

Countries want better relations

Demonstrations mark start of Israel-Egypt talks

CAIRO, Egypt (UPI) — Police swinging batons broke up anti-Israeli demonstrations in central Cairo today as Egypt and Israel opened high level talks on ways of improving relations.

Officials said a package agreement could open the way for a summit between Egyptian President Hosni Mubarak and Israeli Prime Minister Shimon Peres.

Another diplomat kidnapped in Beirut — see page 7

gans presented outside the "Gates of Heaven" synagogue in central Cairo. Riot police, who were waiting in trucks, used batons to disperse the protesters.

David Kimche, director-general of the Israeli Foreign Ministry, said the Israeli delegation brought proposals to improve relations and resolve the dispute over Tabá — a small strip of beach on the Agaba Gulf near the Israeli port of Eilat.

sniper and shrapnel fragments Tuesday, bringing the casualty toll since fighting broke out April 28 to 80 people dead and 472 wounded.

Peopletalk

Musical mayor

New York's Ed Koch loved "Mayor," the musical based on his autobiography, but it didn't go over so well with real estate tycoon Harry Helmsley and his wife.



Ed Koch

Just bummin' around

British rock stars Boy George, right, and Marilyn take in the sights at the opening of the Palladium today.

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The latest news

There will be no film at 11 for Huey Lewis & The News. Even though five hit videos helped sales of his band's most recent album, "Sports," Lewis has doubts about the medium.

More close encounters

There will be no wedding just yet but there will be a contract between director Steven Spielberg and Amy Irving, who are expecting their baby next month.

Glimpes

A collection of previously unknown radio scripts, plays, lectures, essays and letters of George Orwell will be published in an American edition book this fall.

Air quality

The state Department of Environmental Protection today provides daily air pollution reports and seasonal pollen count information from the Department of Health Services.

High and low

The highest temperature reported Tuesday by the National Weather Service, excluding Alaska and Hawaii, was 100 degrees at Palm Springs, Calif., and Yuma, Ariz.

Lottery

Connecticut daily Tuesday: 144 Play Four: 5277 Other numbers drawn Tuesday in New England:

Today in history

On May 15, 1989, Justice Abe Fortas (shown in 1955 photo), under fire for an admitted lifetime money deal with jailed financier Louis Wolfson, resigned from the Supreme Court.

Weather

Today's forecast

Connecticut, Massachusetts and Rhode Island: Mostly sunny. Highs from near 60 coast to low 70s well inland.

Extended outlook

Extended outlook for New England Friday through Sunday: Connecticut, Massachusetts and Rhode Island: Chance of showers through the period.

Across the nation

Rain and thundershowers will reach from the Great Lakes across the Ohio valley and the upper Mississippi valley. Showers will also be scattered over the Great Basin.

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High and low

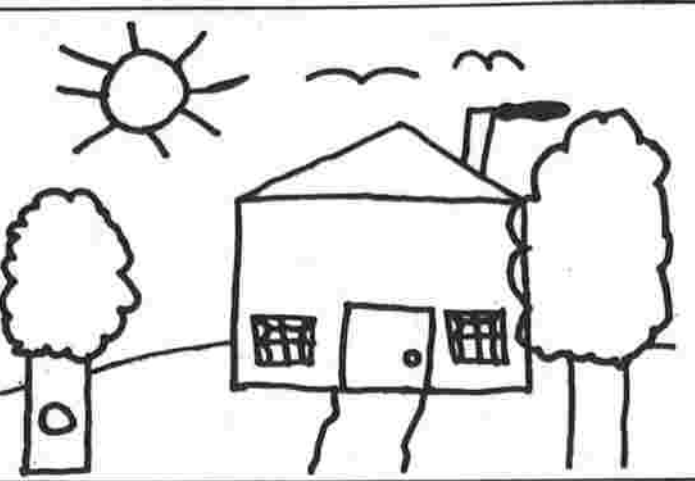
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Enjoy the sun now

Today: considerable sunshine. Highs in the lower 70s. Winds southeast around 10 mph. Tonight: partly cloudy. Lows 50 to 55.

Satellite view



Commerce Department satellite photo taken at 4:30 a.m. EDT shows layered clouds with embedded showers and thundershowers extending from the western Great Lakes through the Ohio Valley.

National forecast

During early Thursday morning rain is forecast for parts of the Great Lakes Region and the northern portion of the Atlantic Coast Region.



UPI WEATHER FORECAST

Manchester Herald

Richard M. Diamond, Publisher Penny Sudd Associate Publisher Mark F. Abrattis Business Manager

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EMERGENCY

Fire — Police — Medical DIAL 911 In Manchester



State Rep. Christopher Shays, R-Stamford, tells Manchester Rotarians Tuesday night of his efforts to get reforms in grievance procedures against lawyers.

Shays explains push

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Manchester In Brief

Joyner seeks second term

Eighth Utilities District President Walter Joyner said today that he will seek a second one-year term as the district's top elected official.

Former town resident downs

Former Manchester resident Michael W. Mayo, who offered his Main Street apartment last year as a haven to people expelled from the town's homeless shelter, drowned over the weekend while swimming in Virginia Beach, Va., police there said today.

Building permits are down

Alterations and additions to existing buildings accounted for 29 percent of the building permits issued by the town in April, the Building Department said today.

Public hearing set on shelter

The Department of Human Services will hold a public hearing Thursday on a proposal to seek state funds to help buy and renovate a building for a shelter for homeless people in Manchester.

Cheese distribution is Thursday

The Manchester Area Conference of Churches will distribute federal surplus cheese, butter and dry milk to those eligible on Thursday from 3 to 5:30 p.m. at Center Congregational Church.

Fogarty blasts administration over settlement with officer

By Alex Girelli Herald Reporter

The Board of Directors Tuesday night approved settlement of a claim filed against the town by a police officer who was forced to retire in 1982 under which the officer will be given \$3,115 in back pay and will be rehired by the police department.

But the town administration came in for sharp criticism from Democratic Director James Fogarty during the meeting in Lincoln Center at which the settlement was approved.

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Directors seek zoning advice

Town Attorney Kevin O'Brien will be asked today to advise the Board of Directors about a role it is being asked to take in opposition to a zone-change application that will come before the Planning and Zoning Commission on Monday.

A request for the directors to sign a petition against the zone change for land on South Main Street was made during a board meeting Tuesday night by Richard Dyer, an attorney representing his parents Joseph and Cora Dyer.

Residents of Shallowbrook Lane are opposing the proposed zone change from Rural Residence to Planned Residence Development for 46 acres just south of the Manchester Country Club, which would pave the way for construction of a development, called Country Club Estates. The PZC will hold a hearing on the application during a meeting Monday in Lincoln Center that begins at 7 p.m.

The directors were urged to sign the petition as representatives of the Town of Manchester, which owns the land on which the country club is located.

Dyer, who is also a member of the town school board, argued that if the directors feel the zone change would be in the town's best interest, they are obliged to oppose it.

One of the questions the directors want O'Brien to consider is whether the town land must be counted in the calculation.

Attorney Paul Martie, representing Thomas W. Bettey, who proposes to develop Country Club Estates, told the board that if the town intervened in the question, the intervention might ultimately result in the destruction of the zoning of the Planning and Zoning Commission.

James Lacey of Shallowbrook Lane, a spokesman for the condominium opponents, said that unless the town-owned land mass is removed from the 20 percent consideration, "We are in an impossible position."

But Director William Diana, a lawyer, questioned the legality of the town's entering the zoning dispute. "We may end up as a party in a legal action," he said.

Dyer said he was not asking the board to intervene in all zoning matters but only in a case in which the town is one of the owners of abutting property.

"By not signing, you may be abrogating your responsibility," he said.

Mayor Barbara Weinberg objected to that observation, saying, "We appoint the members of the Planning and Zoning Commission very carefully."

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NL roundup

Padres' Hawkins a hit

By Mike Tully
United Press International

Andy Hawkins calls himself hittable. The stats say he's a hit. Using a stiff left arm, Hawkins raised his record to 7-0 Tuesday night, hurling the San Diego Padres to a 6-2 victory over the St. Louis Cardinals.

"It's unreal," said Hawkins. "There've been three or four games where I've been lucky to win. I haven't really been a 7-0 pitcher. I'm very hittable."

Kevin McReynolds backed Hawkins with a three-run homer in the first inning. He said he was looking for a sacrifice fly.

"I had to stay back and make contact and that's exactly what I did," McReynolds said. "I was just hoping for the ball to stay fair, get one run in, but as it turned out we got three."

Hawkins, off to the best start of his career, tied Atlanta's Rick Mahler for the major-league lead in wins with seven. Asked if he ever had imagined getting that far without a loss, Hawkins replied, "Not even in my dreams."

The right-hander departed after giving up a lead-off single to Jack

Clark in the sixth inning, and Mark Thurmond, making his first relief appearance of the year, came on to pick up the save. The loser was John Tudor, 1-5.

The Padres benefited from Tudor's throwing error in the first inning, setting the stage for McReynolds' third homer of the year.

With one out, Tony Gwynn walked. Steve Garvey, whose hitting streak was ended at 12 games, bounced back to the mound. Tudor threw the ball into center field for an error, allowing Gwynn to reach third. McReynolds followed with his home run over the left-field wall.

The Cardinals scored their runs on solo homers by Andy Van Slyke in the fourth and Darrel Porter in the fifth.

The Padres got a run back in the bottom of the fifth on an RBI double by Carmelo Martinez, and San Diego made it 6-2 in the eighth on Terry Kennedy's RBI single.

Phillies 7, Reds 1
At Cincinnati, Charles Hudson pitched eight innings of one-hit ball in his first start after 12 relief appearances, snapping Philadelphia's seven-game losing streak.

Reds player-manager Pete Rose went 6-for-4 and needs 71 hits to surpass Ty Cobb's all-time record of 4,191 base hits.

Giants 3, Pirates 1
At San Francisco, Mike Krukow hit two doubles, drove in two runs and pitched a five-hitter to lift the Giants. Krukow, 32, struck out six and walked one in pitching his third complete game of the season.

The loss went to Larry McWilliams, 3-3, who worked four innings, yielding five hits and all three of the Giants' runs.

Astros 10, Expos 0
At Houston, rookies Ron Mathis and Mark Ross combined on a seven-hitter and Jerry Mumphrey led a season-high 17-hit Astro attack with three singles and three RBIs. Mathis, 2-1, pitched seven innings, allowing five hits while walking one and striking out two. Ross pitched the final two innings.

Cubs 8, Dodgers 3
At Los Angeles, Jody Davis triggered a four-run second inning with a single to lead the Cubs. Former Dodger Rick Sutcliffe, 5-3, scattered six hits and walked four. Fernando Valenzuela, 3-4, lasted four innings.



New York catcher Butch Wynegar is waiting with the baseball as Minnesota's Tim Teufel (11) tries to score from third base on infield grounder in fourth

inning. Teufel was thrown out on play by second baseman Willie Randolph. Yanks rallied for 10-7 victory.

East pair returns to state with Seton Hall teammates

BRISTOL — Two former East Catholic High standouts will be among the stalwarts for Seton Hall when the Pirates begin play Thursday afternoon in the Big East Baseball Tournament at Muzzy Field in Bristol.

Freshman Jeff Riggs, who has appeared in 36 games, and senior Mike Falkowski, who has been in 30 games, are the former Eagles who'll be in uniform when Seton Hall, 41-17-1, takes on St. John's, 10-7, 27-18-1, in the tournament opener Thursday at 5 p.m.

Host University of Connecticut, 19-22-1 overall, takes on 27-23 Georgetown in the 6 p.m. nightcap in the double elimination tourney. Riggs, playing exclusively at third base, had a .357 batting average (30-for-84) in 36 games for the Pirates. He has two doubles, three homers and 28 RBIs. Falkowski, a multi-faceted performer who has played all around the infield and outfield and this year been used mainly at first base and shortstop by the Pirates, has a .230 batting average with five doubles, one triple and 10 RBIs. He was 8-for-10 in the stolen base department.

The two losers meet 5 p.m. Friday and the winners 8 p.m. that evening. The teams with one loss

meet on Saturday at 5 p.m. with the championship game to follow at 8 p.m.

A deciding game, if necessary, is scheduled Sunday at 1 p.m. Tickets are \$2 for students and \$3 for non-students.



MIKE FALKOWSKI



JEFF RIGGS

The Big East winner goes to the NCAA Northeast Regionals May 23-27 at a site to be determined. That winner goes on to Omaha, Neb., May 31-June 9 for the College World Series.

AL roundup

Twins falter to Yankees

By United Press International

The Minnesota Twins are beginning to wonder how many runs they have to score to beat New York at Yankee Stadium.

Minnesota led 7-3 with one out in the seventh Tuesday night before the Yankees rallied for their second straight comeback victory, 10-7, over the Twins.

New York won 9-8 Monday night on Don Mattingly's three-run game-winning home run with two out in the bottom of the ninth.

"Hold them to less than nine runs and you'll win," said Yankees manager Billy Martin, never one to pass up the opportunity to take a verbal jab in a war of words.

"It's about time somebody said, 'Give me the bleeping ball, I'm gonna shut down these guys,'" said an exasperated Twins manager Billy Gardner. "My guys came out swinging the bats. We lost a tough one last night (Monday) and put seven runs on the board."

"It's about time the pitchers started doing their part."

Of the 10 batters walked by the Twins, six eventually scored. Roy Smalley and Tim Teufel each had three hits, Kent Hrbek had a two-run single and Tom

Brunansky added his ninth homer of the year — a solo shot in the second — to lead the Twins' attack. Every Minnesota batter had at least one hit except Mickey Hatcher, who had a 10-game hitting string halted, and Gary Gattell, who had an eight-game streak snapped.

"They come out swinging the bat," said Griffey. "They execute well in terms of hit and run, and they hit behind the runner real well. You know you're going to be in a high-scoring game when you play them."

Brian Fisher, 1-0, recorded his first major-league victory by hurling 3-2-3 innings in relief of John Montefusco. Dave Rigetti got six outs for his ninth save. Dave Winfield hit his third homer of the year for New York.

Tigers 4, Rangers 1
At Detroit, Lou Whitaker went 3-for-4 with a two-run homer in the second inning to help make a winner of Milt Wilcox, 1-1. Willie Hernandez earned his ninth save. Charlie Hough, 3-2, took the loss. Whitaker is leading the AL in hitting at .366.

Blue Jays 6, Angels 3
At Toronto, Damaso Garcia and Lloyd Moseby each drove in two runs to lead the streaking Blue Jays over the Angels. Doyle Alexander upped his mark to 5-1

and Bill Caudill posted his seventh save. Jim Slaton, 3-2, suffered the loss.

Mariners 5, Red Sox 0
At Boston, Mike Moore tossed a seven-hit shutout, and Phil Bradley and Spike Owen each had three hits to carry the Mariners past the Red Sox. Moore, 4-3, struck out eight. Dennis "Oil Can" Boyd, 4-2, did not last three innings.

Royals 5, Orioles 3
At Baltimore, Frank White, George Brett and Jim Sundberg smashed fourth-inning homers to power the Royals. Mike Gubicza, 1-2, scattered six hits for the victory. Scott McGregor, 1-4, lost his fourth straight.

A's 6, Brewers 3
At Milwaukee, pinch-hitter Dusty Baker lashed a bases-loaded double in the top of the ninth to spark the A's. Chris Codrill, 4-1, allowed seven hits over eight innings. Rollie Fingers, 0-2, pitched the ninth for the loss.

White Sox 2, Indians 1
At Chicago, Greg Walker singled to score Ozzie Guillen from second in the bottom of the eighth inning to lift the White Sox over the Indians in a rain-delayed game. Gene Nelson, 2-1, was the winner while reliever Rich Thompson, 0-1, took the loss.

Combine first 6 ingredients in mixing bowl and blend until smooth. Core apple but do not peel; chop finely. Add to cream cheese mixture. Stir in ham and pecans and mix well. Cover and refrigerate until set, at least 1 hour.

FOCUS / Food
Warm Weather Entertaining



Piquant Pecan-and-Apple Stuffed Celery

- 8 ounces cream cheese, softened
- 1/3 cup mayonnaise
- 2 tablespoons prepared horseradish
- 1 teaspoon seasoned salt
- 1 teaspoon worcestershire sauce
- 1/4 teaspoon freshly ground pepper
- 1 New Zealand Granny Smith apple
- 3 ounces (1 cup) finely diced ham
- 1/2 cup coarsely chopped pecans
- celery stalks

Combine first 6 ingredients in mixing bowl and blend until smooth. Core apple but do not peel; chop finely. Add to cream cheese mixture. Stir in ham and pecans and mix well. Cover and refrigerate until set, at least 1 hour.

Using pastry bag fitted with large decorative tip, pipe mixture onto celery. Return to refrigerator. Just before serving cut celery diagonally into bite-size pieces and arrange on serving dish.

NOTE: If not using pastry bag, form mixture into small balls using melon baller or fingers and gently press onto bite-size pieces of celery.

TIP: To keep celery level, cut small strip off bottom of each stalk or piece before stuffing.

Spicy Lemon Chicken Salad

- Makes 4 servings
- Dressing:**
- 1/2 cup mayonnaise
- 1/4 cup sour cream
- 3 tablespoons fresh lemon juice
- 1/2 teaspoon dried tarragon, crumbled
- 1/2 teaspoon ground cinnamon
- 2 cups cubed cooked chicken or turkey (1 whole chicken breast)
- 2 cups coarsely chopped pecans
- 1/2 cup chopped celery
- 1/3 cup finely chopped red onion
- 1/3 cup raisins
- 1/4 cup minced fresh parsley
- 1 garlic clove, minced
- 1 New Zealand Granny Smith apple lettuce leaves (garnish)

For dressing: Combine mayonnaise and sour cream in small bowl and stir until smooth. Blend in remaining ingredients and mix well. Cover and refrigerate. Combine remaining ingredients except apple and lettuce in large bowl. Core apple, but do not peel; chop coarsely and add to other ingredients. Add dressing and mix well. Chill several hours to allow flavors to blend. Serve in lettuce leaf lined bowl, or on chilled salad plates.

Granny's Elegant Layered Apple and Pecan Molded Salad

- An extraordinary salad that's a pleasure to put together. Makes 8 servings.
- 2 envelopes unflavored gelatin
- 3 tablespoons sugar
- 1 cup boiling water
- 2 cups Johannisberg Riesling or other fruity white wine
- 3/4 cup white grape juice
- 1 tablespoon white wine vinegar
- 1 teaspoon salt
- 16 pecan halves
- non-stick pan spray
- 1 New Zealand Granny Smith apple
- 1 cup thinly sliced hearts of Romaine lettuce
- 1/2 cup coarsely chopped pecans

Combine gelatin and sugar in medium mixing bowl and stir to blend. Add boiling water and mix until gelatin and sugar are completely dissolved. Stir in wine, grape juice, vinegar and salt and mix well. Chill until consistency of unbeaten egg white.

Combine all ingredients except apple and shrimp in medium bowl and mix well with spoon. Core apple but do not peel; chop finely and add to mixture, stirring well. Cover and refrigerate. To serve, spoon dip into bowl and set on service plate. Surround with chilled shrimp.

Although the fresh fruit season is still in its infancy, one apple—the green-ripe New Zealand Granny Smith—is available fresh from May to August. Co-starred with the crunchy, delicately-flavored pecan, Granny Smith apples are featured in spring-into-early summer creations just right for memorable warm weather entertaining.

Each of these distinctive recipes is designed to be done ahead of time comfortably into almost any time schedule. Together they can be part of a buffet table, or they may be prepared individually to complement the menu or the occasion — hors d'oeuvres through dessert.

Though the essential ingredients, crisp New Zealand Granny Smith Apples and golden pecans, are common to all recipes, the results are decidedly different.

Piquant Pecan-and-Apple Stuffed Celery is a superb accompaniment to cocktails. Create a distinctive appetizer by piping or stuffing the filling into bias cut bite-sized pieces of celery. Try the filling, too, as a sandwich spread or stuffing for tomatoes.

Another impressive hor d'oeuvres idea is the Curried Apple and Pecan Dip. An intriguing blend of flavors, the dip doubles as a sauce for hot or cold meats, poached chicken and fish.

Spicy Lemon-Chicken Salad is not "just another chicken salad." Hearty but not heavy, it's ideal for warm weather luncheons and light suppers. Freshly made or made ahead, the chicken mixture is enhanced with unpeeled diced apple, coarsely chopped pecans, fresh parsley and raisins, sparked with a creamy cinnamon and tarragon dressing.

Granny's Elegant Layered Apple and Pecan Molded Salad is fun to put together. The sparkling clear gelatin base flavored with a fruity white wine shows off the layers of the sliced and diced apple, sliced raisins, contrasted with the crunchy halved and chopped pecans. It serves eight with style and keeps its elegantly attractive appearance to the last bite.

Souffle Glacé Grandmere Smith is an eye-catching dessert extravaganza. The apples, coarsely pureed in the processor with lemon, cinnamon and chocolate chips, are marbledized through a rich, yet surprisingly refreshing, cream cheese base. A do-ahead dream of contrasting flavors and textures, it's best served partially frozen, with a firm-to-solid outer layer and a creamy center similar to high-quality soft ice cream.

New Zealand Granny Smiths turn the apple season upside down, since they're the finest and freshest apple available during the North American spring and early summer. To maintain optimum freshness, keep Grannys refrigerated in a plastic bag perforated with a few holes.

Versatile pecans are the only nut native to North America. Stored in the refrigerator, they will stay fresh for at least four months; in the freezer they will seem "fresh picked" for up to two years.

Together, they make quite a team.

Souffle Glacé Grandmere Smith

- Makes 10 to 12 servings
- 1 envelope unflavored gelatin
- 1/2 cup sugar
- 1 cup boiling water
- 2 8-ounce packages cream cheese, softened
- 1/4 cup fresh lemon juice
- 1 teaspoon vanilla
- 2 New Zealand Granny Smith Apples
- 3 tablespoons fresh lemon juice
- 3 tablespoons sugar
- 1/2 teaspoon cinnamon
- 2/3 cup chocolate chips
- 1 cup whipping cream
- 1/2 cup finely chopped pecans

Combine gelatin and 1/2 cup sugar in large bowl of electric mixer and stir to blend. Add boiling water and mix on medium speed until gelatin and sugar are dissolved. With mixer on low speed gradually add cream cheese and mix well. Increase speed and beat until smooth. Blend in lemon juice and vanilla and mix well. Refrigerate until mixture is lightly set, about 2 to 2-1/2 hours.

Meanwhile, prepare 1-quart souffle dish. Cut strip of foil long enough to wrap around upper edge of dish. Fold lengthwise into thirds. Generously butter one side. Wrap around dish allowing foil to extend about 4 inches above rim. Secure with tape and string.

Peel apples; core and cut into eighths. Place in work bowl of food processor. Add lemon juice, sugar and cinnamon. Mix, using on-off motions, until blended but apples are still coarse. Add chocolate chips and process, using on-off motions, until mixture is coarsely diced. (May be done up to 1 hour ahead; stir to mix in juices before adding.)

Just before cheese mixture is set, beat whipping cream in chilled bowl until fairly stiff. Fold about 1/3 of whipped cream into cream cheese mixture; add remaining whipped cream and fold gently but thoroughly. Add apple mixture and marblize through. Spoon into souffle dish.

Sprinkle about 1/4 pecans around outer edge, making border about 1-inch wide; press lightly. Freeze until quite firm but not solid, about 6 hours. To serve, remove foil collar and set dish on serving plate or platter. Spoon into dessert dishes. Pass remaining pecans separately.

Note: If souffle is frozen solid, remove from freezer about 45 minutes before serving and allow to soften slightly.

Sports In Brief

Badstuebner named Coventry AD

COVENTRY — Ron Badstuebner has been appointed athletic director at Coventry High effective July, 1985, it has been announced.

Badstuebner will replace Harvey Polansky, who resigned earlier this year. Polansky stepped down to devote more time to his new central office responsibilities as business manager.

Badstuebner, head boys basketball coach for 21 years, resumes the athletic director's job after a 15-year gap. He served in the post in the 1960's.

49ers give Walsh new pact

SAN FRANCISCO — Bill Walsh of the Super Bowl champion San Francisco 49ers has signed a four-year contract that a team attorney says will make him the NFL's highest paid coach.

It was revealed Tuesday the agreement was signed last weekend while owner Ed DeBarollo Jr. was in San Francisco. The deal is believed to pay Walsh in the range of \$800,000 to \$1 million a year. Under his old contract, which had two years to go, Walsh reportedly earned \$450,000 annually.

Devils re-sign Carpenter

EAST RUTHERFORD, N.J. — The New Jersey Devils have called a news conference for Wednesday to announce the re-signing of coach Doug Carpenter for a second season.

Knicks' Sparrow breaks toe

NEW YORK — Rory Sparrow, a regular guard for the New York Knicks during the 1984-85 National Basketball Association season, is suffering with a fractured toe on his right foot, the club announced Tuesday.

Andretti paces Indy practice

INDIANAPOLIS — Mario Andretti gunned around the 2 1/2-mile Indianapolis Motor Speedway at 208.665 mph Tuesday for the day's fastest practice time.

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NOTICE

Probate Court is open for conferences with the judge from 6:30 P.M. to 8 P.M. on Thursday nights. Appointments suggested. Night telephone number: 647-3227. William E. Fitzgerald Judge of Probate

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Follow these tips

Microwave enhances vegetables' flavor

Fresh vegetables cooked in the microwave retain their natural color and flavor better than any other method of preparation.

Frozen vegetables can also benefit from microwave preparation because water need not be added at all.

To microwave a 10-ounce package of frozen vegetables, such as peas, carrots, corn, or mixed vegetables, remove the outside waxed paper wrapping.

Do not salt or season vegetables before cooking with microwave, particularly salt directly on the vegetables before cooking will give them dark spots, caused by oxidation.

Not adding salt to vegetables before cooking is a real plus for people on salt-restricted diets. In fact, if vegetables are prepared in this way, everyone in the family may discover that they prefer vegetables prepared by this method.

For an additional approach to microwaving some of the fresh season vegetables, the following recipes are offered for you to try.

Steamed artichokes: 4 artichokes, 1 lemon, cut into halves, 1/2 cup water. Cut off stems, and cut off about 1/4 inches from the top of each artichoke.

Supermarket Shopper: By Martin Slone, United Feature Syndicate. DEAR MARTIN: I enjoy your column, but I don't overstate that all the manufacturer mail-in refund offers are worth the time and postage.

DEAR A.J.: If you saw a dollar bill lying on the ground, would you pick it up? You would probably feel very happy about it.

DEAR MARTIN: When I have completed my tour of the supermarket and returned to the bottom of my shopping list, I make one more stop before I head for the checkout counter.

DEAR LINDA: Thank you for the good advice. It really does pay to spend a few extra minutes requesting advertised specials in minutes at the customer-service desk can add up to many dollars in savings.

DEAR JACKIE: You can earn savings like the one on every trip to the supermarket. I use the word "earn" because it takes a little work, but it is well worth it.

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Marge's Microwave Kitchen Marge Churchill

covered for 3 minutes. Drain and serve with Hollandaise Sauce or with melted butter and lemon wedges.

Hollandaise sauce: 1 tablespoon water, 4 teaspoons lemon juice, 3 large egg yolks, beaten, 1/2 teaspoon salt.

Steamed artichokes: 4 artichokes, 1 lemon, cut into halves, 1/2 cup water. Cut off stems, and cut off about 1/4 inches from the top of each artichoke.

Spinach braised in chicken stock: 1 pound fresh spinach, 1/2 cup water. Wash spinach well, removing tough stems and cut into 1/2-inch strips.

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Today's Special Nancy Pappas 'Beurre blanc' puts the zing into fish dish

Louise Stokes and her husband, Ernest, are retired and enjoy eating luncheons at various restaurants. In March, they had a dish they particularly enjoyed at Spencer's Restaurant, 10 Capitol Ave., Hartford.

Spencer's chef and general manager at Spencer's, was happy to share this recipe. The "beurre blanc" is simply a French phrase meaning white butter sauce.

Swordfish steak with lobster: 1 shallot, chopped, 2 sprigs fresh thyme, 2 cups white wine, 2 cups heavy cream.

Menus: The following meals will be served at Mayfair Gardens and Westhill Gardens the week of May 20 through 24.

Senior citizens: The following meals will be served at Mayfair Gardens and Westhill Gardens the week of May 20 through 24.

Bolton schools: The following lunches will be served in the Bolton Elementary and Center schools the week of May 20 through 24.

Meals on Wheels: The following meals are to be served to Meals on Wheels clients the week of May 20 through 24.

Mancher schools: Monday: Hamburger or cheeseburger on a roll, potato puffs, buttered green beans, pulled peas.

Andover Elementary: The following lunches will be served at Andover Elementary School the week of May 20 through 24.

Esophagus gets blame, heat: Dr. Joel E. Richter and colleagues at Bowman Gray School of Medicine, Wake Forest University, Winston-Salem, N.C., conducted a study on the esophagus.

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Your Neighbor's Kitchen

Britisher delights friends with proper meals

By Nancy Pappas, Herald Reporter. Doreen Rogers of Bush Hill Road makes almost any waitress shudder just by ordering French toast.

For the wedding, Rogers' in-laws came from Devon, they generally spend three to four months each year in America.

Keith Rogers, Doreen's husband, plays in the Salvation Army Band. "One Christmas Eve, the whole band got back here to play for us at about 1:30 in the morning."

Shortcrust pastry: 1/2 pound flour, 1/4 teaspoon salt, 1 stick margarine, cold water to mix.

Sausage rolls: 1 1/2- or 16-ounce chub-pork bulk breakfast sausage, 1 recipe shortcrust pastry (above).

Jam tarts: 1 recipe shortcrust pastry (above), 1/4 cups jam or lemon curd (below).

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Doreen Rogers uses this black ceramic pie bird to vent steam from the tops of her pies and pastries.

Divide meat in half and roll each half into a long sausage shape. Divide pastry in half and, using a rolling pin, roll into a rectangle as long as the sausage "snake."

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Dieter's Almanac: The nice part of camping and boating is that they get you far away from the refrigerator and the cookie jar.

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Advice

Happy foursome uncoupled by past

DEAR ABBY: Five months ago I found a wonderful man I'll call Joe. We are perfect for each other in every way. Joe introduced me to his best friend, "Jack," who is married to a girl I'll call Joyce. Well, Joe and I got together and Joe and Joyce became a regular foursome.



Dear Abby Abigail Van Buren

before he married her.) I realize that what went on between Joe and Joyce happened before he knew me, but I still resent the fact that she once shared the same kind of special relationship with my Joe that I now have. Whose fault is this mess? It's not my fault that I can't look at Joyce without wanting to cry. Is there a solution? ANONYMOUS IN OHIO

The solution would be to take a more realistic and mature attitude about something that happened about you were even in the picture, then bury the hatchet. But not in Joyce's back.

DEAR ABBY: Thanks for running the letter from "All Choked Up," complaining about people who practically bathe in cologne and perfume. I have a close friend who really needs to read that letter (I clipped it), but I don't know how to get that message to her without hurting her feelings. She may have read it, but most people never see themselves in your letters. I've been trying for a long time to think of a diplomatic way to tell her that her cologne is killing me! When we're in a restaurant, I try to sit on the other side of the table. When we talk, I try not to get too close, but when I'm riding in a car with her, I'm trapped. If I open the car window, she says, "The air conditioner is on." Then she rolls the window up! I wish perfume counters sold bottles of "Fresh Air."

wrong with the direct approach? No friend worth having would intentionally offend. It would be a kindness to tell her.

DEAR READERS: Have you been racking your brain about what to give your niece or nephew for graduation from high school—or college? Or maybe there's a Bar Mitzvah or confirmation coming up. Do I have an idea for you! It's a brand-new book titled "The Great Thoughts" by George Seides (published by Ballantine Books). This is a collection of thoughts, quotations and ideas that have determined the intellectual history of the world—short passages in the original words of the men and women who have conceived them. It covers more than 2,500 thinkers, from Aeschylus to Zola—from classical Greece to contemporary America—arranged alphabetically by author and indexed by subject matter. "The Great Thoughts" is not only a great gift that will last a lifetime; it's a fine addition to your own library. It's only \$18 in Canada, so be good to yourself, and buy two.

Use caution when trying for a tan

DEAR DR. GOTT: I've read that exposure to the sun is bad for the skin and can cause cancer or aging lines. Recently, I read that women especially need more calcium after a certain age to prevent osteoporosis. Getting vitamin D from the sun is recommended to help us use the calcium we take in. I'm confused.



Dr. Gott Peter Gott, M.D.

DEAR DR. GOTT: In general, a diet rich in calcium is fortified with vitamin D. So are calcium containing pills for dietary supplement. The sun does effectively activate vitamin D in the body, but the amount of sunshine necessary for this reaction is quite small. If, during an ordinary week, you are

exposed to some sun on your hands and face, this will be sufficient even if you are not a milk drinker. You do not have to be a sun worshiper to prevent vitamin-D deficiency.

DEAR DR. GOTT: Would stress in pregnancy affect the unborn child? DEAR READER: Certain chemical stresses during pregnancy can profoundly affect the unborn child. These include: alcohol, cigarette smoking, many medicines, narcotics, hydrocarbons and poor nutrition. If, by your question, you mean psychological stress, the picture is not so clear. Life-threatening stresses, such as bereavement and war, appear to produce consequences in some pregnancies. By and large, however, stresses are pretty hardy, and mothers seem to be affected more deeply than do their babies. I would advise any expectant mother to avoid stress to the extent she can. Getting help in coping with stress is preferable to passively putting up with it, and

may reduce many of its results for both woman and baby and may ameliorate many of its results.

DEAR DR. GOTT: I am a 22-year-old woman and occasionally when awakening from a good night's sleep, I feel slightly nauseated and dizzy. What could be the cause? I am in perfect health otherwise. DEAR READER: Lightheadedness and queasiness often occur in health people who are blessed with low blood pressure. Assuming a doctor has given you a clean bill of health, you are probably experiencing a transitory fall in blood pressure when you first arise in the morning. This normal condition does not require treatment. Send your questions to Dr. Gott at P.O. Box 91428, Cleveland, OH 44101. Due to volume of mail, individual questions cannot be answered. Question of general interest will be answered in future columns.

Black walnuts are tough nut to crack

DEAR POLLY: The black walnut tree in a neighbor's yard produced heavily last year. The nuts have a very good flavor, but it is almost impossible to crack the shells. Is there a way this can be achieved more easily? Or can you give us any information on the use of these nuts? — LILAH



Pointers Polly Fisher

walnut lovers out there! Here are a few ways our readers have suggested to conquer these black walnuts. They're truly a "tough nut to crack."

DEAR POLLY: When ironing embroidered collars, dampen them and iron on the wrong side. Place the cloth over a folded terry cloth towel. The embroidered stitches will stand out beautifully after the ironing. — HELEN

Make your own window cleaner, furniture polish and laundry presoak with the formulas in Polly's newsletter, "Homemade Soaps and Cleaners." Send \$1.00 for each copy to POLLY'S POINTERS in care of this newspaper, P.O. Box 1216, Cincinnati, OH 45201. Be sure to include the title. Polly will send you a Polly Dollar (8) if she sees your favorite Pointer. Peave or Problem in her column. Write POLLY'S POINTERS in care of this newspaper.

Why schizophrenics feel less pain

By Jon Ziegler United Press International WASHINGTON — Most people feel pain when they suffer a burn or a broken bone, but schizophrenics often seem apathetic to such injuries. Since the 1940s, scientists have known schizophrenics may feel only discomfort from injuries or disease, or pain one moment and no pain the next. Altogether, they seem to be less concerned with physical pain. Researchers at the National Institute of Mental Health and University of California at Irvine have found that schizophrenics' brains do not process pain signals properly. "Why and how this dynamic dysfunction occurs remains unclear," reported Dr. Henry Holcomb of the NIMH in a paper presented at a seminar sponsored by the Alcohol, Drug Abuse and Mental Health Administration.

Schizophrenia is a group of disorders with many symptoms including delusions, withdrawal from reality and disconnected thinking. Holcomb said that in a study, schizophrenics and healthy volunteers underwent tests in which they were given shocks to the right wrist ranging in intensity from "barely perceptible to moderately uncomfortable." The normal subjects were consistent in their reports about sensation, but the schizophrenics often called the same shock painful one minute and not painful the next. "The sicker you are, the greater your error rate," Holcomb said. In the second phase of testing, electrodes were attached to the left side of the head for a brain scan and repetitive shocks were applied to the right wrist. In normal subjects, the researchers found "a consistent pattern of high electrical activity"

in the area of the brain that processes sensation. In the schizophrenics, the sensory signal moved around the brain and ended up "in an area associated with vision," Holcomb said. In the third phase of the test, the subject was injected with glucose that carried a harmless radioactive element that would show up in positron emission tomography, a way of watching the brain in action. The glucose "lit up" on the scanner and showed how quickly the brain was burning energy and how different sections were functioning.

In the normal volunteers, the frontal and left sections of the brain appeared to be linked in activity. When sensory sections in the left brain responded, so did frontal regions.



Winning pair Mara Kennedy shows her project, "Wonderful Seeds," to Schaefer Griffin. The pair were the top winners in the Bowers School science fair. Mara was the Grade 3 and 4 winner. Schaefer was the grade 5 and 6 winner.

After the 7th hubby, did the bride rest?

HOLLISTER, Calif. (UPI) — A 21-year-old woman is suspected of marrying seven men without getting any divorces, say authorities tipped by a county clerk when she applied for a batch of marriage licenses. Kindred Felisa Villagomes, 21, of nearby Salinas, was ordered to appear for a preliminary hearing June 6 after she was arraigned on two counts of bigamy, two counts of impersonation and two misdemeanor counts of misrepresenting herself on a marriage license. Villagomes was arrested last week after a government clerk in rural, sparsely populated San Benito County said she came in twice for a marriage license. "In a county like San Benito, where you only have 28,000 people, something like this is a little hard to notice," said District Attorney Harry Damkar. The San Benito County charges involve suspected marriages between Sept. 5 and Nov. 1 of last year to Jose Lopez, 20, of Soledad; Eileen Barbosa, 31, of Soledad; and Jesus Villagomes, 40, of Salinas. Damkar also said she may have married four men in nearby Monterey County between July 25, 1983 and Dec. 18, 1984. No charges have been filed in Monterey County. "My guess would be she's entered into these marriages because the so-called husbands are people seeking permanent status as citizens," he said.

Cinema

- Manhattan Cinema City — A Private Function (R) 7:20, 9:40 — The Purple Rose of Cairo (PG) 7:15, 9:15 — Amadeus (PG) & Birdy (R) 7:20, 9:20 — Caddyshack — Strong Investors (PG) 7:30 with The Terminator (R) 9:20. West Hartford Showcase Pub & Cinema — Police Academy 2: Their First Assignment (PG-13) 7:15, 9:15. Peer Richard's Pub & Cinema — Police Academy 2: Their First Assignment (PG-13) 7:30, 9:30. Showcase Cinema — Beverly Hills Cop (R) 1:15, 7:30, 9:30 — Gorchi (PG) 7:15, 9:15 — Desperately Seeking Susan (PG) 7:20, 9:20 — Def-Con 4 (R) 1:15, 7:30, 9:45 — Code of Silence (R) 1:15, 7:30, 9:45 — Lost in America (R) 1:45, 7:30, 9:30 — Witness (R) 1:15, 7:30, 9:10. UA Theaters East — Just One of the Guys (PG-13) 7:20, 9:20 — Gymtote (R) 7:30, 9:10 — Hot Moves (R) 7:15, 9:15. Mainfield Theatre — Caliente Twin — North by Northwest 7 with To Catch a Thief 9. Verano — The Untouchables (PG) 7:30, 9:30 — Mask (PG-13) 7:15, 9:30. Police Academy 2: Their First Assignment (PG-13) 7:15, 9:10. West Hartford — Jim & Sam — Mask (PG-13) 7:30, 9:30. Showcase Cinema — Code of Silence (R) 7:20, 9:20 — Rustler's Rhyme (PG) 7:30, 9:30 — Rustler's Rhyme (PG) 7:30, 9:30 — Rustler's Rhyme (PG) 7:30, 9:30 — Rustler's Rhyme (PG) 7:30, 9:30. Windsor Plaza — Police Academy 2: Their First Assignment (PG-13) 7:15, 9:10.

School-based health clinics proliferate to aid teenagers

By Patricia McCormick United Press International NEW YORK — Teenagers in growing numbers of communities now can check in at school-based clinics for comprehensive health services — including family planning. The program first sprouted more than a decade ago in St. Paul, Minn., as a new approach to dealing with high rates of child-bearing among students. The St. Paul Maternal and Infant Care Project has been followed by 10 other programs operating in 22 schools. Many others are in the planning stage. The trend, cited in a report in "Family Planning Perspectives," may provide a new approach to preventing adolescent pregnancy. In fact, high rates of childbearing among students often are cited as the rationale for starting the on-site health clinics, the report says. Comprehensive school-based centers that offer family planning services are currently operating in Bridgeport and New Haven, Conn.; Chicago, Ill.; Gary, Ind.; Flint, Mich.; Minneapolis and St. Paul, Minn.; Jackson, Miss. Also: Kansas City, Mo.; New York City; Dallas and Houston, Texas. The report said programs are known to be under development in Cleveland, Indianapolis, San Francisco, and at a new site in Chicago, and in Colorado, Mississippi and rural Mexico. In New York City, several new programs are being launched for senior high schools, and one has started for junior high schools. This new twist along the academic trail in most cases has been originated outside the school system. However, the support of principals and teachers for student health services have been vital factors in gaining approval for in-school clinics, the report said. Programs generally are presented in a variety of ways, including service units that emphasize physical examinations and treatment of minor illnesses, says Joy Dryfoos, an expert and consultant who authored the report. "This portal certainly is valid, considering that only a small proportion of all clinic visits are for family planning. Nevertheless, in most clinics new patients, whether male or female, are seen in their initial visit if they are sexually active. If they are or plan to be soon, they are seen in the practice. If a young woman is interested in obtaining a birth control method, she is given a pelvic examination and a Papan smear as part of her physical examination. Contraceptives are generally prescribed following counseling." Dryfoos said patients at the school-based clinics generally are from low-income families, a reflection of the neighborhoods in which programs are located. The school-based programs have been credited with improving students' health, lowering birthrates, raising levels of contraceptive use and improving school attendance. The clinics in operation have individual caseloads ranging from about 500 to around 5,000 visits annually. "THE STAFF CONSISTS MAINLY of nurse practitioners, clinic aides and part-time physician, as well as social workers, nutritionists and other professionals. The money to pay for all this does not come out of the school budget and, says Dryfoos, funding remains uncertain. "So far, private foundations have helped these programs become established but they cannot be expected to provide continuing aid," she said. "Donations from schools, health providers and other groups have played an important part in keeping the cost of school-based programs low. "Public funds, particularly from state departments of maternal and child health, social services and education, are being sought in order to expand existing programs to more schools and to start new clinics in other communities."

Births

London, Erin Elizabeth, daughter of Raymond and Jacquelyn (Jull) London of South Windsor, was born April 12 at Manchester Memorial Hospital. The maternal grandfather is Harry F. Jull Sr. of Wallingford. The paternal grandparents are Mr. and Mrs. Ivan London of 100 Russell St. Beecher, Ryan Glenn, son of Glenn W. and Anne L. (Saunders) Beecher of 10 Laurwood Drive, Bolton, was born May 6 at Rockville General Hospital. The maternal grandparents are Mr. and Mrs. Al Saunders of Vernon. The paternal grandparents are Mr. and Mrs. Fred Beecher of 10 Laurwood Drive, Bolton. The great-grandmothers are Catherine Coyne and Mable Saunders. McGovern, Katherine Elizabeth Takl, daughter of William Glenn and Clara Anne (Greenfield) McGovern of 158 Scott Drive, was born April 8 at Manchester Memorial Hospital. The maternal grandparents are Mr. and Mrs. Charles J. Greenfield of 300 Cooper Hill St. The paternal grandparents are Mr. and Mrs. James E. McGovern of 37 Elsie Drive. Zaslanski, Adam Christopher, son of Karl A. and Debra (Hammelle) Zaslanski of 83 Ridgewood St., was born April 9 at Manchester Memorial Hospital. The maternal grandparents are Mr. and Mrs. C. C. Hammelle of Swanton, Vt. The paternal grandparents are Mr. and Mrs. Adam Zaslanski of Plainville. The baby has a sister, Krista, 3. Carpe, Melissa Ann, daughter of Raymond and Sharlene Kay (Perry) Carpe of 15 Spring St., was born April 9 at Manchester Memorial Hospital. The maternal grandparents are Mr. and Mrs. Leon Perry of Hebron. The paternal grandparents are Mr. and Mrs. Henry Carpe of 31 Bunker Drive. Curtis, Joseph Alan, son of James and Maureen (Becker) Curtis of East Haddam, was born April 9 at Manchester Memorial Hospital. The maternal grandparents are Dr. and Mrs. John Jacobus of 114 Ashbrook Drive, Coventry. The paternal grandparents are Mr. and Mrs. Joseph Curtis of East Haddam. The baby has a brother, Jason, 2 1/2. Smith, Ayesha Linda, daughter of Rodrick and Linda (Thomas) Smith of 80 Oak St., was born April 16 at Manchester Memorial Hospital. The maternal grandparents are Mr. and Mrs. William Smith, also of East Orange. The baby has three brothers, Lamar, 2; Khalie, 1 1/2; and Rodrick, Jr., 1 1/2, and a sister, Andrea, 15. Montgomery, Matthew Thomas, son of Neal E. and Lynne (Mikulec) Montgomery of 13 Munro St., was born April 16 at Manchester Memorial Hospital. The maternal grandparents are Mr. and Mrs. Michael Mikulec of Tampa, Fla. The paternal grandparents are Mr. and Mrs. William Montgomery of 140 Marlboro St., was born April 16 at Manchester Memorial Hospital. The maternal grandparents are Mr. and Mrs. Paul Strim of Chappaqua, N.Y. The paternal grandparents are Kenneth Bonn of Pleasantville, N.Y., and Gail Bonn of Chappaqua, N.Y. Gemme, Kristen FitzGerald, daughter of Emmet D. and Debra (FitzGerald) Gemme of 20 Marble St., was born April 18 at Manchester Memorial Hospital. The maternal grandparents are Mr. and Mrs. James E. and Susan J. (Hall) Clark of 47 Ross Ave., Coventry, was born April 18 at Manchester Memorial Hospital. The maternal grandparents are Mr. and Mrs. Robert Hall of Madison. The paternal grandmother is Mary Clark of Broomfield. The baby has a brother, D'Artagnan, 3 1/2, and a sister, Jennifer, 2. Marvin, Jeffrey Thomas, son of John W. and Deborah (Hawkes) Marvin of Manchester, was born April 16 at Manchester Memorial Hospital. The maternal grandparents are Mr. and Mrs. William Marvin of 164 N. Elm St. The paternal grandparents are Mr. and Mrs. Harlan Willbourn of Manchester. The paternal grandparents are Mr. and Mrs. Willard Marvin of 164 N. Elm St. The maternal grandparents are Mr. and Mrs. Jerry Marvin of 164 N. Elm St. The baby has a brother, 15 months. Willis, Jennifer Lee, daughter of Russell and Sara (Roman) Willis of Tolland, was born April 15 at Manchester Memorial Hospital. The maternal grandfather is Peter R. Roman of 182 Woodbridge St. The paternal grandparents are Mr. and Mrs. Harlowe Willis of 21 Phelps Road. The baby has a brother, Christopher Scott Willis, 13. Jaglewski, Kurt Stanley, son of Edward N. and Nancy (Alan) Jaglewski of 83 Rachel Road, was born April 14 at Manchester Memorial Hospital. The maternal grandparents are Mr. and Mrs. Emile Allard of East Granby. The paternal grandmother is Helen Jaglewski of 43 Rachel Road. The baby has a sister, Annie Lynn, 3. Benito, Justin Colin, son of Colin and Lori (Madden) Benito of Rocky Hill, was born April 15 at Manchester Memorial Hospital. The maternal grandparents are Mr. and Mrs. Robert Benito of 32 Deerfield Drive. The baby has a brother, Michael, 3. Kienholz, Kurt Anne, daughter of Neal R. and Dorothy (Sisson) Kienholz of 183 Briarwood Drive, was born April 15 at Manchester Memorial Hospital. The maternal grandparents are Mr. and Mrs. Russell Sisson of Pawcatuck. The paternal grandparents are Mr. and Mrs. S.C. The baby has a sister, Erin Lynn Kienholz, 5 1/2. Conyers of 25 Coleman Road, was born April 15 at Manchester Memorial Hospital. The maternal grandparents are Mr. and Mrs. Fred J. Brunoli Sr. of Vernon. The paternal grandparents are Mr. and Mrs. Roy Conyers of 288 Concord Road. Hammick, Katie Lynn, daughter of Garry and Karen (Craig) Hammick of 3951 South St., Coventry, was born April 17 at Manchester Memorial Hospital. The maternal grandparents are Mr. and Mrs. Ronald Craig of 31 Delmont St. The paternal grandparents are Mr. and Mrs. Fred Hammick of West Windsor. The baby has a sister, Kelly, 2. Bonn, Geoffrey Lawrence, son of Paul C. and Elizabeth (Bonn) Bonn of 42 Alexander St., was born April 18 at Manchester Memorial Hospital. The maternal grandparents are Mr. and Mrs. Paul Bonn of Chappaqua, N.Y. The paternal grandparents are Kenneth Bonn of Pleasantville, N.Y., and Gail Bonn of Chappaqua, N.Y. Gemme, Kristen FitzGerald, daughter of Emmet D. and Debra (FitzGerald) Gemme of 20 Marble St., was born April 18 at Manchester Memorial Hospital. The maternal grandparents are Mr. and Mrs. James E. and Susan J. (Hall) Clark of 47 Ross Ave., Coventry, was born April 18 at Manchester Memorial Hospital. The maternal grandparents are Mr. and Mrs. Robert Hall of Madison. The paternal grandmother is Mary Clark of Broomfield. The baby has a brother, D'Artagnan, 3 1/2, and a sister, Jennifer, 2. The life expectancy at birth of a black female in the United States is 73 years.

About Town

Bolton seniors have potluck BOLTON — Bolton Senior citizens will have a potluck at 12:30 p.m. at the Community Radio Information Service, or CRIS, will address the group. The meeting is open to all widowed persons. For more information, call 649-6882 or 643-7975. Red Cross gives CPR course American Red Cross, Connecticut Valley East, will conduct a cardio-pulmonary resuscitation course from 9 a.m. to 1 p.m. Saturday in the office at 30 Hartford Road. This is a shortened version focusing on how a person can give CPR to an adult victim. For more information or to register for the 80 course, call 643-9111. Hadassah has craft fair The 11th annual Manchester Chapter of Hadassah craft fair will be Sunday from 10 a.m. to 5 p.m. at the Manchester Parkade. For more information or display space, call 649-6520. AARP tours Cape Cod American Association of Retired Persons, Connecticut Chapter 1275, will go to Rochester, N.Y., for the Cape Cod and Nantucket for three days. The bus will leave Concordia Lutheran Church, 40 Pitkin St., at 8 a.m. and return May 24 at 5 p.m. Smokers Anonymous meets Smokers Anonymous meets at 7:30 p.m. on Sundays at Bonanza meeting room, 240 Spencer St. Sunday at 2 p.m. at Emanuel Lutheran Church, 60 Church St. Vilma Walton from Connecticut Radio Information Service, or CRIS, will address the group. The meeting is open to all widowed persons. For more information, call 649-6882 or 643-7975. Bolton seniors have potluck BOLTON — Bolton Senior citizens will have a potluck at 12:30 p.m. at the Community Radio Information Service, or CRIS, will address the group. The meeting is open to all widowed persons. For more information, call 649-6882 or 643-7975. Club discusses Hemingway SOUTH WINDSOR — The Hemingway Club will meet Monday at 7:30 p.m. at Paperback Alley, 994 Sullivan Ave. Members will discuss Hemingway's "A Moveable Feast," which deals with the author's life in Paris. The group meets on the fourth Monday of each month. Admission is free and open to the public. For more information, call Paperback Alley, 644-9979. Lions hold tag sale Manchester Lions Club will have its annual tag sale Saturday from 9 a.m. to 4 p.m. at McDonald's parking lot on West Center Street. Rain date is May 25. AARP to see lilac festival American Association of Retired Persons, Manchester Chapter 1275, will go to Rochester, N.Y., for the lilac festival. The bus will leave the South United Methodist Church parking lot at 7 a.m. Friday and return Monday at 8 p.m. No cars may be left in the church lot. Walton speaks to widows The Widows-Widowers Association will meet New data predicts lightning patterns Contrary to popular belief, lightning in the summertime seems to follow somewhat predictable patterns, according to new research from the National Oceanic and Atmospheric Administration. The study based on data from lightning flash mapping systems in northeastern Colorado suggests lightning is associated with local topography and similar data from Florida indicates the shape of a coastline is a factor in the amount of lightning an area will receive. "Convex coastlines, similar to that just south of Cape Canaveral, don't have as much lightning or rain as do convex coastlines," says Raul Lopez of NOAA's Environmental Research Laboratories. "Local topography such as mountains, contrasting areas where you have water and land and the like are definite factors in the number of lightning flashes that will be experienced," he said.



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Italian Night! Every Wed. 5-10 p.m. Fettucini Alfredo, Chicken Cacciatore, Veal Bolognese & Polenta, Braziolate & Polenta. Seafood Fradivolo, Veal Scallopini, Eggplant Romano. 331 Center Street, Manchester 647-9995. EARLY BIRD SPECIALS 11:30-5:30 P.M.

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