been doing all along."

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Ul directors cut workforce to counter projected deficit

NEW HAVEN (UPI)—United Illuminating's directors have voted to slash potential \$100 million deficit by a 10 percent work force reduction, a cash incentive for certain employees to retire early and selling of \$425,000 in the public utility's property.

Company officials said they did not know precisely how many jobs would be affected but the cuts would affect employees in the low-voltage lines. United Illuminating has 1,500 full-time employees.

The reductions are the second in a series of steps aimed at reducing the deficit projected by the utility's investment in the nuclear power plant in New Hampshire.

In May, the company had saved \$45 million, according to company officials, and the measures are continuing. They include cuts in salaries and directors' salaries, stock dividend reductions, deferrals of payments to suppliers and contractors and deferral of elimination of many routine construction and maintenance projects.

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If You Forget It...Cumberland's Got It!

News for Senior Citizens

Facelift gives senior center a new look

Editor's note: The senior column is prepared by the staff of the Manchester Senior Citizens Center.

By Jeannette Cave, Director Center Director

During the past week, the center has been undergoing a facelift. The TV room and the nurses' stations have been painted. The painting of the dining room is soon to be complete. Because of safety precautions taken with the asbestos removal, the building was completely shut down, event staff and volunteers. We were not able to complete all tasks as scheduled. Therefore, the center will be

closed for activities until Sept. 19. All activities are canceled until we reopen. You may register for classes by phone during this time.

Center programs and activities are open to all Manchester residents 60 years and over. The center is handicapped accessible. Our buses can accommodate wheelchairs. We ask that handicapped persons have someone accompany them, if they are not able to take care of their own personal needs. If anyone needs a ride, you must call the center a day in advance. To register for a class, call the center and leave your name and phone number. Those who are interested in taking ceramics should attend the first class on

Sept. 10. Registration will be taken at the first class.

Older Americans Day will be observed Sept. 19 at the Hartford Civic Center, where information booths will be set up on all programs and services available to senior citizens in the Hartford area. Health screenings and entertainment will also be on the agenda. Transportation will be available from the Senior Citizens Center. If you are interested, please call the center.

The fall schedule is as follows:
 Ceramics: Sept. 10 and 14 from 9:30 to 11:30 a.m.
 Oil Painting: Sept. 18 from 9:30 to 11:30 a.m.
 Crewel: Sept. 19 from 9:30 to

11:30 a.m.
 Basketweaving I: Sept. 24 from 9:30 to 11:30 a.m.
 Basketweaving II: Sept. 24 from 12:30 to 2:30 p.m.
 Square Dancing: Sept. 25 from 10 a.m. to noon.
 Macramé: Sept. 25 from 9:30 to 11:30 a.m.
 Exercise with Cleo: Sept. 25 from 1:30 to 3 p.m. and Sept. 28 from 10 to 11 a.m.
 Dried Flower Arranging: Sept. 27 from 9:30 to 11:30 a.m.
 Quilting: Sept. 28 from 9:30 to 11:30 a.m.
 Health Department Exercise: Oct. 1, 3 and 5 from 1:30 to 2:30 p.m.
 Refinishing: Oct. 3 from 9:30 to 11:30 a.m.

Arts and Crafts: Oct. 3 from 10 to 11:30 a.m.

Please note that you may register for one session of basketweaving. There is no difference in degree of difficulty. This is only to accommodate smaller, more manageable classes.

The Senior Center is looking for a temporary cook to prepare noon time meals. The position is 20 hours a week. The position also requires supervising ROTC students. If interested, please call Jack Peak at 647-3496.

Professional pushers are hired by the Japanese National Railroad to squeeze passengers into its cars so the doors can be closed.

Mayor's dog has its day

NEW YORK (UPI) — Archie, Mayor Edward Koch's disappearing dog, held a news conference but refused to talk.

The news conference, the first ever held by a dog at City Hall, was called for the canine who recently returned from a trip away from the mayor's residence, Gracie Mansion, on Saturday.

Koch offered a \$50 reward for the return of the 18-month-old, 100-pound mongrel, which is owned by Michel London, his cook at the mansion.

Archie is named after Archibald Gracie, the original owner of the official residence of New York City mayors.

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A good sized Cape Cod situated on a charming shaded lot. Some features include: 3 bedrooms, a spacious eat-in kitchen with birch cabinets and appliances, and a large ell-shaped family room. There's also a porch and a garage with a loft.



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 Quiet Street
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REAL ESTATE THIS WEEK

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 750 Main St., Manchester
 646-1511



HEBRON

Lovely 6 Room Plus raised ranch. 3 bedrooms, dining room, Partial Rec Room, large sun deck, over 1 acre nice location. only \$78,900.

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 Robert D. Murdock, Realtor

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SELLERS... IF WE DON'T SELL YOUR HOUSE WE'LL BUY IT!

Call 646-2482 for an appointment to see if your home can qualify for our guarantee. We can even land you up to \$100,000* so you can purchase your new home before your present is sold.

FOREST HILLS
 Brand new executive home on Wildwood Drive! 2 1/2 baths, fireplace, 7 spacious and functional rooms, plus an exceptional lot. \$119,000. Qualifies for 13% fixed rate "YANKEE MAC" mortgage.

TANNER STREET
 Magnificent "Quarter Cape" built with quality material and fine craftsmanship. Over 1700 sq. ft. of affordable living area. Qualifies for 13% fixed "YANKEE MAC" mortgage.

INVESTORS
 April 15th will be here again! Very soon. Tax time is the wrong time to start looking for shelter. Do it today with the help of this 3 family.

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 REALTORS
 189 WEST CENTER STREET
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 646-2482

D. W. FISH REALTY CO.
 243 Main St. Manchester Vernon Circle, Vernon
 643-1591 872-9153

3 Family \$75,500
 This is more than a beautifully remodeled home. It's an investment that provides nearly \$1,100 a month in income. Don't let this opportunity go by! Call our office right away for all the details.

Spacious \$127,500
 Manchester 8 room, 4 bedroom, split entry home located in Forest Hills. A large first floor features a fireplaced family room, a vaulted ceiling in the living room and a ceramic foyer. All of this on a beautifully landscaped lot with a view.

FOCUS / Food

WHY NOT GIVE A BRUNCH?

Got those mid-winter blues? No need to mope! Lift yourself out of the doldrums with a glorious mid-winter get-together. No matter how bitter the weather outside, everyone can be snug and cozy inside, leisurely enjoying good food and good friends.

But, if a mountain of incoming holiday bills makes you hesitant to throw a party, take heart. By planning a brunch, entertaining can be easy, economical and elegant.

Seasoned party givers know that adding just one spectacular dish to the menu can elevate even the most ordinary fare in the eyes of the guest. Here are some exciting brunch recipes that give a simple meal party airs while keeping your post-holiday finances in check. Each is a showpiece in itself.

What would you like to serve as the star of your brunch? A light and airy soufflé? A dazzling fruit compote? A maple-iced yeast bread rolled up around a moist and tangy fruit filling? Take your pick! Any one of these can make your party sensational.

For an exquisite, yet inexpensive entree, combine two classics. When you fold Shrimp de Jonghe ingredients into a cheese soufflé, the eggs will stretch a small package of shrimp to feed four to six people. The end result is the ultimate in elegance at an economical cost.

You don't have to admit to your guests that this streamlined soufflé recipe is surprisingly easy to make. It's simply a thick, egg yolk-enriched white sauce leavened with stiffly beaten egg whites. If the thought of making a soufflé terrifies you, just follow the recipe below for magnificently high results the first time around.

While a soufflé is best baked as soon as you prepare it, you can hold it up to two hours in the refrigerator, if necessary. But, do serve it immediately after baking to retain its puffy golden crown. Call your guests to the table just before you remove the soufflé from the oven.

With eggs on hand in the refrigerator, dozens of elegant, yet low-cost brunch specialties are possible. In addition to soufflés, consider quiches, stratas and omelets.

Would you like your brunch to highlight a fabulous fruit course? Especially during the wintertime when fruit choices are limited, a dish with tangy-sweet flavor is most welcome. Take advantage of the marvelous opportunity to capture the flavor of those sun-ripened plums of summer by serving moist and delicious prunes.

Plump prunes in a zippy orange and ginger sauce, add winter's fresh citrus fruits and you've created a Festive Fruit Compote. What a wonderful combination! When served in a sparkling glass dish, the jeweled tones of the citrus sections contrast dramatically against the glistening dark color of the prunes, giving this budget-minded dish luxurious eye appeal.

It has been awhile since you've enjoyed prunes, you're missing a good bet. They are rich in natural fiber, high in vitamin A and a good source of iron and other nutrients. Keep prunes on hand for quick brunch ideas, from appetizers to desserts. Their mellow sweetness combines beautifully with a variety of flavors.

Would you like your spectacular brunch to showcase a fragrant, homemade yeast bread, fresh from the oven? A bread that wins raves is Vermont Maple Swirl, rich with eggs and tangy with a plum-sweet prune-soak filling. You'll find the unique flavor combination of prunes and maple is truly delicious. Vermont Maple Swirl is a dazzling showpiece when drizzled with maple icing and garnished with prunes and nuts. Slice the bread on the diagonal to show off the beautiful sun-wheel design created by the dark filling against the golden, egg-enriched dough. Serve the bread with the meal or as a dessert with coffee afterwards.

Although some people are reluctant to try a yeast bread, they really aren't all that difficult to make and the impressive results are well worth the extra effort. Just be sure to heat the liquids to the proper temperature. To create a warm place for rising, put the dough in a cold oven and place a pan of hot water on the rack below.

Make just one of these spectacular menu items or all three. However you choose to present your brunch, you'll find each item is delicious, kind to the budget and nutritious. And each is well suited to a winter brunch menu.

So why not start with these recipes and plan a brunch to while away those bleak months ahead? There's hardly a better way to banish your mid-winter blues.



SHRIMP DE JONGHE SOUFFLE

Butter 1/2 teaspoon garlic powder
 Grated Parmesan cheese 1/2 teaspoon paprika
 1/3 cup butter 1/4 teaspoon salt
 1/3 cup all-purpose flour 6 eggs, separated
 1/4 cups milk 3/4 teaspoon cream of tartar
 1/2 cup dry white wine 1 package (6 oz.) tiny frozen cooked shrimp, thawed and drained
 1 tablespoon parsley flakes

FESTIVE FRUIT COMPOTE

1-1/2 cups (about 9 ounces) pitted prunes
 3/4 cup orange juice
 1/2 cup water
 2 tablespoons honey
 3 tablespoons orange-flavored liqueur
 2 teaspoons grated fresh ginger*
 1 teaspoon grated orange peel
 3 grapefruits
 2 oranges
 Mint sprigs

VERMONT MAPLE SWIRL

3-1/2 to 4 cups all-purpose flour, divided
 1/4 cup sugar
 1 package active dry yeast
 1/2 teaspoon salt
 1/2 cup milk
 1/3 cup butter, softened
 4 eggs, divided
 Prune Walnut Filling (recipe follows)
 Maple Icing (recipe follows)
 Halved pitted prunes and walnut halves (for garnish)

Butter bottom and sides of a 2 to 2-1/2 quart soufflé dish or straight-sided casserole. Dust with Parmesan cheese. Prepare a collar by making a 4-inch wide band of triple-thickness aluminum foil love enough to go around dish and overlap 2 inches. Butter one side of band and dust with Parmesan cheese. Wrap band around dish, dusted side in, and fasten with straight pins, paper clips or string. Collar should stand at least 2 inches above rim of dish. Set aside.

In medium saucepan over medium-high heat, melt butter. Blend in flour. Cook, stirring constantly, until mixture is smooth and bubbly. Stir in milk all at once. Cook and stir until mixture boils and is smooth and thickened. Stir in wine. Remove from heat. Stir in Gruyere cheese and seasonings until cheese is melted. Set aside.

In large mixing bowl, beat egg whites with cream of tartar at high speed until stiff but not dry, just until whites no longer slip when bowl is tilted. Thoroughly blend egg yolks and shrimp into reserved sauce. Gently, but thoroughly, fold yolk mixture into whites. Carefully pour into prepared dish. For a "top hat," hold spoon upright and circle mixture to make a ring about 1 inch from side of dish and 1 inch deep.

Bake in a preheated 350°F. oven until puffy, delicately browned and soufflé shakes slightly when oven rack is moved gently back and forth, about 35 to 45 minutes. Quickly, but gently, remove collar. Serve immediately. Makes 4 to 6 servings.

In small saucepan combine prunes, orange juice and water. Bring just to boiling. Remove from heat. Gently stir in honey, then the liqueur, ginger and orange peel. Cool, then cover and chill up to 2 days. Several hours before serving: Peel and section grapefruits and oranges. Combine citrus fruits with prune mixture. Cover and chill. Garnish with grapefruit shell halves with membranes removed. Makes 6 servings.

*If fresh ginger is unavailable, substitute 1 teaspoon ground ginger, stirring it into prunes, orange juice and water before bringing to boil.

In large bowl of electric mixer combine 3/4 cup of the flour, the sugar, yeast and salt, mix to blend thoroughly. In small saucepan combine milk and butter. Heat over low heat until very warm, 120 to 130°F. Butter need not melt completely. Beating at medium speed, gradually add milk mixture to yeast mixture. Beating at medium speed, gradually add 3 of the eggs, then 1 more cup of the flour. Beat at high speed 2 minutes. Mix in enough additional flour to make a stiff dough, about 1-1/2 cups. Turn out onto floured board. Knead 8 to 10 minutes, working in as much of the remaining flour as needed to make a smooth, non-sticky dough. Place in greased bowl, turning to grease top. Cover with plastic wrap and towel. Let rise in warm place until doubled, about 1-1/2 hours. Punch dough down. On lightly floured board, stretch and roll out dough into a rectangle 12 x 16 inches. Spread evenly with Prune Walnut Filling to within 1/2 inch of edges. Starting from long end, roll as for a jelly roll. Moisten edge diagonally, pinch side down, on greased baking sheet. Cover with towel and let rise in warm place until almost doubled, about 1 hour. Brush generously with remaining egg, beaten. Bake in middle of preheated 350°F. oven 25 to 35 minutes until evenly browned and loaf sounds hollow when tapped. Remove to rack to cool. Drizzle with Maple Icing and garnish with prune and walnut halves. To serve, cut into diagonal slices. Makes 12 servings.

PRUNE-WALNUT FILLING:
 Combine 1-1/2 cups (about 9 ounces) pitted prunes, 1/2 cup water and 1/2 teaspoon maple flavoring in container of electric blender. Blend until almost smooth, turning on and off and scraping sides of container as needed. Transfer to bowl; mix thoroughly with 1 cup chopped walnuts.

MAPLE ICING:
 In small bowl mix 1 cup powdered sugar, 1 to 2 tablespoons milk and 1/4 teaspoon maple flavoring until smooth and consistency desired for drizzling.

MENU

Shrimp de Jonghe Soufflé*
 Prune Muffins
 (Just add chopped prunes to favorite muffin recipe.)
 Milk Coffee Tea
 *See recipe above

MENU

Festive Fruit Compote*
 French Toast
 Choice of Syrups and/or Whipped Cream
 Milk Coffee Tea
 *See recipe above

MENU

Vermont Maple Swirl*
 Scrambled Eggs
 Bacon, Sausage or Ham
 Mimosa (half champagne, half orange juice) Coffee Tea
 *See recipe above

Freeze these pies now, and have great desserts later

Editor's note: Marge Churchill is a home economist who is a Manchester resident. She teaches microwave-cooking classes. If you have any questions regarding microwave cooking, send your questions to Microwave, Box 591, Manchester Herald, Manchester, Conn., 06040.

The freezer and microwave team up to make a winning combination when it comes to make-ahead desserts. Pies can be made using the microwave and then frozen for later use when minutes are important. These tasty pies will give you a head start in the dessert department because all of them are made to be frozen.

Serving frozen pies is just a matter of removing them from the freezer 30 minutes ahead of serving time. If the crust seems to be still frozen to the pie dish at the end of 30 minutes thawing time, this hint will solve the problem.

Dip a kitchen towel in hot water; wring out excess moisture. Fold to a size slightly larger than the bottom of the pie. Place the frozen pie in the pie plate on the hot towel. Allow to stand for a minute or two. The crust will release easily, and the filling will not melt or soften.

If you are using a frozen pie crust, remove the crust from the aluminum pie pan for baking. Place it in a glass pie dish. A clear glass plate is the best to use because you can see your pastry as it is being cooked through the bottom of the pie dish.

Hint: If you spray with cooking spray, the crust will release more easily from the dish after baking.

When the frozen crust is defrosted (it takes just a few minutes at room temperature), use fingers to mold pastry to shape of pie plate. Pierce the sides and bottom of the crust with a fork. Brush the crust with slightly beaten egg yolk and water, or vanilla extract and water to give browned effect.

Microwave on high for 4 to 5 minutes; rotate plate twice. If burned spots appear, shield with a bit of aluminum foil.

A properly baked pie shell should look dry, opaque and blistered on both top and bottom. Microwaved pastry will become flakier as it cools.

If you make your own pie crust, the directions for cooking are the same. However, if you add 3 or 4 drops of yellow food coloring to the water, the browning effect can be easily achieved.

Another suggestion is to use 1/2 cup whole wheat flour for each cup of flour your recipe calls for. For example: 3/4 cup flour plus 1/2 cup whole wheat flour equals 1 cup flour in your recipe.

Still another suggestion is to remove 1 teaspoon of water from the amount your recipe requires, and



Marge's Microwave Kitchen
Marge Churchill

substitute 1 teaspoon of vanilla extract.
Your own pie crust may take slightly longer to bake due to the thickness of hand-rolled dough. Homemade crusts may take 5 to 6 minutes on high. Check carefully, and do not over-bake.

Graham Cracker Crust
1/4 cup plus 1 tablespoon butter or margarine
1 1/2 cups fine graham cracker or cereal crumbs
2 tablespoons brown or granulated sugar
1 glass pie dish, 9 to 10-inch size
Melt butter in pie plate at 70 percent power (Med-High) for 1 minute, 15 seconds. Stir in crumbs and sugar. (Reserve 2 tablespoons crumb mixture to garnish, if desired.)
Press crumbs firmly and evenly against bottom and side of plate. Pressing with a smaller pie plate or custard cup works well.
Microwave on high for 1 1/2 minutes; rotate after 1 minute. Cool.

Rhubarb-Raspberry Pie
Microwaved 9-inch pastry pie shell
1 egg yolk, beaten
2 teaspoons unflavored gelatin
4 cups cut-up rhubarb
2/3 cup sugar
1 package (10 ounces) frozen raspberries
1/4 cup butter or margarine
1/2 cup all-purpose flour
1/4 cup packed brown sugar
2 tablespoons quick-cooking oatmeal
1/4 teaspoon ground nutmeg
Egg yolk shell as directed above. Brush with egg yolk. Microwave on high for 30 to 60 seconds, or until

chocolate-Almond Ice Cream Pie
2 microwaved 9-inch graham cracker crusts
1 can (12 ounces) almond filling
1 quart vanilla ice cream
1/2 cup Amaretto
1/4 cup chocolate syrup
2 1/2 cups sweetened whipped cream or prepared whipped topping
Prepare crusts as directed. Gently spread half of almond filling in each crust. Set aside.
Microwave ice cream at 50 percent power (Med) for 20 to 30 seconds, or until softened.
In a mixing bowl, beat ice cream and Amaretto with electric mixer just until blended. Divide evenly between two crusts. Freeze for one hour.
Blend syrup into whipped cream. Spread half on each pie to cover. Sprinkle with reserved graham cracker crumbs, if desired. Freeze until firm. Wrap, label and freeze no longer than two weeks.

Peach Parfait Pie
1 microwaved 9-inch pastry pie shell
1 3-ounce package lemon-flavored gelatin
1 pint peach ice cream
1/2 cup whipped topping
To garnish: additional whipped topping, fresh or frozen peach slices, fresh mint sprig.
In a 2-quart bowl, combine gelatin and water. Microwave at full power 2 to 3 minutes or until gelatin dissolves, stirring 3 times. Add ice cream by the scoop or spoonful, stirring until melted.
Stir whipped topping into ice cream mixture. Whisk until smooth. Refrigerate until firm. Mixure mounds, about 45 minutes.
To serve: unwrap and dip pie plate in hot water for 20 to 30 seconds, or until softened.
Wrap, label and freeze no longer than two weeks.

Chocolate Fudge Pie
1 microwaved 9-inch graham cracker crust
1/2 cup sugar
2 tablespoons cornstarch
1/2 teaspoon salt
1/2 cup milk
4 egg yolks or 2 whole eggs, beaten
1 package (6 ounces) semi-sweet chocolate chips

Octopus becoming American delicacy, though charbroiled it's not at all pretty

VIRGINIA KEY, Fla. — One look at the charbroiled octopus nestled on a warm plate at a local seaside eatery brought one thought to mind — it has got to taste better than it looks.

Surprisingly, octopus has its own distinctively pleasant taste resembling scallops, if anything. Dr. Gil Voss says the taste depends on how it is prepared.

Voss and his wife, Nancy, cephalopod experts at the University of Miami's Rosenstiel School of Marine and Atmospheric Science on Virginia Key, first ate octopus in Tarpon Springs, Fla., during World War II.

"Now every time I go to Tarpon Springs I get a plate of octopus, a bottle of white wine, a loaf of Greek bread and I'm quite satisfied," Voss said.

About four months ago Voss started Florida's first octopus farm by anchoring about 400 PVC pipes under 40 feet of water near Tampa. It has failed to yield a single octopus, but Voss says he is not worried because it's only a matter of time.

"The problem," Voss said, "is the octopus has a life span of about one year. The male dies after mating and the female dies shortly after spawning. The uniform water temperature this year caused all of the adults to reproduce at about the same time and die before the traps were in the water."

"Within a few months adult octopus should start showing up," he said. "It's a practical method and we've simply got to find the right time of year, the right temperature, the right depth."

Voss plans to put another 60 traps offshore near Palm Beach. He also wants to keep his traps in shallow water so stone crabs, fisherman can use their enemy for profit.

"I couldn't get anybody interested in this idea for years and then I started documenting the amount of octopus that was coming into the Port of Miami alone. More than a half million pounds a year," he said.

"Last year they were so plentiful they started wrecking havoc on the stone crabs. Fishermen were opening their crab pots and finding octopus," he said.

STATE OFFICIALS and fishermen asked Voss for help and he was able to get a project grant from the Gulf and South Atlantic Fisheries Development Foundation.

A few Florida fishermen are developing the trade and the demand for the eight-legged mollusk is increasing, Voss said.

"Before, they were throwing away octopus they caught in stone crab pots," he said. "I had one fisherman call me recently saying he was paying all of the operating costs for his business on the octopus he caught."

The French, Italian, Greeks, Cubans, Spaniards and Japanese are far ahead of most Americans in the consumption of octopus. In Hawaii, fresh octopus sells for up to \$9 a pound compared to \$1.20 a pound in the continental U.S.

Like most cephalopods, octopus is tough and must be boiled for at least an hour before it is prepared. At least four restaurants in the Miami area have octopus on the menu, Voss said.

ALTHOUGH OCTOPUS ink has an anesthetic effect on predators and prey, it poses no danger in human consumption. In some dishes it is an essential part of the cooking process, Voss said.



Marine scientist, Dr. Gil Voss, at right, and his graduate student Roy Morris hold onto their new octopus pot designed to provide a resting spot for octopi in a harvesting effort for the two have begun. The two men from the University

of Miami Rosenstiel School of Marine Science, have put out numerous PVC octopus pots to gather the tiny sea creatures for consumption at people's dinner tables.

The more common commercial variety is the octopus is simmered in its own ink," he said. "Actually it was one of the most horrible looking things I ever saw, but it was most delicious."

The octopus is hardly the man-killing deep sea monster seen in B movies.

The largest on record measured 31 feet and was of the octopus dofleini species found in Alaska, Washington, Oregon and Japan. Even at that size, in a tangle with a human it would have ended up chowder, Voss said.

"Most people think they are slimy nasty things, but beauty is in the eyes of the beholder," he said. "I don't think they're necessarily beautiful, but they are delicious."

1/2 teaspoon vanilla
2 tablespoons coffee liqueur
1 cup sweetened whipped cream or prepared whipped topping

Prepare graham cracker crust as directed. In a medium-size mixing bowl, mix sugar, cornstarch and salt. Blend in milk. Microwave on high 4 to 8 minutes, or until thick, stirring 1 or 2 times with a wire whip. Stir a small amount of hot mixture into beaten egg yolks. This is called "tempering," and it raises the egg temperature slowly. Return to hot mixture, stirring constantly.

Microwave on high 1 to 1 1/2 minutes, or until very thick, blending with wire whip 1 or 2 times. Stir in chocolate chips and vanilla until chips melt. Pour into crust. Chill until set.

Blend liquor into whipped topping and spread on cooled filling. Sprinkle with reserved graham cracker crumbs. Freeze until firm. Wrap, label and freeze no longer than two weeks.

Prepare crust as directed. Gently spread half of almond filling in each crust. Set aside. Microwave ice cream at 50 percent power (Med) for 20 to 30 seconds, or until softened.

In a mixing bowl, beat ice cream and Amaretto with electric mixer just until blended. Divide evenly between two crusts. Freeze for one hour.

Blend syrup into whipped cream. Spread half on each pie to cover. Sprinkle with reserved graham cracker crumbs, if desired. Freeze until firm. Wrap, label and freeze no longer than two weeks.

To serve: unwrap and dip pie plate in hot water for 20 to 30 seconds, or until softened.

Wrap, label and freeze no longer than two weeks.

To serve: unwrap and let stand for 30 minutes. Garnish with peach slices, additional whipped topping and mint sprig.

Variation: Raspberry Parfait Pie — substitute raspberry flavored gelatin for lemon gelatin and frozen raspberry yogurt or sherbet for peach ice cream. Garnish with fresh or frozen raspberries.

Lime Parfait Pie — substitute lime-flavored gelatin and lime sherbet for peach ice cream. Garnish with fresh lime slices.

Here're flavors Howard Johnson never thought of

I scream. You scream. We all scream for ice cream.

It's true, it's true. If you don't like ice cream, it's not American, especially during the summer when you give up thoughts of pork chops with gravy for the image of cold ice cream tantalizing your mouth and mind. 5 Englanders are ice cream freaks too, with a proliferation of all-natural ice cream stores in many communities, such as Boston and Portland, Maine.

Ice cream commercially made is usually a lot different and includes stabilizers such as guar gum and carageenan to keep the product frozen during shipping and in supermarket freezers where the temperature can rise.

"But the recipe for ice creams is deceptively simple. If you're going to make a batch at home there are several relatively inexpensive machines on the market with few directions.

Unlike cooking food, the idea of an ice cream "recipe" is what you put into the base. At Hendrie's in Milton, Mass., they use a base that includes cream, milk, condensed skim milk, sugars, sugarless egg yolks and stabilizers.

Some old-fashioned recipes include using salt and ice in the middle of the mixing machine which is done with a hand crank or with electricity.

But the big craze in ice cream is flavor. At The Wizard in the Charlestown section of Boston, they have a double orange chocolate chip you would crawl on a hot sidewalk to reach.

Chris Fratalla, who makes the ice cream at The Wizard, whips up 110 flavors like magic but says that lamentably working in an ice cream parlor and being faced with even black raspberry every day is too much of a good thing.

"I used to eat ice cream every day, but after you do it for six months you get a little sick of it," he says.

Fratalla, with a tone to make your mouth water, says "other stores go through a more manufactured process, the chocolate and strawberries come in a container. We use fresh peeled oranges and coconut and Hawaiian pineapples," although that makes the ice cream a lot more expensive than store-bought in cardboard boxes.

At Herrell's in Cambridge, Mass., manager Jessica Leahy says ice cream starts off with a base of cream and vanilla extract, into which the various flavors are put.

"There are different proportions and timing, I couldn't tell you all of it because that's proprietary information and all the other stores would put it out," she says.

That's because between ice cream stores, there's a battle for taste buds that has transcended your basic van-cho- straw mix. People want double oreo and smoothie filled with Heath bars, muld pies and ice cream with turken bones.

Fratalla recommends people who make ice cream at home experiment with flavors that don't seem to go together, although the people at Hendrie's say while it's a lot of fun, home-made ice cream will probably cost you more.

But just for starters, after you prepare your base of cream and butterfat, here are some ingredients to add:

Chocolate chips, fresh peach slices, blueberries, raspberries, chocolate pudding or syrup, coconut, peanut butter chips, sliced bananas, melted fudge, gatural mint, herbal iced tea — and your imagination.

New England Recipes

Try some of the region's most diverse ethnic foods

By United Press International

Newspapers in New England regularly print recipes because many readers love to cook at home. But at The News in Southbridge, Mass., editor and publisher Loren Ghiglione had an idea his readers might have some better ideas.

Ghiglione, along with Mark Ashton and Roy C. Gunter, Jr., asked representatives of the region's diverse ethnic communities to select some special recipes and special occasions for their favorite foods.

The result was "Ethnic Stew," a cookbook that ranges from Italian to Macedonian-Romanian to Laotian and offers cooking ideas that are sometimes exotic but always fairly easy to prepare.

"Thank you for forcing us to think about our culinary heritage," was the comment the editors got from their neighbors and readers. "As the years go by, the group and others bur and our young people are losing track of their true roots."

There is Albanian Great Lent Supper, an Epiphany meal in a

Frankfurters and kraut are easy cookout favorites. Next cookout, go one step beyond grilling kraut and prepare a combination of kraut and frank in a mustard dressing sauce in a pan over the coals.

Serve with vegetables and fruits.

Kraut and Frank in Cheese Sauce
2 tablespoons butter or margarine
2 tablespoons all-purpose flour
1 cup milk
1 cup shredded Cheddar cheese
1/4 onion
1 teaspoon prepared mustard
3 cups drained sauerkraut

In large saucepan over medium-hot coals, melt butter over low heat. With wire whisk, stir in flour until smooth. Gradually add milk, then mustard, and continue cooking, stirring constantly, until mixture begins to bubble around edge of pan, and is thickened.

Add kraut and frankfurters and cook, covered, about 3 minutes or until heated through.

While kraut mixture is heating, arrange rolls, cut-side up, on grill. Grill about 2 minutes or until lightly toasted. Place two on each of six plates. Spoon kraut and frank in cheese sauce over all, dividing evenly.

This kitchen-tested recipe makes 6 servings.

Fruit drinks go down easy in the summer

Fruit drinks, such as a strawberry-watermelon slush or a pineapple tea, can be made in quantity and are good thirst quenchers on hot days.

Here are easy recipes to follow. Youngsters will enjoy them chilled from the freezer.

Strawberry-Watermelon Slush
2 cups cubed watermelon, cleaned and hulled
1/2 cup sugar
3 tablespoons lemon juice from concentrate
2 cups ice cubes
Mint leaves, watermelon chunks and strawberries for garnish, optional

In blender container, combine all ingredients except ice and blend until smooth. Garnish as desired. Serve immediately.

This kitchen-tested recipe makes about 5 cups.

Pineapple Tea
2 tablespoons unsweetened instant tea
1/4 cup sugar
1 cup hot water
4 cups pineapple juice, chilled
1 1/2 cups cold water
1/2 cup lemon juice from concentrate
Ice

Pineapple chunks, cherries and mint leaves for garnish, optional

In pitcher, combine tea and sugar; add hot water. Stir until sugar dissolves. Add pineapple juice, cold water and lemon concentrate. Serve over ice. Garnish with fruit and mint, if desired.

This kitchen-tested recipe makes about 2 quarts.

This marinated steak makes a zingy dinner

By Allen Cloire
NEA Food Editor

Marinating a cut of beef for grilling adds to its flavor and also tenderizes the meat.

The marinade for a gaucho steak has zingy flavor with the addition of chili powder, crushed red peppers and fennel seeds. Those who prefer not to use wine may substitute a 1/4 cup of cider vinegar or their favorite flavored vinegar.

Gauchos's Marinated Steak
1/4 cups dry red wine
2 tablespoons vegetable oil
1 1/2 teaspoons chili powder
1/4 teaspoon fennel seeds
1/4 teaspoon salt
1/4 to 1/2 teaspoon crushed red peppers
2 cloves garlic, pressed
2 to 2 1/2 pounds top round steak

Remove steak from marinade (reserving marinade) and place on grill over ash-covered coals or on rack in broiler pan so surface of meat is 4 to 5 inches from heat. Broil at moderate temperature to rare or medium, 25 to 40 minutes, depending on thickness of steak and doneness desired, brushing with marinade and turning occasionally. Carve in thin slices, diagonally, across the grain of the meat.

This kitchen-tested recipe makes 6 to 8 servings.

Lithuanian Zuvu su Morkomis (Fish with Carrots)
2 pounds fish
6 large carrots
2 cups oil
1 cup ketchup
1 heads onion
1/4 teaspoon ground pepper
1 lemon
2 teaspoons salt

Cook just until vegetables start to lose their crispness. Some cooks add a little sugar.

Peel and crush the garlic clove. Add crushed garlic and ginger root to cooking oil that has been heated in a frying pan or wok. Cook until garlic is golden brown. Add chicken pieces and cook until chicken is tender and browned. The oil should be hot enough to brown but not burn the garlic.

Additional powdered ginger may be added to achieve the normal pungency of Laotian cooking. Now add slices of tomato and scallion.

Laotian Patkai (Chicken Ragout)
3 pounds chicken pieces
3 tablespoons cooking oil
1 clove garlic
6 frankfurters, halved crosswise
6 hamburger rolls, split

Into large saucepan place beans, water, oil, onion, celery leaves, paprika and oregano. Bring to a boil. Cover and cook over low heat for about 1 hour, until beans are tender. Add salt when finished. Serve 6.

Grill frank and kraut

In large saucepan over medium-hot coals, melt butter over low heat. With wire whisk, stir in flour until smooth. Gradually add milk, then mustard, and continue cooking, stirring constantly, until mixture begins to bubble around edge of pan, and is thickened.

Add kraut and frankfurters and cook, covered, about 3 minutes or until heated through.

While kraut mixture is heating, arrange rolls, cut-side up, on grill. Grill about 2 minutes or until lightly toasted. Place two on each of six plates. Spoon kraut and frank in cheese sauce over all, dividing evenly.

This kitchen-tested recipe makes 6 servings.

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FRESH-MIXED FRY PARTS
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completely. Put into bowl, add 1/2 cup previously prepared mashed potatoes (thick), pinch of salt, and mix well. Drop balls made of potato mixture (size of walnut) and boil gently 15 minutes or until soft. Drain in a colander and put into a bowl. Cook chopped onions in oil until golden brown and pour over kluak.

With real Polish ham, this is extra good and a welcome variation from boiled, baked or mashed potatoes. It is also delicious with pork chops. For a special treat, sprinkle with a little Parmesan cheese.

Polish Potato Kluaki
Peel and shred five large potatoes. Squeeze excess water out

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Create your own vinegars and save money

By Nancy Poops
Herald Reporter

Have you ever noticed those fancy vinegars on the gourmet shelves of your local market or delicatessen?

Narrow bottles with delicate tracings of tarragon, dill or other herbs inside these flavored vinegars command a mighty fancy price — usually at least \$4 per pint.

Fortunately, even the least experienced cook can create these same vinegars, using commercial white vinegar and only minimal effort.

In fact, the most difficult part of the whole project may be trying to locate the bottles you'll need for storing these condiments, or giving them as gifts. Ask friends to hang onto pint-size wine

and vinegar bottles, and half-pint salad dressing and syrup containers.

This is the ideal time to begin making vinegars, because many farmers' stands are selling herbs of various kinds. Find someone who's got dill, tarragon, rosemary, thyme or bay, and ask for the woodiest stems. Then you'll get these for free.

Cut your herb stalks into sizes which match the lengths of the bottles. At first, you'll probably do best with just one kind of herb in each jar; however, a clove of garlic, cut into quarters, may be added to just about any of the vinegars, as well.

Warm a saucenpan of vinegar (but don't bring to the boil) and fill bottles to within an inch of the top with the vinegar. Screw the lids on. There's no need to process this product in a boiling water bath.

Allow the herb-vinegars to steep for at least a

month before tasting. You'll find they are excellent in salad dressings, with fish, and in recipes which call for an exotic taste.

For a more extravagant variation, use white wine vinegar with the tarragon, rosemary or thyme. The delicacy of white wine vinegar is overpowered by dill. Or chop a combination of herbs — perhaps a few fresh bay leaves, some oregano and rosemary — into a bottle of red wine vinegar. Add a crust of oil, and you have a wonderful Italian salad dressing.

Finally, when you're giving these vinegars as gifts, be sure that your tag says WHAT it is, as well as WHO it's for. Nothing like having a mystery bottle of something-or-other moldering on your shelves. Makes it mighty hard to write thank-you notes, as well.

'Country Dinner' chain lured Lucille out of retirement

By Kathy Hill
United Press International

ST. LOUIS — Cooking is an art Lucille May has been developing most of her 72 years, so she jumped at the chance when a restaurant chain asked to use her name and recipes for a new country-style cooking operation.

"I like my free time as much as anyone," Mrs. May said. "But after I retired I found myself cooking for all my friends and entertaining them. I've always been very busy."

Mrs. May retired after 50 years in the restaurant business but got back into cooking when the national restaurant chain of Gilbert-Robinson Inc. asked her to lend her name and culinary talents to its latest restaurant, Lucille's Country Dinner House.

"Some people read a murder mystery or a magazine before they go to sleep. I read a cookbook," she said.

Mrs. May previously worked in the restaurant chain's test kitchen, creating new recipes from her Arkansas background as a Southern country cook. "I come from a family of good cooks," she said. "I was one out of four girls and I was the oldest. When I was little I helped my mother cook."

"Cooking is an art. You have to have ingenuity. My mother did. Her food was, to me, gourmet."

MRS. MAY BEGAN cooking professionally in 1930. She and her husband, Conway May, managed several country clubs in the Kansas City, Mo., area, and later moved to the Jefferson City Country Club in 1941. During those years, Mrs. May's culinary ingenuity was often called upon.

"Most new recipes come about by necessity," she said. "I was in the food business during World War II. I taught myself to do things without something the recipe called for."

Her customers also pressured her to develop new recipes — especially during the Christmas season.

"Everyone was always saying, 'Lucille, give me something new,' and I'd have to come up with something different all the time."

MRS. MAY JOINED the Gilbert-Robinson test kitchen in 1965. The firm operates the Bristol Bar &

Grill in the St. Louis area, and Houlihan's at locations across the country.

"Once when I was working with a chef in the test kitchen and I'd done something wrong, I was getting really frustrated. And he looked at me and said, 'Lucille, this is a test kitchen.'" She laughed.

"We had our flops, but there were always plenty of people who came to eat there."

Mrs. May had her successes, too. Houlihan's still serves her apple strudel pie and country club bleu cheese dressing. Bristol's serves her steamed drop biscuits.

Recipes for Lucille's Country Dinner House also are adapted from her Arkansas days. Among the restaurant's entrées are slow-cooked Southern fried chicken for \$6.95, barbecued pork ribs for \$8.50, skillet-fried catfish with cornbread batter for \$6.50, and fried chicken livers on buttered toast for \$5.95.

The food is all served family style. The vegetables are served on the plate with the meat at Lucille's — they're brought to the table in bowls. If two or more people order the same meal, the meat is brought to the table on a platter.

"I think we're going back to more casual living and serving," Mrs. May said. "We'll be serving good country food, and plenty of it."

MRS. MAY WON'T be cooking the food, although she said she'd be willing to pitch in "if things got busy." But she created all the recipes others will be cooking.

And she's pleased with her cooks. "The assistant chef here is a woman. She's very good," Mrs. May said. "Don't get me wrong — there are men in the restaurant business and they are wonderful — but women have a special touch that makes things just right."

Although a spokesman for Gilbert-Robinson said there were no immediate plans for a chain of Lucille May Country Dinner Houses, Mrs. May said she was told the company would keep a close eye on the new restaurant to determine whether franchising was possible.

Mrs. May said she is getting a special thrill out of her nameake restaurant.

"It's very exciting to see your name up in lights," she said.

Here are some recipes that made her popular

ST. LOUIS (UPI) — Here are some of Lucille May's favorite recipes:

Shoeppeg Salad
15 ounce can peas, drained
15 ounce can white shoe peg corn, drained
8 ounce can sliced water chestnuts, drained
1 cup diced celery; 1 bunch diced green onions
8 ounces diced green pepper Marinade
1/2 cup sugar
1 teaspoon salt
1/2 cup cider vinegar
1/2 cup salad oil
Mix marinade well and pour over vegetables.
Marinate 3 to 4 hours or overnight.
Serves 12 to 15

Lucille's Potato Rolls
1 cup whole milk
1/2 cup granulated sugar
1/2 cup butter or margarine
1 cup mashed potatoes

1 cup potato water
2 whole beaten eggs
1 package dry yeast or 1 cake (1/2 ounce) yeast
7/8 cup all-purpose flour
Scald together milk, sugar, salt and butter; cook and mash potato.
While potatoes are still hot, add potatoes and potato water to first mixture; add yeast and mix together well; add flour a little at a time until dough forms a ball.
Place on dough board or table and knead lightly with a cup of flour; let dough rise until double in size; roll out into your favorite rolls; dough can be placed in the refrigerator and used the next day.
Makes 3 to 4 dozen rolls.

Lucille's Corn and Tamale Casserole
1 can tamales
1 can cream style corn
1/2 onion, chopped fine
1/2 cup sharp cheddar cheese, grated
8 crackers, crushed
Butter casserole; place tamales in casserole and mash well; add cream style corn, onions, and cheese; mix well; pour over tamales; over top of

casserole place the 8 crushed crackers and dot with 2 tablespoons of butter; bake in a 350 F oven for 30 minutes. Serve hot.
Serves 6 to 8.

Lucille's Peach Cobbler
Favorite pie crust
30 ounces fresh frozen peaches
2 1/2 cups granulated sugar
1 1/2 cups cornstarch
1/2 cup cold water
2 tablespoons butter
1/2 teaspoon almond extract
Mix sugar and cornstarch together in sauce pot and add cold water and peaches; place on range and stir to dissolve sugar; let mixture come to a full rolling boil; boil mixture for 5-6 minutes; add butter and almond extract. Place mixture in 9x9-inch pan and cover with crust; sprinkle top with 1 tablespoon sugar and dot top with 1 tablespoon butter; bake in a 375 F oven for 15 minutes; reduce heat to 350 degrees and bake for 20 minutes or until done.
Serves 10 to 12.

Advice

If owners in control, pets are too

DEAR ABBY: I am your animal control officer. I am not the dreaded "dog catcher" or the "murderer" you call me. It is not I who allow my pet to roam the streets. I contract diseases from other free-roaming animals, to be hit by passing motorists or poisoned by ratting garbage. I am the one who must look into those sick, pain-glad eyes, try to remove the animal without causing it further pain, and then humanely "put it to sleep" to put an end to its suffering.

It is not I who allows your pets to breed, then dumps the unwanted puppies and kittens on roadsides and in shelters. I'm the one who must find the tiny animals before they die of starvation, exposure or disease, and as an act of mercy, exterminate them. It hurts me to be forced to kill hundreds of thousands of animals each year, but because of your irresponsibility, I have no choice.

Dear Abby
Abigail Van Buren

other abandoned hungry animals, killing livestock, fowl and game. I am not the one who breeds and fights dogs in the name of "sport." But I'm the one who fights the breeders and participants, and must pick up the dead and dying animals that have been left behind.

It is not I who keeps a pet confined in an area too small — without food, water, shelter or exercise. But I must deal with the irresponsible owner who does.

It is not I who refuses to spend the time and money to keep up regular inoculations that all pets require. But I am the one who must pick up the sick animal that is dying of a preventable disease.

"The next time your pet is picked up, or you are cited for neglecting or abusing it, remember, I am only trying to get you to fulfill your responsibility to your pet, your neighbor and yourself.

Do not scorn me. Respect me, for I am the product of your irresponsibility. I love animals, and I care.

ANIMAL CONTROL OFFICER

DEAR OFFICER: Thank you for a powerful message that needs to be repeated often. No pet should be allowed to breed indiscriminately. Please, please have your pet spayed or neutered. And if you have a dollar or two to spare, please send it to your local S.P.C.A., as it can feed and care for all those kittens and puppies a little longer — instead of exterminating them immediately for lack of food.

I love animals, and I care, too.

Here is a plum pie with a Mexican twist

By Allen Claire
NEA Food Editor

Lean pork is a reasonable buy and lends itself to barbecuing. The secret to tasty pork is cooking the meat slowly over an until a meat thermometer, with a special sauce.

You may cover your grill while charcoaling and for better results use a meat thermometer. Let meat set 15 minutes before carving.

Mexican Plum Pie
1 1/2 to 2 cups sugar
2 pounds fresh plums, halved and pitted
Butter, softened
8 flour tortillas
4 teaspoons sugar
1 teaspoon cinnamon
Grated semi-sweet chocolate
Sour cream

RV sales soaring
FOREST CITY, Iowa (UPI) — Sales of recreational vehicles have increased dramatically, according to a leading manufacturer, and 25 percent of the U.S. population now spends some vacation time camping out.

Winnebago Industries, which began producing motor homes in 1958, says it posted a 43 percent increase in sales of motor homes in 1983 over the previous year.

Each item comes with a cover that offers "three-way versatility," the company states. "With the new line combines 'the elegant look of crystal' with the durable performance of Pyrex." Corning reports. Pyrex is Corning's line of cookware that can tolerate extreme temperature changes without cracking, and is designed for cooking in the oven, as well as serving and storage.

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Make jam easily in your freezer

As we move into the fall season, a stroll through the fresh produce section of food markets is quite an adventure. Plump, deep red cranberries are a sign that cooler weather, as well as holidays, is on the calendar. Note the bounty of fresh pears, too.

Both fruits are deliciously compatible in an easy freezer Pear Cranberry Jam that really deserves to be called "no cook." Pop a package of powdered fruit pectin into your shopping cart, too. Count on the pectin to help capture fresh fruit flavor and assure a successful "set."

Whether you're a "pro" or novice at jam making, this freezer jam is free of guesswork if you follow directions accurately. Open the package of powdered pectin and flip through the recipe leaflet insert. Familiarize yourself with the fact that recipes are developed especially for powdered fruit pectin.

Although there is another version of fruit pectin — liquid fruit pectin — that comes in pre-measured pouches — one should not be substituted for another.

Remember, the use of commercial fruit pectin supplements the natural fruit pectin which decreases as fruit ripens. It's the pectin that makes jam "jam" and jelly "jelly."

Where should you begin? First, by reading the recipe carefully and lining up the ingredients before you begin to prepare the fruit mixture. Ladle quickly into scalded freezer containers of not more than one pint capacity.

Then, cover at once with tight medium lids. Let stand at room temperature 24 hours; then store in freezer. Small amounts may be covered and stored in refrigerator up to 3 weeks.

Makes about 7 cups or about 8 (8 fluid ounces) containers.

Cranberry-Apple Relish
3/4 cups prepared fruit (1 pound fully ripe cranberries, 4 medium apples (1 pound) and 1 medium lemon)
4 1/2 cups (2 pounds) sugar
1/2 cup water
1 box (1 1/2 ounces) powdered fruit pectin

First prepare the fruit. Peel, core and finely chop about 2 pounds pears. Measure 2 cups into large bowl or pan. Grind about 1 pound cranberries; measure 1 cup. Add cranberries and orange rind to pears.

Then make the jam. Thoroughly mix sugar into fruit; let stand 10 minutes. Mix water and fruit pectin in small saucenpan. Bring to a boil and stir, stirring constantly. Stir into fruit. Continue stirring 3 minutes. (A few sugar crystals will remain.)

Ladle quickly into scalded containers. Cover at once with tight medium lids. Let stand at room temperature 24 hours; then store in freezer. Small amounts may be covered and stored in refrigerator up to 3 weeks.

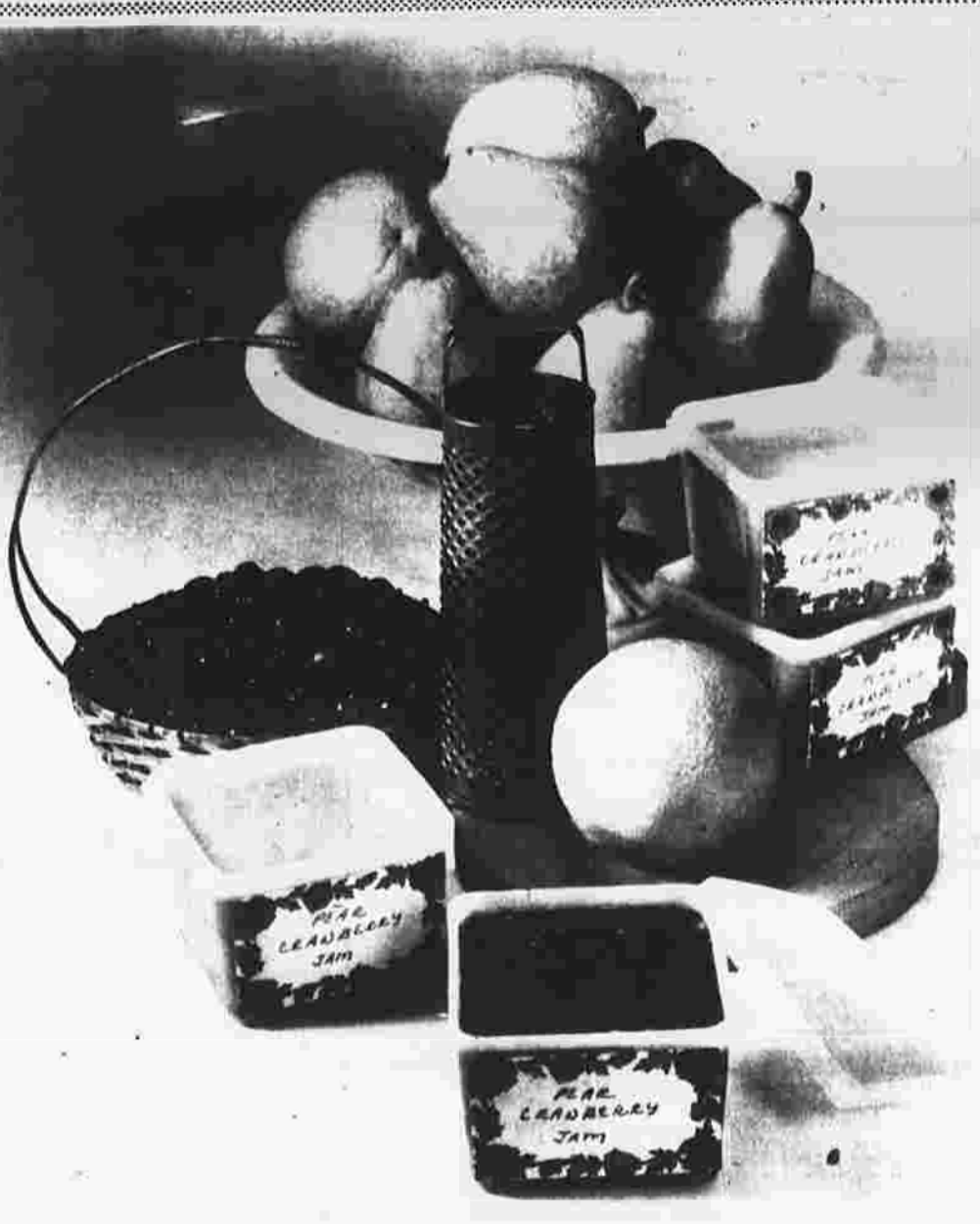
Makes about 7 cups or about 8 (8 fluid ounces) containers.

Chili and Hot Tamale
1 medium onion
2 tablespoons butter
1 can chili
1 cup cooked rice
1 can tomatoes
1/2 cup grated cheddar cheese

Saute onion in butter. Add chili and bring to boil. In a casserole, alternate layers of chili mixture with rice and tomatoes, ending with chili on top. Sprinkle with grated cheddar cheese. Bake at 350 degrees for 30 minutes.

Nachos with Frijoles
1 1/2-ounce can refried beans
6 cups corn tortilla chips (plain doris or tostitos)
2 cups grated cheddar cheese
1 3-ounce can sliced jalapenos
1 chopped medium tomato
2 tablespoons minced onion

Combine tomato sauce, broth, onions, green chiles and seasonings in a 1-quart microwproof casserole. Cook on high 10 minutes or until mixture melts. Stir in cheddar, hot sauce and jalapenos. Combine tomato sauce, broth, onions, green chiles and seasonings in a 1-quart microwproof casserole. Cook on high 10 minutes or until mixture melts. Stir in cheddar, hot sauce and jalapenos.



Novices and seasoned jam makers alike will want to try making an easy pear-cranberry jam in the freezer.

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Fry up gingered chicken

Here is a recipe for ginger-fried chicken that works well for dinner or for brunch.

All the ingredients can be prepared a few hours to a day in advance and cooked just minutes before serving.

Ginger-fried chicken
2-ounce package cellophane noodles (may be labeled bean thread or saitan; sold in oriental markets and some supermarkets)
1/2 cup plus 2 tablespoons beer
1/2 cup all purpose flour
4 (about 4 ounces each) boned, skinned chicken breast fillets, pounded between two pieces of waxed paper to scant 1/4 inch thickness
1/2 teaspoon cayenne
Salt
4 scallions, white parts only, blanched one minute in boiling water to cover; drain, cover with cold tap water and drain again
Peanut oil for deep frying

For the sauce:
1/2 cup chicken broth
1 tablespoon sugar
1 tablespoon rice vinegar
1/2 teaspoon coriander
2 tablespoons ginger juice (made with coarsely chopped fresh ginger root in a garlic press; discard pulp)
1/2 cup orange juice
1/2 teaspoon sambal olek (an Indonesian spice mixture. Cayenne may be substituted)
Garlic:
1/2 teaspoon oriental sesame oil
1 tablespoon peanut oil, or less if using a non-stick skillet
1 inch piece fresh ginger root, peeled and cut into matchstick slices
1/4 of a medium-sized red bell pepper, stemmed, seeded and cut into matchstick slices — about 1/2 cup prepared

First, mix sauce ingredients in small saucenpan and set aside. At serving time, bring quickly to a boil, stirring; boil 1 minute, and strain. Then, cut up garnish ingredients and set aside. This may be done a few hours to a day ahead; cover and refrigerate. If holding for more than a few hours, Small amounts may be covered and stored in refrigerator up to 3 weeks.

Makes about 7 1/2 cups or about 8 (8 fluid ounces) containers.

Cheese Crisp
Flour tortillas
Grated cheddar cheese
Chopped green chiles
Paprika
Cayenne pepper

Lightly butter tortillas, sprinkle with cheese. Then scatter with chopped green chiles. Place on baking sheet and bake approximately 5 minutes or until crisp, at 350 degrees. Remove and sprinkle with paprika or cayenne pepper and serve immediately.

North Pole
Robert E. Peary started his dash for the North Pole from Cape Columbus, Ellesmere Island, in Greenland on March 1, 1909. He reached the Pole on April 6, 1909. Some 49 years later, on Aug. 3, 1958, the atomic submarine Nautilus, under the command of William B. Anderson, became the first ship to cross the North Pole beneath the Arctic ice.

To serve, sprinkle garnish over the chicken and serve.

Texans bring taste of hot stuff to New England

By United Press International

You're probably seeing the Mexican restaurants sprouting in New England like cactus in the desert. Tex-Mex has supplanted sushi and other food trends and the state of Texas knows that.

Texas Agricultural Commissioner Jim Hightower brought a couple of dozen representatives from food companies in his state to Boston recently for a fair designed to put some chili and hot stuff in New England markets.

"We did some test marketing and found that Boston was right because there's a lot of Mexican restaurants," Hightower said. He noted with irony though that barbecued brisket might not look right next to baked beans or schrod.

The Texans also brought with them a lot of recipes for New Englanders to try. Not all the food

is fiery and some have subtle spices that sneeze up on your palate, but leave an undeniable brand.

Fajitas
2 1/2 pound skirt steak, 3/4-inch thick
1 tablespoon garlic salt
Juice of five limes
1/2 cup vegetable oil
Steamed flour tortillas
Picante sauce

Pound steak to 3/4-inch thickness. Marinate both sides with garlic salt and lime juice. Cook and refrigerate overnight. Drain and discard marinade. Place steak on grill. Cook over medium heat, 8-10 minutes on each side, occasionally brushing with oil. Remove from grill and cut into thin slices. Place meat on flour tortillas. Sprinkle with picante sauce. Wrap tortillas. Serves 6-8.

Chili and Hot Tamale
1 medium onion
2 tablespoons butter
1 can chili
1 cup cooked rice
1 can tomatoes
1/2 cup grated cheddar cheese

Saute onion in butter. Add chili and bring to boil. In a casserole, alternate layers of chili mixture with rice and tomatoes, ending with chili on top. Sprinkle with grated cheddar cheese. Bake at 350 degrees for 30 minutes.

Nachos with Frijoles
1 1/2-ounce can refried beans
6 cups corn tortilla chips (plain doris or tostitos)
2 cups grated cheddar cheese
1 3-ounce can sliced jalapenos
1 chopped medium tomato
2 tablespoons minced onion

Combine tomato sauce, broth, onions, green chiles and seasonings in a 1-quart microwproof casserole. Cook on high 10 minutes or until mixture melts. Stir in cheddar, hot sauce and jalapenos.

Makes about 7 1/2 cups or about 8 (8 fluid ounces) containers.

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Aluminum danger is still unproven

DEAR DR. LAMB — I have read that there may be a connection between Alzheimer's disease and aluminum. Is it safe to use aluminum cookware? My favorite pot is made of heavy aluminum and I use it almost daily. I also use aluminum pans for baking. Should I discontinue the practice?

Your Health
Lawrence Lamb, M.D.

DEAR READER — The question of aluminum causing Alzheimer's disease has received a lot of publicity. Alzheimer's disease commonly causes symptoms ascribed to "senility." The association was made when it was observed that patients with aluminum in their brains had increased amounts of aluminum in their brains.

But the presence of the aluminum does not prove that it causes Alzheimer's disease. Rather, some- thing may have gone wrong with the body's usual manner of handling aluminum because Alzheimer's disease was present in the first place.

Of course, people who use aluminum cookware and those who use antacids that contain aluminum have become alarmed because they don't want to develop Alzheimer's disease.

The second line of defense is your kidneys. Normal kidneys flush out any increase in aluminum that occurs in your circulation, eliminating it from your body.

The third line of defense is the "blood brain barrier." Many chemicals, and even medicines, cannot get through the membrane that encases the brain and spinal cord. As a result, the concentration of many substances in the brain is far lower than it is in the bloodstream. This sometimes causes problems for doctors trying to get certain medicines into the brain. In this instance, it keeps out unwanted metals, such as aluminum.

Despite these facts, some small research studies have reported improvement in some Alzheimer's patients who were treated with medicines designed to eliminate metals, such as aluminum, from the body. This is still in the research stage.

At this point, it seems most unlikely that swallowing aluminum in food or in medicines plays any role at all in Alzheimer's disease. In turn, that means using aluminum cookware or using medicines that contain aluminum will not harm you.

chop stew, tossed salad, Italian dressing, peas, dinner roll, fresh fruit.

Wednesday: Sweet and sour pork, steamed rice, carrots, wheat bread, cold chicken salad and Mandarin oranges.

Barbecued Pork Butt or Pork Shoulder
Sauce
1/2 cups water

Corning offers new ware
NEW YORK (UPI) — Corning Glass Works will soon offer a new line of products called Clear Elegance cookware.

The new line combines "the elegant look of crystal" with the durable performance of Pyrex." Corning reports. Pyrex is Corning's line of cookware that can tolerate extreme temperature changes without cracking, and is designed for cooking in the oven, as well as serving and storage.

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Menus
Meals on Wheels
The following are the meals that will be delivered the week of Sept. 3 through 7 to Meals on Wheels clients. The hot noon meal is listed first and the cold evening meal is second.
Monday: No meals delivered.
Tuesday: Shells with meat sauce, peas, mixed vegetables, salad, pudding; Tuna salad sandwich, fresh fruit, milk.
Wednesday: Boneless pork loin with gravy, applesauce, whipped potato, beets, salad, cake; Ham sandwich, peaches, milk.
Thursday: Pot roast with gravy, baked potato, cauliflower, salad, pudding; Cold turkey sandwich, fruit cocktail, milk.
Friday: Baked white fish with newberg sauce, boiled potato, spinach, cottage cheese, cookies.

Senior citizen
The following lunches will be served at Mayfair Gardens and Westhill Gardens the week of Sept. 5 through 7, to Manchester residents who are 60 or older.
Monday: Closed for Labor Day.
Tuesday: Apple Juice, American

Wine
Egg salad sandwich, fruit and gelatin, milk.
Wednesday: Sweet and sour pork, steamed rice, carrots, wheat bread, cold chicken salad and Mandarin oranges.
Thursday: Vegetable soup, turkey tetrazzini, green beans, white bread, applesauce cake.
Friday: Meatloaf with onion, newberg sauce, boiled potato, Scandinavian vegetables, biscuit.

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Last Registration Tuesday, September 4

9-10:30 a.m.	A-D
10:30-noon	E-H
Noon-1:30 p.m.	I-M
1:30-3 p.m.	N-O
3-4:30 p.m.	R-U
4:30-6 p.m.	V-Z
6-7 p.m.	Open Entry

Location: Registrar's Office in the Lower Building
Any questions about registering for classes? Call 647-6147

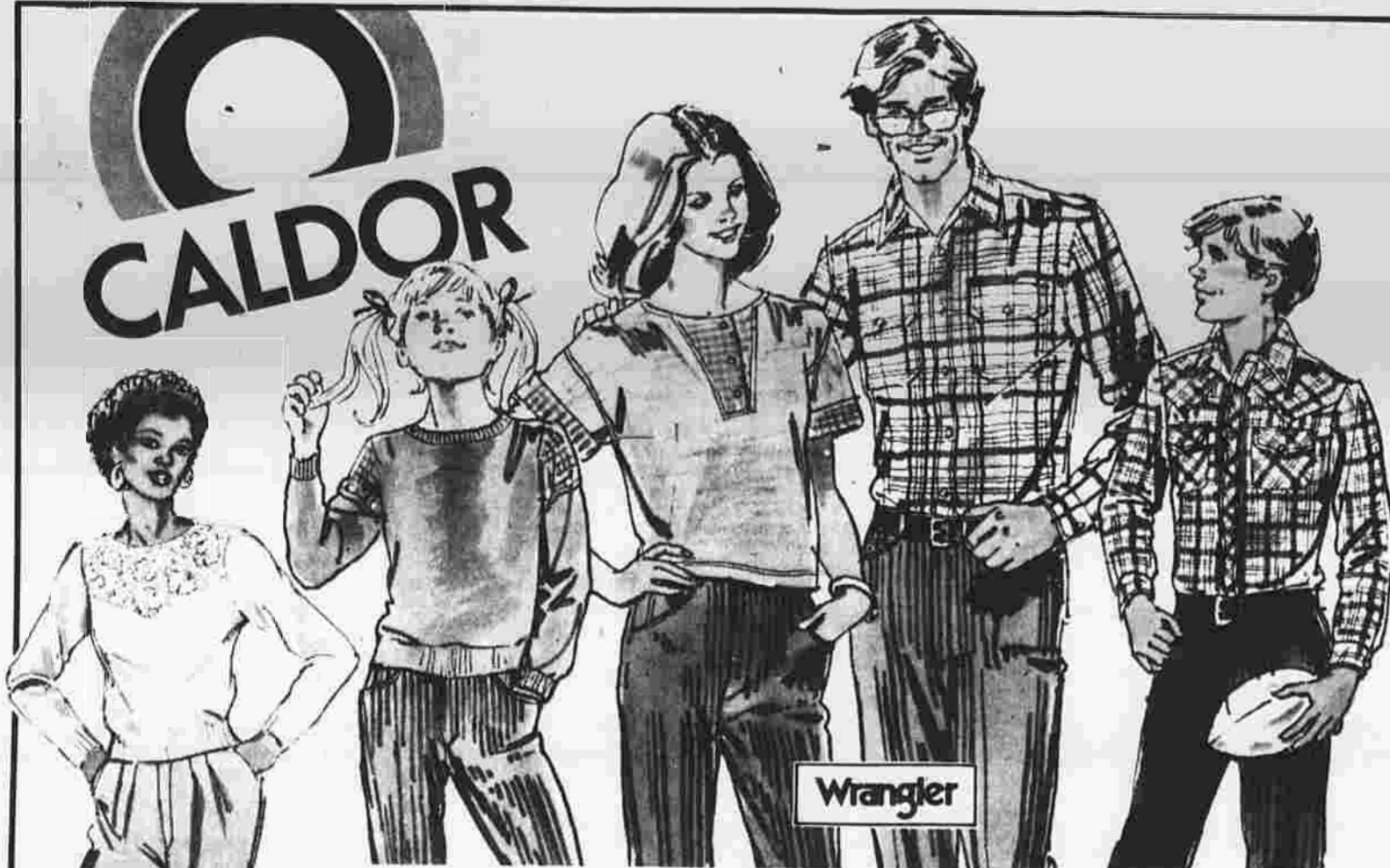
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These classes are designed to establish in the three and four year old a sense of rhythm, build better coordination, establish right and left directionality and improve gross motor skills. Through ages four and five, a youngster's play still is a major channel for exploring, practicing and consolidating new knowledge. Dance class can provide part of the variety of stimuli necessarily needed, at this stage of development.

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Manchester Herald

Manchester, Conn.
Thursday, Aug. 30, 1984
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Discovery is finally airborne

By Al Rossiter Jr.
United Press International

CAPE CANAVERAL, Fla. — The new shuttle Discovery streaked into orbit like a veteran today, carrying a crew of six on an off-delayed mission to get the space program back on track and earn a record \$34 million by launching three satellites.

It took four tries over 10 weeks, but America's third space freighter finally got off the ground at 8:42 a.m. EDT after a seven-minute delay caused by two unidentified airplanes in the safety zone around the spaceport.

Discovery, carrying a record 24 tons of cargo, accelerated toward space atop a now-familiar column of fire and smoke. The white geyser-like plume was visible in the clear Florida sky as far away as Tampa, 130 miles to the west.

Hinging on a successful flight during the next six days were NASA's plan to conduct a flight a month for the rest of this year and the shuttle's reputation as a reliable way to haul satellites into orbit.

Astronauts Henry Hartfield, Michael Coats, Richard Mullane, Judy Resnik, Steven Hawley and Charles Walker are scheduled to circle Earth 97 times and glide to a landing Wednesday at Edwards Air Force Base in the Southern California desert.

Minutes before liftoff, flight commander Hartfield — the only spaceflight veteran aboard Discovery — thanked ground crewmen for their efforts "getting this thing ready to go again."

The brand new ship shed its twin booster rockets two minutes after liftoff and proceeded toward orbit under the push of its three hydrogen engines. It was an identical engine that caused Discovery to fizzle on the ground June 26.

The main engines shut down as planned almost nine minutes after blastoff and then the empty external tank was jettisoned to drop into the Indian Ocean. Then Discovery's maneuvering engines fired twice, pushing Discovery and its record 47,582-pound payload into a 184-mile-high orbit.

"That's great news," said John Blaha in mission control in Houston after Coats reported a successful orbit change.

The astronauts' revised mission, costing NASA an estimated \$159 million, was passed an hour and a half after launch when the astronauts opened the doors to the ship's 66-foot bayload bay. This meant the ship's radiators were exposed to space and Discovery could remain in orbit.

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"I can assure you the launch team is ecstatic," said launch director Robert Sieck. "The only way you get over the disappointment of a scrub and abort ... is to follow with a successful launch."

A key milestone was passed an hour and a half after launch when the astronauts opened the doors to the ship's 66-foot bayload bay. This meant the ship's radiators were exposed to space and Discovery could remain in orbit.

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John Ainslie of the Humane Society, above, gently plucks an English sparrow from tar on a porch roof at 206 E. Center St. Left, two neighborhood children Dean Thibodeau and Vicky Smith, look at the rescued birds. Below, one of the tarred birds.



Roof tar traps six sparrows

By Sarah E. Hall
Herald Reporter

Six English sparrows had to be destroyed Wednesday after the Humane Society freed them from sticky tar on a porch rooftop at 206 E. Center Street.

A Humane Society agent rushed to the scene and rescued the birds that were stuck to the tar.

The agent, John Ainslie, brought the stunned creatures back to his Newtoning office before wiping the tar off their beaks and feathers with a cloth. But one of the solvents he used proved too strong for the sparrows, who had already lost their plumage.

Frank Infino, director of the society's animal department, said today that minimal spirits and other petroleum-based solvents did not work. The solvent most effective in removing the tar — ordinary paint thinner — caused the birds to suffer too much and the decision was made to destroy them.

"It just kind of makes you feel helpless," he said.

Such avian mishaps aren't all that uncommon, Ainslie said. "This happens a lot," he said. "A lot of people put out fresh tar on their roof, and the birds land on it. Prompt retrieval of the birds can sometimes save them, Ainslie said.

If people are faced with the problem, he said they should gently pluck the birds out of the mire, then bring them to the Humane Society or a veterinarian.

To prevent birds from getting stuck in the first place, Ainslie said

landfill, she was getting ready to go to work at 12:30 p.m. when her daughter spotted the trapped sparrows. The living-room window Jennifer looked out of is sealed, "so I had no way of getting to the birds," Mrs. Patnode said. "Besides, I would have been scared of ripping their legs off."

Mrs. Patnode reported to her job but walked over to the nearby dog pound to tell Warden Richard Rand what had happened.

Rand said Wednesday that he has never had to deal with birds trapped in tar before. "I didn't know where to begin — it's kind of a little out of my field, you know?" he said. "But we had to do something."

The warden said he called the Department of Environmental Protection but "struck out." Then he called the Humane Society and Ainslie, who was in East Hartford conducting an investigation, arrived within five minutes.

Ainslie borrowed a ladder from Taylor Rental, which is across the street from the Patnode apartment, and went to work. Before long, the six mired birds lay quiet in a cage, looking all but lifeless.

Jennifer Patnode and her mother looked on anxiously. "When I saw them up on the roof, they were in much better condition than they are now. They were flapping their wings and chirping away," said Mrs. Patnode.

Rape could have been prevented

HARTFORD (UPI) — Police have fired a rookie civilian telephone operator for mishandling a call that might have prevented the rape of a 29-year-old woman.

"We may have been able to quite possibly prevent the rape or at least apprehend the suspect at the scene," said Hartford Police Chief Bernard R. Sullivan Wednesday.

"I can say to the victim that I can publicly apologize. I'm sorry that this happened."

The police department received a telephone call early Tuesday from a West End resident who said he saw a partially clad man sexual assault and burglary 24 hours after the rape.

Sixteen minutes later, police received another call from the woman living there who said she had been raped.

Police fired Andrew Woolwich of Bloomfield, a civilian telephone operator, for failing to pass the first warning on to officers.

Police arrested Barry Smith, 18, of Hartford, and charged him with sexual assault and burglary 24 hours after the rape.

Woolwich, who had been on the job for a month, took the call but did not notify police dispatchers who would have ordered officers to the apartment.

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