

	Max.	Min.	Rain
Dec. 6	80	58	
Dec. 7	83	67	
Dec. 8	83	67	
Dec. 9	83	63	
Dec. 10	59	52	
Dec. 11	73	53	.03
Dec. 12	64	48	

Says \$416,000 Award Ignored Arson Evidence

Judge: Jury Wrong In Young Case

BY BRUCE HENDERSON

Postmaster Robert Young's role in the 1976 fire which destroyed his sporting goods showroom and warehouse on Tulane Circle was once again called into question Friday as Circuit Court Judge Jesse H. Willson overturned a jury verdict awarding him \$416,182 for damages sustained in the blaze.

Judge Willson, who was called out of retirement to preside at the civil court trial, ordered a new trial after concluding the jury's decision was not in accord with the evidence presented during the 11-day case against Liberty Mutual Fire Insurance Co.

"While the Court is reluctant to set aside the jury's verdict," Judge Willson wrote, "it has reached the conclusion, after long and careful consideration, that the verdict for the plaintiffs was clearly contrary to the manifest weight of the evidence and the substantial justice of this case."

Young's Miami-based attorney, Allen Reed, said Tuesday his client probably will appeal the judge's order.

"I think the trial was fairly won by the plaintiffs, and it (the jury's verdict) should have been upheld," Reed commented.

In ordering a new trial, Judge Willson ruled that the evidence weighed substantially in favor of the contention by

Young's insurance company, Liberty Mutual, that the local sporting goods entrepreneur had set fire to his own building or had conspired with someone else to do so.

"The manifest weight of this evidence points directly at the plaintiffs' (Young's companies) officers or agents as the ones who set the fire, or caused it to be set," the judge wrote in his ruling.

Another insurance company allegation, that Young had submitted fraudulent claims, was not conclusively supported by the evidence, Judge Willson ruled.

"The Court is of the opinion that the greater weight of evidence supported the defense of fraud," he wrote. "However, the weight of that evidence was not sufficient to set aside the jury's verdict on that issue."

Attempts by Young's attorneys to establish the possibility of an accidental cause for the June 20, 1976, blaze "were no more than speculation and were plainly contradicted by the physical evidence and expert testimony showing area of origin and the course of the fire," the judge wrote.

"The physical evidence, including the burn pattern; the area of origin; the unexplained presence of accelerants in that area; as well as the opinion testimony of expert witnesses, including



Postmaster Robert Young

those from state agencies, conclusively proved that the fire was intentionally set," he said.

Motive was the second element which Liberty Mutual had to establish in order to prove its allegation that Young set the fire or had it set.

"The manifest weight of the evidence establishes that the plaintiffs had a

motive for setting the fire," the judge wrote.

He said that among the evidence presented showing Young had a motive for burning the building were the facts that Young's three companies, Young Enterprises, Accent On Sports and Universal Pro Sports, "were heavily indebted; their income was insufficient to meet their obligations; their bank accounts were negligible, especially when a loan from one of their employees, made shortly before the fire, is excluded; demand for payment of plaintiffs' debts past due and amounting to hundreds of thousands of dollars had been made; creditors had filed numerous suits; in several cases judgments had been obtained and writs of execution issued."

In addition, Judge Willson wrote, "There was substantial evidence that the property was significantly overinsured." The third element which Liberty Mutual had to establish was that Young or someone working for him had the opportunity to set the fire.

Circumstantial evidence cited by Judge Willson in his order in support of the insurance company's allegation included testimony "that the plaintiffs' books of account were in the trunk of an employee's automobile on the afternoon preceding the fire," and that, similarly,

See Judge Page 10A

Hancock Resigns As City Attorney

BY GEORGE DUNCAN

City Attorney Jack Hancock has tendered his resignation of that post as of January 1. In a letter addressed to the city council Hancock said, "For various reasons I believe a new face in the city attorney's chair would be beneficial."

Hancock, who was general soft-spoken and kept his position low key, was known for occasional outbursts of temper. At an council meeting earlier this year, an angry Hancock invited anyone in the chamber to "come outside" with him to settle any differences.

"I have been most appreciative of the opportunity to serve the city for the past decade during a time when the city has successfully undertaken many worthwhile projects. The city has made considerable progress and its employees and councilmen have worked hard to effect the improvements that have taken



place," Hancock said in the letter.

There has been some sentiment to hire a city attorney from Avon Park. Hancock is from Sebring. Both incumbent councilman Larry Albritton and

"For various reasons I believe a new face in the city attorney's chair would be beneficial."

—Jack Hancock

Milton Howard, who won election for another term on the council last week, said during the campaign it might be better for the city to have a local attorney.

Thomas Tataris, the third man elected to the council, said he felt the ability of a man was the primary requirement for hiring a lawyer. Tataris said he felt the city should have an attorney "with the ability to work solutions out and not an attorney with ability to invite somebody to go out and fight."

Hancock said his firm would offer the service of Cliff Ables, "as we believe he would do the best job of anyone in this part of the state."

Ables has replaced Hancock on several occasions when Hancock was unable to attend city council sessions.

Hancock said he did not think the location of an attorney mattered except "he should be close enough to be reasonably available. I believe his (Ables) location in the city of Sebring is close enough. The best qualified person

See Hancock Page 10A

Barefield Alone On Willis Charges

BY GEORGE DUNCAN

The Avon Park City Council refused to investigate charges made by Councilman David Barefield that Water Superintendent Joe Willis violated city codes and state health and safety guidelines by improperly obtaining water samples. Councilman Barefield presented seven charges against Willis to the city council and asked Willis be suspended pending a hearing on the charges. One of the charges was Willis knowingly violated health and safety standards set by the Department of Environmental Regulations in regards to the collection of water samples.

However no councilman would second Barefield's motion and, in effect, ignored the charges. The motion died for lack of a second.

"Does anyone have anything to say?" asked Council President Larry Albritton after the charges were read. When

nothing was said, Albritton said, "well, that concludes the agenda."

Barefield said after the meeting he could prove the charges. Dean Keppan, of the county health department, said Barefield had checked the files of the department in regards to the testing of water samples and had checked all correspondence the department had with the city.

Keppan said Barefield had told county health officials he would be in touch with them in a few days about the water samples.

The seven charges listed by Barefield against Willis included:

(a) Working on and extending water lines in Manors II and the Jordan Subdivisions in violation of the city ordinances.

(b) Turning on water meters without requiring the deposit to be paid in violation of section 16-2 of the code of ordinances.

(c) Connecting private residence to the city sewage system without charging a service connection fee in violation of section 17-7 and 17-4, code of ordinances.

(d) authorizing grade and pay increases of employees of the water and sewer department in violation of section 72 Charter Laws, Avon Park Code.

(e) Failing to obey the state sanitary code in violation of Section 11-1, particularly with reference to (1) installation of new water lines and (2) taking water samples.

(f) Telling citizens of Avon Park to call Rainey Prevatt during non-working hours.

(g) Placing a water line on Monroe Street outside the city limits without approval of the city council.

Willis was not at the Monday night meeting but, when contacted Tuesday, said he "had no comment at this time."

After a question by Paul Herman, Albritton said, "The council pretty well

gave him permission, or authority, to do most of these."

"Similarly to Mr. Barefield's situation with (Building Inspector) C.W. Ellerbee. Is that correct?" said Herman.

"I knew about most of these myself," said Albritton. "Any other comment?"

"Who is in charge of the water department? You?" asked Richard Nealis. Nealis is a licensed plumber with the city and a member of the city building board of appeal.

"Yes, me," replied Albritton.

"You're a barber," said Nealis. "That's right. What difference does it make whether I'm a barber or not?"

"I don't think you know a damn thing about water!" Nealis said.

"That's just your opinion," replied Albritton.

Councilman Kelley Phillips said if Barefield had known of the problems, why hadn't he brought them to the council?

See Barefield Page 10A

100 Vote Error, But No Change In Outcome

A check of voting machines last Wednesday morning revealed a 100-vote error on the signed tabulations and increased Councilman David Barefield's vote by 100. However, the added votes have no effect on the three winners of the election.

The correction will up Barefield's total to 258. Milton Howard, the top vote-getter received 847 votes. Councilman Larry Albritton received 821 and Thomas Tataris received 805 votes.

The error occurred when Avon Park poll workers, in Precinct 2A, apparently read off the wrong result from the machine onto the official tally sheet. The sheet, with the wrong vote total, was then signed by the local poll workers.

The discrepancy was recognized Tuesday night when the city council canvassed after the election totals were in.

An unofficial tally, which was brought

from Precinct 2A by a county election official gave Barefield 341 votes in precinct 2A, the correct total. However when the official tally sheets were received in city hall, they showed Barefield only received 241 votes in the precinct.

Because the tally sheets were signed by poll workers, Supervisor of Elections Jimmy Whitehouse and the city council decided to accept the tally sheets but decided to check the machines the next morning.

The check revealed the first total was correct and that the signed tally sheets were wrong.

"There was an error in transposing the figures," said Whitehouse. "The machines showed the true result."

Even with the absentee votes counted, Barefield still fell 43 votes short of the

third man in the race, Tataris.

Barefield had led all candidates in the first precinct but the heavy vote for

Shop 'n Go Burglarized

Burglars struck the Shop 'n Go on S.R. 64 east of Avon Park early Saturday, making off with \$103.12 in food stamps and cash.

The theft was discovered by assistant manager Cora Minor when she arrived to open the day.

Entry was gained by the burglar or burglars by a front plate glass window. Cash and food \$50 worth of food stamps was taken after a floor safe behind the cash register had been forced open.

Tataris, Howard and Albritton in the second precinct wiped out his lead and produced a victory for the latter three men.

Authorities are looking for a black male, 5'7", medium build, with dark complexion and wearing a light blue shirt, dark blue trousers and a ball cap.

This suspect had knocked on the door about 12:30 a.m. before Ms. Minor had left for home. He asked to make a phone call but was refused entry.

Deputies Bobbie Lee and Howie Godwin investigated the case. Deputy Lee reported he had checked the store about 1:30 a.m. without noticing anything amiss.



1976 Fire Destroyed Landmark Coke Building.

Council Refuses To Reconsider Extension Of Holiday Bar Hours

The Avon Park City Council has refused to reconsider a request to extend hours for the sale of alcoholic beverages on Christmas Eve and New Year's Eve.

Rosemary Prescott and Mrs. Lena Wright asked the council to reconsider their previous ruling, saying the present city ordinance discriminated against their business. Both of the women own lounges inside the city.

"Those are our two biggest days of the year and we pay a pretty big tax and I think we're within the law. I have to ask you to consider and see what you think," said Mrs. Prescott.

No motion was ever made by any councilman on the request but three, Larry Albritton, David Barefield and

Robert Britt, indicated they supported the proposal.

Because there is a present ordinance against selling liquor, City Attorney Jack Hancock said a request was permitted, it would be made in the form of an ordinance.

"The lady is right. The revenue is going to be changed," said Bob H. "You're not going to stop drinking, closing these people up. People are going to go up to the Ridge. So you're not stopping any drinking and that's the whole point."

Herman said the ordinance would penalize the businesses much more on

See Council Page 10A



APPARENTLY HARD AT work on Christmas toys in Santa's workshop, this is one of five animated elves on display under the Christmas tree in the lobby of the Highlands County Bank. The vinyl figures are each about 30 inches

high and each depicts a different activity. Santa Claus will join his elves at the bank lobby on Dec. 22 from 2-6 p.m. to talk with local children. Snapshots by Bruce Henderson.

City Ignores Water Problems

Trying to find a spark of reasoning on the Avon Park City Council is like trying to find a pool of water in the Sahara Desert.

The citizens of Avon Park were shown again last Monday night that the council chamber in the city is as barren of thought as the Sahara is barren of grass.

At the meeting Councilman David Barefield presented seven charges, some of them very serious, against the city Water Superintendent Joe Willis.

Among other matters, Councilman Barefield charged, and said he could prove, Willis had knowingly violated state standards of health and welfare in collecting water samples. If true, and continued, this would put the city in violation of the state Department of Environmental Regulation guidelines and subject to penalties.

Also charged was that Willis played favorites with contractors by installing water lines in their subdivisions at city expense.

What did the council do when faced with these series of allegations. They reacted swiftly and decisively.

And did nothing.

Councilman Barefield could not even get a second to his motion so, technically, the charges were never really opened to the floor for discussion. Council members simply did not care to hear or discuss the charges.

If ignorance is indeed bliss, then four council members are trying desperately to reach Nirvana.

For the moment let us assume all of the charges Councilman Barefield has filed are wrong.

The charges were raised, have been better for the city if had decided to have a sterning the validity of the

ills, as any department head charged with wrong doing, resumed innocent until proven hat is only basic fairness.

When a councilman raises a an about whether a department was knowingly violated city rules, knowingly violated state guidelines and as needlessly cost the taxpayers money, one would think the other councilmen would be interested in hearing if any of the charges were true.

If they had any real concern for the taxpayer, or for the department head, they would.

Because of the council's action, or rather non-action, a question has been

raised over whether a contractor or employee can be favored over other citizens.

In addition to the minor and, apparently to councilmen, the trivial concern of whether water samples have been collected properly by Willis.

The main council expressed by the council and in particular by Councilman Kelly Phillips was why it took so long for Councilman Barefield to bring charges.

EDITORIALS

If the councilman had known about these allegations, why hadn't he told the council before this, was a question asked several times.

There is contorted logic in the contention that if something has been done wrong six months ago, it somehow miraculously becomes right when someone brings it to the attention of the council.

The question before the council was not how long the alleged violations had been going on but whether the violations did occur.

But the majority of council members, by their conspiracy of silence, didn't want to be brothered by allegations which might affect the health and safety of the citizens.

The situation casts a spotlight on what is a curious double standard by the council. If the allegations had been against Recreation Director Dennis Guenther, it is doubtful Councilman Robert Britt would have been silent. In a November meeting he accused Guenther of only working half the time he should without making the offer to give proof to any of his allegations.

Would the council have treated Chief Robert Brooks more kindly than Willis. The council clammed up when the mayor suspended Chief Brooks because the chief had an attorney and asked the council to prove any allegations.

If any one of the seven charges had been made against Building Inspector C.W. Ellerbee, Councilman Henry Dennis and Kelley Phillips would have filled the room with shouts of shrill denunciations.

What apparently matters in the city is not who is right or wrong but on whose side you are on.

The council should have a hearing to determine if the charges Councilman Barefield has made are valid, if their Hat does not blind them to their responsibilities to the citizens.

Laurels And Darts

Laurel: To Judge Jesse Willson, who presided over the civil case between Bob Young and Liberty Mutual Insurance Company. In a rare action, Judge Willson overturned the jury's verdict and ordered a new trial. During the trial, he was scrupulously fair to both sides and was model for judicial decorum and respect. An elder judge, called out of retirement, it would have been much easier for Willson simply to let the case go.

Rather than do that, he staked his reputation as a judge on what he believed to be an act of justice. It was a morally and spiritually courageous act. And one taken when most men — less motivated by desires for justice than by their own personal concerns — would have remained silent.

Dart: To Councilman Kelley Phillips. At the last council meeting, the last full meeting he will attend as a councilman, Phillips did nothing. A fitting culmination to his political career.

Laurel: To Governor-elect Bob Graham. Graham suggested the state do away with its motor vehicle inspection program. The program, which will cost more next year than it will bring in by way of revenue, was always a questionable method of ensuring auto safety. A study two years ago by the U.S. Department of Transportation found vehicle inspection as the least cost-effective safety measure. In some counties, it offers some easy gains to profiteers. It should be scrapped.

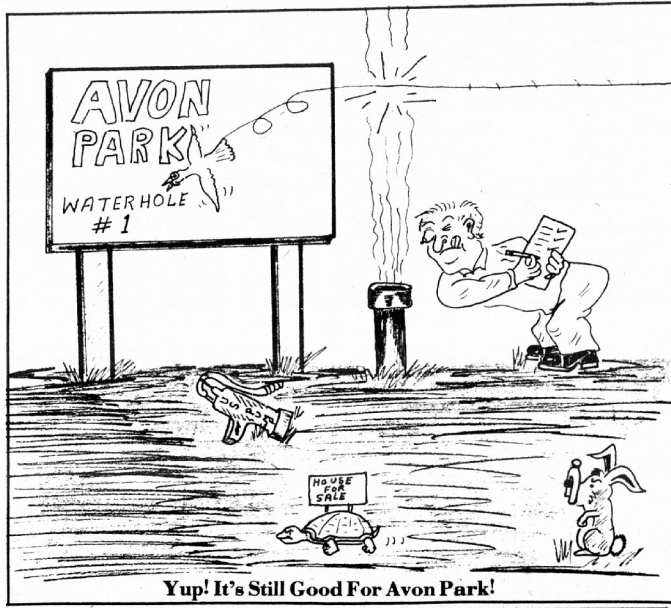
Dart: To the administrators of the Avon Park Middle School. In a news release intended to inform the public on how students fared on the Student Assessment tests, administrators used language such as this: Comparisonwise to county-wide average results, last year's eighth grade scored as high or higher on ten standards out of 33 standards. This compares as 30 percent as high or higher. This year's class scored as high or higher on 25 out of 33 standards. This achievement figures to 83 percent as high or higher. The overall gain is 53 percent, which this school believes is a noble achievement.

There must be a better way to explain to parents how their children are doing in school.

Dart: To Bantam Books, Berkeley Books and reporters of the Washington Post and San Francisco Chronicle. The two publishing houses, with help from the reporters from the two papers, engaged in a frantic race to get out two books on the massacre in Guyana and a quickie story on the People's Temple the Rev. Jim Jones.

Such an incident deserves some insightful reporting and in-depth analysis reaching as far as the human mind can go in comprehending such a horrible incident.

But 900 people in Guyana did not kill themselves so two publishing houses and two newspapers could profit by rushing a quickie paperback book off the presses. This is an example of the very worst in capitalism and journalism.



Our Readers Opinions

Goodwill Says Thanks To Community

Dear Editor:
Even though December doesn't bring to us Goodwill's operating year, this is still the time of year for heartfelt expressions.

Much good has taken place at Goodwill these past twelve months. Briefly, more handicapped persons have been served by Goodwill's many rehabilitation programs and this is what

Goodwill is all about.

These increased services for more people would not be possible without the support of the entire community: individual homes, churches, civic and fraternal organizations, business establishments, the print and electronic media.

At this holiday season, on behalf of the

Goodwill workers, clients, staff, and board members, I express sincere thanks for giving us a good year. Our wish is for each and all to have a joyous and blessed holiday season.

Sincerely,
A.B. "Sonny" May, Jr.
Chairman of the Board
Goodwill - Lakeland.

Christmas Strays From Meaning

Dear Editor,
I am all for Christmas spirit, but don't you think it is getting out of hand?

For the past five or ten years, Christmas has been pushed from Halloween on through Christmas Eve. By the time Christmas Day is here, we are sick of the tree, the mess and we forget the true meaning of the Day. Not only is it

Christ's birthday; it is a Day of giving, loving and sharing things with love ones.

Besides this, we are in the middle of an energy crisis and each city wants to be the first to get lights up; lights that waste our precious energy that our President has pledged with us to save. The city is not the only guilty one; just look at the

homes and see all the lights that went up Friday after Thanksgiving.

When you turn on those lights. Think — one day that electricity may have been heat to keep you warm!

Sincerely,
Ms. Clarie R. May

Animals Should Be Loved, Not Killed

Editor:
Anyone who would take little animals out and destroy them or anyone that

would have it done without a reason, in my opinion is not worth the powder it would take to blow their brains out. If the

shoe fits, wear it.

An Animal Lover.

Hunters: Don't Abuse Privilege

During this hunting season, sportsmen should take time to remember the landowner.

"The long-ensured privilege of gaining access to hunt on private land is one of the roots of the American hunting tradition," said Colonel Robert M. Brantly, executive director of the Game and Fresh Water Fish Commission.

"But today the ability to hunt on private land is more critical than ever. In some states, more than 80 percent of all hunting takes place on privately owned land.

"For many hunters, the chance to get out on nonpublic game land is not just a matter of choice, but of necessity. Just like a healthy and abundant game population, a place to hunt has become a precious resource that none of us can afford to abuse."

Unfortunately, Brantly observed, there are still some people who are jeopardizing the hunting opportunities for all. In one eastern state, he said, 42 percent of the private hunting land has been posted and the rate of posting is increasing.

Write Us!

This page is reserved weekly for opinion — yours, mine, and those of our cartoonists and columnists. We encourage letters to the editor expressing opinions on any subject or issue. Our only restriction is that they be signed by the writer and include the writer's address and phone number in case clarification is necessary before

publication. Names may be withheld, on request to the publisher and if circumstances warrant, but they must accompany all material submitted for publication. We reserve the right to edit as necessary to prevent publication of libelous material. — The Editor.

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Rocking The Boat

By George Duncan



I was window shopping the other day when I bumped into a friend of mine, an Episcopal priest. William is an impressive looking man, with a distinguished black beard, and has a resonant baritone voice, the kind I always felt should belong exclusively to ministers.

However today, as he was looking into a Christmas scene in a store window, he looked a bit melancholy.

"What's wrong Father?" I asked. "Modern society, George," he intoned. He looked at the store window. "Somehow I feel the original Nativity scene did not have a \$24.95 Betsy-Wetsy doll with matching outfit."

"It does look like recent addition," I said.

"And I realize the three wise men came through unknown lands to be at the scene of the birth of Christ but I doubt if they carried imitation M-16 rifles on their journey."

"I see what you mean."

"Do you know what this is?" he asked.

"Creeping secularization?"

"No. Rampant commercialization and blatant greed."

"You call it as you see it, don't you Father?"

"Make no compromise with the Devil," he said. "Or with Madison Avenue."

"The ad agencies are going to love you, Father."

"I really think these promotions are getting a little out of hand."

"They don't do much for historical accuracy either," I said.

"Exactly. Now, what's your problem, my son?"

"Huh, how'd you know I had a problem?"

He gestured with his hands toward the sky. "Faith and trust, my son. Besides, insights come with the territory."

"I did want to talk with you. I'd figured you'd be much better than my last counselor."

"Who was that?"

"Greg the Guru," I said drily.

"Who the what," he said.

"He was on a semi-mystical kick. Had a little shop off 10th Avenue. Religious counseling and sales for cemetery lots."

"I beg your pardon?"

"Well, if you took one, you'd be needing the other."

"How did you get to know this guy?"

"Well, before I met you I was somewhat interested in a lot of strange movements."

"I'm glad you've reformed."

"Yeah, but it killed my chanting. I used to be able to hum a mean incantation."

"Incantation!" he said.

"Why do you think I needed the help of Greg the Guru? Those things were off the wall. Never knew what would happen."

"What did he tell you?"

"Told me to go see the TM people. So I did and began meditating on nothing for 20 minutes a day."

"What did you get?"

"Just what I meditated on," I said.

"Lucky for you the Lord was with you. He protects drunks, fools and unkempt reporters," Father William said.

"I never knew that."

"Insights, my son. They come with the territory."



Church Update

First Baptist Church

Sunday Dec. 17 The Chapel Choir will sing "An Old Fashioned Christmas."

Wednesday, Dec. 20, The Children's Music Service will include a living nativity and the cantata "Why The Chimes Rang."

Church Of God

Bus Banquet in South Leesburg Church of God Friday, Dec. 15 at 7 p.m. The bus workers are excited about attending the "Bus Banquet" with the bus workers of South Leesburg Church to share ideas in developing a better bus ministry. All bus workers are welcome to come, members will be leaving the Church at 5:30 p.m.



First Church of the Nazarene Sunday, Dec. 17 at the p.m. service, Carols by Candlelight, everyone is welcome.

Wednesday, Dec. 20 There will be Christmas Caroling after choir practice.

Sunday, Dec. 24 in the a.m. will be a Children's Christmas Program.

The Parsonage family would like to extend an invitation to all the church family and friends and attend Open House at the parsonage on December 24 from 3 to 5 p.m.



December 14 — Mrs. E.A. Martin, Sondra Smith, Randy Hudson, Kathy Lightey and Mrs. Irene Smith.

December 15 — Mrs. C.P. King, December 16 — Gladys Sharr, Ruth Clawe, Francis LaFlam, Grace Correll, and Timothy Trescott.

December 17 — Raleigh Turnbull, Bill Heiring, Mrs. Blanche Hance, and Delores Cottonem.

December 18 — Sherri Wells, Tess Wooten, and Holly Murphy.

December 19 — Bonnie Watts, Zaranda Watford, J.C. Copeland, and Mary Ziegenfus.

December 20 — Bill Rowland, Sharon Timlane, Toni Cason, Pat Heiring, Mrs. Andy Miracle, Jr., and Michael Rihner.

Cradle Roll



Mr. and Mrs. Harry Luebke, of Avon Park are proud to announce the birth of a daughter, Julia Cassandra born December 2, at Lake Wales Hospital, weighing 6 lbs. 7 oz.

Grandparents are Mr. and Mrs. Norman Langston and Mr. and Mrs. Harry Luebke of Setauket, N.Y. Mrs. Luebke is the former Cindy Langston.

Pam and David Gourley of Avon Park are proud to announce the birth of a daughter, Melanie Michelle born November 23 at Lake Wales Hospital, weighing 8 lbs. 10 1/2 ozs.

Maternal grandparents are Mr. and Mrs. Lewis Delella of Avon Park and the paternal grandparents are Mr. and Mrs. George Ortel of Sebring.



MRS. THOMAS TAYLOR of Sebring was the lucky winner of a full size Serta Perfect Sleeper bedding set at the Christmas Open House of Turner Furniture Co., Inc., held Friday, Dec. 8. Pictured above, left, Mrs. Thomas as she receives her gift certificate from Art Turner, owner of Turner Furniture Co., Inc. Sunphoto by Betty Amburn.

PARK PHARMACY
BY Raymond Hall Rsg. Ph.

Medical research laboratories are constantly working to develop new drugs. This requires the efforts of teams of highly trained biochemists, virologists, pharmacologists and other scientists, plus technicians and assistants.

The product of all this effort may save your life. Our job is to see that you get exactly what your doctor prescribes for you.

HANDY HINTS: Creme hair rinse added to the rinse water leaves sweaters soft as new.

PARK PHARMACY
11 S. Lake Ave, Avon Park 453-6355

People On The Go

The Eastern Star Leigh Chapter No. 55 O.E.S. will meet Tuesday, Dec. 19, at 8 p.m. in the Masonic Temple.

The Business Women's Club will meet Monday, Dec. 18 at 8 p.m. in the Women's Club House.

The Avon Park Chamber of Commerce will meet Thursday, Dec. 21, at 7 a.m. at the Ranch Haus Buffet, U.S. Highway 27 South.

The Lions Club will meet Tuesday, Dec. 19 at the Lions Den on West Bell Street, at 7 p.m.

The Competency Board will meet Monday, Dec. 18 at 7:30 p.m. in the City Hall, Avon Park.

The County Commissioners meet

every Tuesday at 9 a.m. in the county Courthouse, Room 202, Sebring.

A Federal Women's Program will be presented on December 14 at 9:30 a.m. in the Dining Hall on the Avon Park Bombing Range. Everyone is invited. Topic of discussion will be "Women and Alcohol."

The Kawanis Club meets every Tuesday, at 12 noon in the Ranch Haus Buffet on U.S. Highway 27 South.

The Rotary Club meets every Wednesday at 12:15 p.m. in the Ranch Haus Buffet on U.S. Highway 27 South.

The Eleanor Seaverns Rebekah Lodge No. 65 will meet Monday, Dec. 18 at 8 p.m. in the Lions Den on West Bell St.



The ancient Egyptians had a 360-day year, to which they annually added five more days that did not count as part of the year.



In a ritual of courtship, the male cardinal feeds its mate choice berries.



PICTURED ON THE Walker Memorial Christmas float are

Joe McDaniel, Cady Bass, Mr. and Mrs. J. Crabtree, and

Peggy Henderson. Driving the truck is Tom Setler. Sunphoto

by Betty Amburn.

Walker Memorial Blood Bank Needs Donors

During the busy holiday season, many forget that accidents are on the uprise and the Walker Memorial Blood Bank is feeling the results, as it is getting very low, reported Joe McDaniel.

McDaniel stated that each blood donor is presented with a certificate for a free chicken dinner, courtesy of Burger Queen, and upon request Walker do a complete blood test for their private

physicians use. Blood credits are also transferable to anywhere in the United States up to one year, he added. Walker Memorial stressed their point of needing extra

blood for their blood bank by the float they entered in the Avon Park Christmas parade. This Christmas, "Give a Gift of Life," and go to the Blood Bank of Walker Memorial and become a donor.

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TO KNOW
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APPRECIATED

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"Where You Come First"
HIGHLANDS COUNTY BANK
OF AVON PARK

Conveniently Located Corner of 310 West Main Street and Michigan Avenue
MEMBER FEDERAL DEPOSIT INSURANCE CORPORATION

Society News

Deadline Is

Friday, 5 p.m.

Weekend

Activities

Deadline Is

Monday

10 a.m.



Thank You For Supporting Me
In The December 5th City Council Election. I Have Enjoyed Serving You As A City Councilman For The Past Two Years. I Will Continue To Be Involved In The Interest Of The City And Citizens Of Avon Park.

David H. Barefield

PAID POLITICAL Advertisement PAID FOR BY DAVID BAREFIELD

People and Events

By Betty Amburn, Society Editor



THESE ANIMATED CHARACTERS resembling the characters "elves" are on display in the Highlands County Bank lobby, and children are invited to come and see the beautiful exhibit. Sunphoto by Betty Amburn.

Highlands County Bank Displays Animated Characters For Children

Animated elves, as shown above, can be found in the lobby of Highlands County Bank during normal duty hours. The animated characters, are considered to be a gift to the children of Highlands County residents for their enjoyment, said Bob Dubach.

The characters are approximately 30 inches in height and made of vinyl he said. Adding that each one has movable parts, as they work. One animated elf is using a saw, another is building a toy soldier while others are using plane and a brace and bit.

The Christmas decoration is such a delight for youngsters of all ages, and

parents are encouraged to bring their young ones into Highlands County Bank to see the display. Also, remember Santa Claus will be on hand at the bank, Friday Dec. 22 from 3 p.m. to 6 p.m. to greet all the children and get any last minute gift ideas they may have.

Padgett's Home To Be The Scene Of Garden Clubs Christmas Tea

"Tis the Season to be Jolly" is a familiar line in a beautiful old English Christmas song. An afternoon spent at the Avon Park Garden Club Christmas Tea will indeed be a joyous and festive occasion. Not only will the halls be "decked with holly" but the entire home of the Robert L. Padgett family will be decorated in the style of "An Old Fashioned Christmas" in the elegant Williamsburg manner. There has been much excitement and activity in the air as Garden Club members put the finishing touches on the plans for the annual Christmas Tea to be held Thursday, Dec. 14 from 2:30 - 5:30 p.m. at the Padgett home on E. Lake Lotela Dr.

Entering the foyer, a large footed gold leaf bowl filled with white poinsettias and blossoms of the rice paper plant will be seen on the foyer table. This arrangement has been designed by Evelyn Delk, president of the Federated Garden Club. Evelyn won the Tri-Color Award for Artistic Arrangement at the flower show last winter, so we can expect to see a very lovely graceful presentation.

The tables in the living room will be decorated by Dorothy Lanier and

Mariana King. Dorothy plans to use a gold encrusted pitcher place directly below a gold framed mirror. Red flowers will fill the pitcher.

Imogene Kelsey and Mildred Logan will place a small pine cone tree with red satin balls on the table in the study. There will also be seen a huge arrangement of pycnantha in an antique brass container. Miniature holly and Brazilian pepper berries will complete the trimmings in this area.

In decorating the dining room, Jane Barben has duplicated a Della Robbia wreath. This fruited wreath was made popular in the fifteenth century Italian Renaissance period by Luca Della Robbia, a famous craftsman of his time.

Vivian Harth will place a period arrangement for the dining room table on a glass reflector using a silver spurge filled with Christmas flowers. Mary Jane Touchton will carry out the same traditional decor in the breakfast room.

Grace Boney and Kay Giddens will feature reds and greens in their choice of arrangements in the master bedroom. In the daughter's bedroom one will see a "kissing ring" popularized in Elizabethan days. This ring was a small cage inlaid

with jewels and hung in the dark castle halls and in the center was mistletoe. Betty Oelschlaeger will fashion a copy of this ring using silver ribbon and mistletoe. An old silver Christening cup, belonging to Mildred Rulison will be filled with holly and will sit on a chest near the doll collection belonging to young Miss Carol Padgett. The adjoining bathroom will be decorated by Louise Gregg. Small, white painted baskets filled with garden flowers will sit on the washbowl counter.

These are just a few of the many interesting, intriguing old festive arrangements to be seen and enjoyed. There will also be a purchase unusual items and delicious homemade baked goods. Tea, cookies, and finger sandwiches will be served during the afternoon. Donation at the door is \$1 per person.

Chairman of the Christmas Tea, Sybil Laye and co-chairman, Lou Grose along with all members of the Avon Park Federated Garden Club urge everyone to plan to come and enjoy this attractive, graceful, southern home in all its Christmas splendor.

Scouts Visits Highlands Hammock

Girl Scout Troop 256 recently took a hike through Highlands Hammock, with Mildred Rulison as their tour guide. Mildred is an avid naturalist and has written several books on the outdoors. The girls eagerly and quietly followed their leaders, Jane Barben and Margaret Turnbull in this adventure. The well worn paths of the Hammock, displayed to the Scouts that many people are interested in the preservation of natural resources.

The girl scouts were shown bird nest, identified different trees, mushrooms, ferns, moss and ivy. Squirrels scurried across their pathway and raccoons were abundant.

At the close of the hike the girls, scout leaders and Mrs. Rulison returned to their meeting place. Mrs. Rulison lead the troop in a discussion about the variety of nature species they had viewed and together they made up the following poems: "I wish I was on the camping trip; It was so much fun; I wanted to run and jump and skip through the tall trees that reflected the sun; to see what God had done."

Also, the troop wrote a short story, using specific words chosen by their leaders. These stories were given to Kenneth D. Morrison, director of Mountain Lake Sanctuary and past president of the Florida Audubon Society, and Mrs. Helen C. Morrison, state environmental Education Committee for judging. Alicia Thomas's rendition of "The Fantasy Forest" won her first place, Tracy Swanton took second and Melissa Henly third.

Alicia, Tracy and Melissa each received a book titled "Nature Diary Through The Years," autographed by the author, Mildred Rulison.

The Fantasy Forest
As I walked through the forest, the forest of treats, I came upon the sweet gum tree — the tree that gives me meat. It grows darker as I go deeper in the forest. I came upon the black gum tree, the tree of night. But this deep, dark part of the forest is too scary for me. As I rush from under the trees into the midst of the meteor showers, there was Taurus looking at me, as if to say, "Don't be frightened of me." He said to me, "Go over to the barred owl and he will ask you many questions, questions that will make you sleep in the land of fantasy." Then the owl said to me, "Who cooks for you?" and I said, "The red russula cooks for me. With it I make my bread and the water-anthelm gives me water." In some strange voice he said, "Who protects you in this deep forest, my friend?" I told him the woodbine protects me and the big live oak stands tall over me, as I lay upon the thais and under my head is the cushion moss which makes my pillow.

As I drifted into a deep sleep, I dreamed about the Christmas forest with the floor of grass fern and the pretty wild pine trees all decorated with strings of maples leaves and Florida Holly all around. Upon the top lies the prettiest red piece of all. The red cardinal bromeliad, the piece that makes it complete, the piece that says, "Merry Christmas!!!" In this dream I think about how much fun it is to be a Girl Scout camper in the pretty forest of Highlands Hammock.

Alicia Thomas



Rebecca Allison Crittenden



HEATHER BENNETT placed as runner-up to the queen in last week's Miss Earth Pageant held at the Sebring Civic Center.

Heather was chosen as most photogenic in the 24 age group at the same time. Sunphoto by Betty Amburn.

Heather Bennett Selected As Most Photogenic

Heather Bennett, daughter of Jack and Sherrie Bennett of Avon Park took runner-up honors in the Miss Earth Pageant held at the Sebring Civic Center December 3, at 1 p.m. Little Miss Bennett also took first place in the most

photogenic division for her age group. Heather model in a long red polka dot gown trimmed with white lace, short puffed sleeves and tied in the back at the waistline with a long red coordinating sash.

Highlands Retired Teachers Hold Christmas Meeting

Perhaps the brightest meeting of the year for the Highlands County Retired Teachers was held at the First United Methodist Church in Sebring, Thursday, Dec. 7. The ladies of the church catered the excellent luncheon of shake 'n bake chicken, zucchini squash casserole, cranberry-orange relish, hot rolls, coffee and cake squares topped with whipped cream.

The decorating committee did a beautiful job with their table decorations. Palm fronds, Brazilian pepper, red satin balls, candles and old fashioned lamps were used to carry out the holiday theme. Many handcrafted Christmas decorations were placed here and there on the piano, stage front and side tables. The business meeting was kept to a minimum to make room for the Christmas program. President McPherson had mimeographed the important business, handed out the sheets program chairman, Don Meiser. Don feels there is much talent within the group and tapped some of this talent for

the day's entertainment. A reading entitled "Voices Of Christmas" by Harry Kent was given by Sadie Myers. Something of the philosophical, something of the religious, it was a thought provoking Christmas message for all. In a lighter vein, Sadie recited James Whitcomb Riley's poem "Long Before I knew Who Santa Claus Was" and broad smiles appeared on the faces of all.

The door prize was received by Mrs. Thelma Corban. Her lucky number 1234 won her a Christmas candle, which was placed in a glass with a Christmas scene. The glass was frosted to resemble snow. There followed a sing-along of a dozen best loved Christmas carols. Beginning with "O Come All Ye Faithful" and concluding with "Deck The Halls With Boughs Of Holly."

After a motion to adjourn, almost as if on cue, the group burst into song with "We Wish You A Merry Christmas." Christmas indeed awakens emotions of warmth, nostalgic, joy and hope.

Engagement Announced

Mr. and Mrs. John Fernando Crittenden announce the engagement of their daughter, Rebecca Allison, to Stephen Wade Ford, son of Mr. and Mrs. Donald Kenneth Ford of Avon Park. The wedding will be on January 6, 1979, in the First Baptist Church of Avon Park.

Maternally, the bride-elect is the granddaughter of Mrs. Floye Coleman Allen of Atlanta and the late Charles Wesley Allen, and Paternally, of the late Mr. and Mrs. Beverly Malcolm Crittenden of Shelburne, Ga.

Miss Crittenden, a graduate of Buchholz High School in Gainesville, received her A.A. in Dental Hygiene from Tallahassee Community College in

May 1978. She is presently employed in Orlando.

Grandparents of the prospective bridegroom are Mrs. Clinton Cecil Skipper and the late Mr. Skipper, and Mr. Irvin H. Ford and the late Mrs. Ford.

Mr. Ford is an Avon Park High School graduate attended Florida Junior College and Florida Technological University. He is presently employed in Orlando.

A wedding reception will be held in the church Social Hall immediately following the wedding. All friends and relatives of the couple are invited to attend both the wedding and the reception.

Style Show For Senior Citizens Planned

There will be a style show featuring fashions for senior citizens at the new South Florida Junior College auditorium at 2 p.m. January 5, sponsored by Service Over Sixty.

Busy planning for the show are Arnette Schoeck, chairman of Service Over Sixty ways and means committee, Rockwell Carrier, who with his wife will coordinate the show and Delores Kay who will commentate.

Fashions from J.C. Penney, Co. and Wedding Belles will be shown. There will be entertainment and refreshments. Tickets may be obtained from committee members or HOPE offices and meal sites. These are at N. Lake Ave., and First Methodist Church Avon Park; 1067 Hawthorne Ave. and First Christian Church, Sebring; and 419 Plaza Dr., Lake Placid.



BUSY PLANNING FOR a senior citizens style show to be held in the new South Florida Junior College auditorium are, from left, Arnette Schoeck, chairman of

the ways and means committee of Service Over Sixty, Rockwell Carrier, who with his wife will coordinate the show and Delores Kay, the commentator.

Inner Wheel Holds Christmas Meeting

The ladies of Rotarians, Inner Wheel, met for their monthly meeting at the home of Mrs. Jane Wells on Highlands Lake, Saturday, Dec. 9. The Wells home was beautifully decorated for the holiday

season, with special emphasis on the Christmas tree.

The ladies enjoyed a gift war, and a covered dish luncheon. During the business meeting, district 695 officers

were nominated. There were 34 present for this festive Christmas meeting with four new members introduced, they are: Terry Gouch, Barbara Wick, Mariana Metcalf and Betty Storey.



Annabelle Worden Speaks To Rotarians

Achievements and future plans of Avon Park Chamber of Commerce were listed for Rotary Club members last week by Mrs. Annabelle Worden, head of the chamber and at the weekly Rotary Club meeting.

Mrs. Worden described to members all of the year's activities of the chamber as well as some plans for the future.

Of special note was the unique "Picture Letter from Avon Park" which is available to tourists and visitors to hold home and provides space for handwritten comments as well. Avon Park was the first to develop this type of letter.

However, there are indications that other cities plan to follow Avon Park's lead.

Mrs. Worden told several anecdotes during her talk, including one about a photographer's evidence of the lack and skill of our Rotary photographer. Members thanked Mrs. Worden for the fine program.

Other business at the meeting included induction of two new members: Lt. Col. Ken Bachman, chief of Electronic Warfare at the Bombing Range and Mr. Bob Stoehr, the owner-manager of the new WAFB. Congratulations to both.

Randall Speaks To DAR On Holy Land

The Patriots Chapter of the Daughters of the Revolution met December 4 at St. Catherine Parish Hall. Mrs. Andrew G. Daigle, Regent, opened the meeting with the Ritual with Mrs. Olive Matthews acting as chaplain. Mrs. J.M. Brummett read the "President General's Christmas Message." Mrs. R. Koerber gave a paper on National Defense. Mrs. Harry Childress, Registrar announced that "Know Your Ancestors" has been placed in the DAR library in memory of Mrs. Lettie Holman.

The program was given by

Mrs. Roy Randall. In describing her tour of Holy Land, she told of the beautiful and exotic flowers found in the "Field of the Angels" which bloom at this season of the year.

"Special Christmas music was enjoyed by the new St. Catherine Church with Mrs. Mildred McGlone at the organ. Refreshments were served by Mrs. Harry Childress, acting as Chairman. The January meeting will be held at the Parish Hall, 2 o'clock, January 8 and the subject will be Conservation.

Cantata To Be Presented By First Baptist Youth

A new and unique cantata arranged and composed by Don Wyrzten will be presented by the First Baptist Church, Sunday, at 7:45 p.m.

This new musical with appropriate lyrics by Lynne Brower will include a drama directed by Mrs. Aden D. Childers and audience participation on "Christmas Praise" a selection of familiar carols.

Actors in the drama will be Allan Duhm, a contemporary host; Elizabeth, a young girl of the 1800's will be played by Dena Tondoe. Darren Lemler will be Timothy, a small boy also of the 1800's, and the elderly "seasoned" grandfather will be portrayed by Mr.

Jess Crown. Stanley Wells, Kenny Wells, Milton Bass and Cal Vice will be in charge of light and sound.

Soloists from the choir include: Soprano, Cathy Barberie; Alto, Vesta Hall and Sandra Albritton; Tenor, Mark Garner; Bass, Terry Kelley. Gerald K. Perkins will be at the organ console, Ruth Elynn Cook, choir accompanist will be at the piano and a flute accompaniment will be played by Cathy Barberie.

Aden D. Childers, pastor, extends a warm welcome to the church family and friends to attend this musical by the Youth Choir under the direction of Miss Sybil Watson, Minister of Music.

Mountain Lake Sanctuary Passes For '79 Are Available

Annual passes for 1979 to the Mountain Lake Sanctuary and Singing Tower are now available, according to Ken Morrison, Sanctuary director. This is the sixth year that the decal-pass has been issued. It provides unlimited entry to the Sanctuary grounds, for one vehicle. Some pass holders visit the Sanctuary as often as once or twice a week, Morrison said.

The cost of the 1979 pass is still \$10.00. A "senior citizen's pass" for drivers over 62 years of age is available at \$5.00. Morrison said it is hoped that many senior citizens again will purchase the \$10.00 pass as a contribution to the maintenance of the Sanctuary and Singing Tower. The new passes are good from date of purchase through December 31, 1979.

The automobile entrance fee to the Sanctuary is \$2.00 per vehicle. Buses pay \$5.00. Despite a steady upward trend in costs of operation, no increase in vehicle entrance fees



Santa Claus Comes To Bombing Range

Santa Claus arrived on schedule at the Avon Park Bombing Range last Sunday, escorted by the Fire Department.

Afterwards, the jolly red-suited fella greeted children in the Old Dining Hall where they had gathered to greet Santa. Singing of Christmas carols was lead by several teenagers

to calm the young ones anxiously waiting for Santa's arrival. At 3 p.m. Santa entered and the children were ecstatic and each child greeted Santa and received a gift and a bag of goodies.

Delicious punch and assorted cookies were served to all attendees by the Avon Park Bombing Range Wives Club.

Kitchings Honored With Bridal Shower

Cheri Kitchings was honored with a miscellaneous bridal shower hosted by Holly McAlay, Monday night, in the First Home Federal lounge.

Approximately 25 guests attended including the honoree's mother, Mrs. Jerry Kitchings, her grandmothers, Mrs. Park DeVane and Mrs. Ollie Kitchings and her great-grandmother, Mrs. Eunice

Morgan. Also among guests was the bridegroom-elect's mother, Mrs. Lester Tolar of Avon Park.

Punch and bridal cake were served from a table accented in a bridal and Christmas motif which was also carried out on the gift table. Miss Kitchings became the bride of Lee Tolar Saturday night.



Children at the Avon Park Bombing Range were delighted to see Santa Claus last Sunday in the Old Dining Hall. He presented a gift and a bag of goodies to each child. Sunphoto by Betty Amburn

ECKERD'S

Enjoy Christmas shopping at Eckerd Drugs, your little neighborhood department store.

BRITISH STERLING COLOGNE
The classic fragrance of British Sterling will please him.
2-ounce. LIMIT 1
2⁹⁹

COTY PERFUME-IN-A-DRUM
Choose L'Aliment, L'Essence, L'Origen or Imprevu.
10-oz. size. LIMIT 1
2³⁹

SUN SPUN ORLON YARN
4-ply Orlon yarn in assorted colors.
REG. 99¢
69¢

DURAFLAME FIRE LOGS
Gives added pleasure to the open fire. Burn 3 hours in colors. 6-lb. size.
REG. \$1.29
99¢

ROLAIDS ANTACID TABLETS
3 ROLLS
59¢

GILLETTE RIGHT GUARD
3-oz. aerosol deodorant.
LIMIT 1
69¢

MENNEN SKIN BRACER
Soleists from the men on your list.
6-oz. bottle. LIMIT 1
1¹⁹

JOVAN AFTER SHAVE COLOGNE FOR MEN
Choose Musk Oil, Orange Oil, Ginseng, Monsieur Jovan or Sea Apple. 4-oz. bottle. LIMIT 1
1¹⁹

EXCEDRIN TABLETS
129 Bottle of 100.
Dependable pain relief. LIMIT 1
1²⁹

CONTACT JR. FOR CHILDREN
Complete cold medication. 4-oz. bottle. LIMIT 1
1²⁹

PLAYTEX DEODORANT TAMPONS
Box of 16.
3 types. LIMIT 1
89¢

WELLA KOLESTRAL
11-oz. tube. Hair conditioner.
LIMIT 1
49¢

BODY ON TAP SHAMPOO
7-oz. bottle.
3 types. LIMIT 1
89¢

AZIZA EYE SHADOW DUO
1.95 Soft touch powder. 2 shades.
1⁹⁵

6 1/2" DOUGLAS FIR CHRISTMAS TREE
Little tree you can use year after year. Easy to assemble & take down. Compact for storage.
REG. \$29.99
22⁸⁸

35-LITE MINI LIGHT SET
Assorted color mini lights to beautify your tree.
REG. \$2.99
1⁸⁸

GLASS ORNAMENTS
Choose box of 12, 2-inch size; box of 10, 2 1/2-inch size or box of 9, 2 1/4-inch size. REG. \$1.49
99¢

CHRISTMAS CARDS
Choose from Traditional or Religious designs.
REG. \$1.99
1⁴⁴

36" PAPER or FOIL GIFT WRAP
Bright holiday colors in assorted patterns and designs.
REG. \$2.99
1⁹⁷

ASSORTED RATTAN CENTERPIECES
Choose from signs, baskets & others filled with colorful Christmas decorations. REG. \$4.99
3⁸⁸

CHRISTMAS NAPKINS
Choose from signs, baskets & others filled with colorful Christmas decorations. REG. \$4.99
3⁸⁸

CHRISTMAS TABLECLOTH
Paper cloth with Poinsettia design. 54" x 96" size. REG. \$1.99
88¢

CANDY CANE TABLE TREE
16" table tree decorated with plastic candies.
REG. \$3.99
2⁹⁹

SCOTCH TAPE
Choose 1/2-inch x 450-inches or 3/4-inch x 300-inches. REG. 63¢ EACH
3¹⁰⁰

EXTENSION CORD
6 brown extension cord for indoor use. REG. 79¢
2⁸⁸

MOTH BALLS
Kills moths and moth larvae. 16-oz. box. REG. 79¢ EACH. LIMIT 2
2⁹⁹

5-SHELF WOOD ETAGERE
Simulated hickory finish, easy to assemble, wipes clean. REG. \$39.99
34⁸⁸

SCRUNGE SCOURING PADS
Scours without scratching, even Teflon. Tougher than steel wool. Pack of 2. REG. 79¢
49¢

BOX OF 1000 ICICLES
Shimmering icicles to reflect your colorful tree lights. REG. 59¢
39¢

TINSEL GARLAND
3" x 15' to trim your tree or use in your own decorations. Assorted colors. REG. 89¢
68¢

LARGE BOWS
Ready-made bows in assorted colors. Bag of 12. REG. 89¢
68¢

TAGS & SEALS
Colorful assortment for your gift wrapping needs. REG. 69¢
49¢

PINE WREATH
Perfect door decoration for indoors or out. 24" size. REG. \$9.99
7⁸⁸

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16" table tree decorated with plastic candies.
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KORDITE TRASH BAGS
Box of 40 plastic waste basket bags. 24-qt. capacity. REG. \$1.79. LIMIT 1
99¢

FRUIT OF THE LOOM BOYS' BRIEFS
White knit briefs in small, medium, large or extra large. Pack of 3. REG. \$2.99
1⁹⁹

FRUIT OF THE LOOM BOYS' T-SHIRTS
White knit in small, medium, large or extra large. Pack of 3. REG. \$3.29
2⁹⁹

SCOTCH TAPE
Choose 1/2-inch x 450-inches or 3/4-inch x 300-inches. REG. 63¢ EACH
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EXTENSION CORD
6 brown extension cord for indoor use. REG. 79¢
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ECKERD'S FAMOUS PHOTO OFFER
TWICE THE PRINTS
Get an extra set of prints with every roll of color or black and white print film developed and printed. TODAY AND EVERYDAY.
TWICE THE FILM
When you pick up your developed film and prints, buy two rolls of color or black and white print film for the regular price of one. TODAY AND EVERYDAY.

"NO HASSLE" QUALITY GUARANTEE
Buy only the prints you want. No hassles. If the print is not what you want, take it back for a full refund.

It's easy to have your prescription filled at Eckerd Drugs...even if it's now being filled somewhere else.
Bring in any new prescription and we'll fill it. Or, if you've been having your prescription filled somewhere else, simply bring us the bottle and we'll transfer it to our pharmacy. No charge.

ECKERD'S

Enjoy Christmas shopping at Eckerd Drugs, your little neighborhood department store.



NUANCE by COTY



NUANCE SPECIAL VALUE GIFT SET

1-oz. Deluxe Cologne Spray
(non-aerosol) with .375-oz.
Perfume Spray.
A \$13.50 VALUE

8⁵⁰

NUANCE COLOGNE & POWDER SET

1.9-oz. Spray
Cologne (non-aerosol) with 4-oz.
Dusting Powder.

10⁰⁰



NUANCE FRAGRANCE CANDLE

Frosted glass candle
holder with Silvergarden
design.

7⁰⁰

Jovan Sex Appeal™ Aftershave/Cologne for Men.

NOW YOU DON'T
HAVE TO BE
BORN WITH IT!
Provocative and vibrant.
Because, after all you can
never have too much
Sex Appeal. 4-oz. After
Shave/Cologne.

7⁰⁰

3-oz. Cologne Spray ... 7⁰⁰



Jovan



MUSK OIL SOAP-ON- A-ROPE

The scent that
instinctively calms
and yet arouses.
7-oz. Musk Oil
soap-on-a-rope.

4⁰⁰

MUSK OIL COLOGNE SPRAY

The male scent that's
provocative, unusually
exciting...and yet, legal.
3-oz.

7⁰⁰



THE "GOOD LUCK" SET

English Leather at its finest: 2-oz.
After Shave, 2-oz. Cologne and
2.75-oz. Deodorant Stick.

6⁰⁰



change his luck.

THE GRAND NATIONAL SET

A quartet with the famous
English Leather scent: 4-oz.
After Shave plastic, 8-oz.
Cologne, 3-oz. Roll-On Deodorant
and 4-oz. Bath Soap.

12⁵⁰



English Leather®

Give her the sun, the moon and

*Heaven
Sent* stars



GEMINI SHOWER TWINS
1.5-oz. Eau De Parfum Natural Spray
Mist with 1.75-oz. Bath Powder Shaker.

6⁰⁰

Helena Rubinstein

THE STARGAZER GIFT SET

1-oz. Eau De Parfum Natural
Spray Mist plus "Who's
Who of Heavenly Bodies"
stargazers guide.

3⁰⁰



Just
Call Me
Maxi®



THE CHRISTMAS CAPER

Maxi scent in 1.9-oz.
Extra Light Cologne
and 1.5-oz. Perfumed
Bath Powder Shaker.

6⁷⁵

MAX FACTOR



BRITISH STERLING

3.8-OUNCE
AFTER SHAVE
5⁵⁰ A classic fragrance
for the man in
your life.



GIFT SET

3.8-oz. After Shave
Lotion with 2-oz. Roll-
on Anti-Perspirant/
Deodorant.

7⁷⁵



THE CLASSICS
Hypnotique fragrance in .75-oz.
Cologne with 1.5-oz. perfumed
Bath Powder Shaker.

5⁷⁵

Hypnotique

LOVE'S BABY SOFT

BODY
MIST
1.5-oz. non-
aerosol.

2⁸⁵



AFTER BATH
DUET
1.5-oz. each: Body Mist
and Body Powder.

5⁰⁰



The soft, fresh,
slightly sexy scent.



F. M. I. LOT®

Classically romantic ...
an artful blend of
musk, sandalwood
and jasmine ... the
woody green, floral
fragrance of
Crepe de Chine ...
the inimitable classic.

EAU DE TOILETTE
SPRAY
Long-lasting scent
in a convenient
spray. 3-oz.
A \$12.50 VALUE ...

10⁰⁰

SPRAY PURSER
Non-aerosol pump spray
in handy purse size.
.45-oz.

A \$3.50 VALUE ...

2⁷⁵



DUSTING POWDER
A scented, silky delight for after
bath or anytime.
5-oz. with puff.

8⁰⁰

Crêpe de Chine

When did you last wear an original?

From Faberge's
fabulous *Babe*



DUO SET
2-oz. Spray Cologne
(non-aerosol) with 2-oz.
Bath Shaker Powder.

8²⁵

For the
Macho
man—
the fragrance with
a personality
all its own

2-OZ. COLOGNE ...

7⁵⁰



Faberge's Jet Set in bold, brash
BRUT



A TRIO OF
FRAGRANCE
GROOMERS

1.5-oz. Lotion, 1-oz. Stick
Deodorant, 2-oz.
Crème Shave.

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Continued From Page 1A

City Council Refuses To Reconsider Extension Of Holiday Bar Hours

the two particular days than on normal Sundays.

When both women pointed out the city had extended the hours seven years ago when the two holidays fell on a Sunday City Clerk Malcolm Crews admitted they were right.

"I think we did but I don't think we were legal," said Crews.

"How many other businesses are open on Christmas Eve and New Year's Eve," said Mrs. Wright. "You are not giving us a fair chance. All we are asking is to be competitive in business."

"We have to represent a lot of other people too," said Council President Larry Albright.

Laman Money said he felt the main question was whether liquor sales should be allowed on Sundays, that the question of holidays wasn't the main issue.

Rockwell Carrier suggested a com-

promise, that the council deny the extended liquor hours on Christmas Eve, since it was a religious holiday but approve the request for extended hours on New Year's Eve, since the occasion was a civic holiday.

However, Councilman David Barefield said a vote by the council would not be fair to citizens would like to oppose the request. The issue was not on the agenda and any opponents did not have a chance to speak against it, he said.

Proponents still said the present law was unfair to their businesses.

A remark by Councilman Kelley Phillips that he didn't have a business brought a reply from a member of the audience that the council meeting was Phillips' business.

"We're his business. We are the taxpayers. We pay his salary. We need a

little help sometimes too," he said.

Barefield said he did not feel the matter fell under the provisions of being an "emergency ordinance" and said he could not vote for it.

"Since 1966 I have went to several people in this city and asked for donations," Jim McWilliams told the council. "Those in the beer and whiskey business — I never heard one of those business people turn down any worthwhile cause or anything to help others — they have always been 100 percent behind the Lions Club, Kiwanis Club and the other club... I say they should open if they want too."

When asked directly by Mrs. Wright, Councilman Robert Britt said he would have to vote against it, that the board of deacons of his church was against it.

However, no councilman made a motion to approve the request.

Barefield Charges

council sooner. Albright said Barefield had known of some of the charges for six months.

Barefield replied he thought some of the situations which brought on his complaints against Willis had been cleared up.

"Some of these I thought had been corrected. Some do not include the health and welfare of citizens, some very much so. Some I was not aware of until recently," replied Barefield.

"In other words, all the ones which concern the health of the people you were not aware of until recently," said Herman.

"The main ones I thought had been corrected, but I found out they were not," Barefield said.

Russ Carson, a city employee, said since charges had been made by a

councilman he thought the full council should investigate it. Carson said the water and sewage department was very important department to the city.

In response to a question Albright said, "We will look into these (the charges) that of are a concern and pursue them."

However, there was no official action by the council and no other councilman agreed to look into the charges. Councilman Robert Britt and Henry Dennis said nothing during the entire exchange.

Keppan, when contacted on Tuesday morning, said he had heard rumors of water samples being taken improperly in Avon Park but his office had no evidence.

"We know that sometimes, around the county, if a water sample is bad, we will get a replacement. People will buy a jug of distilled water or go to another

location to draw the sample. We have to assume it was collected properly."

The county health department tests water samples from all areas in the county and sends the results back to the cities or agencies doing the testing.

"We have heard rumors that Avon Park, when it gets a bad sample, gets the water somewhere else. But there is no way this office can say that true and there is no way this office can prove it (the rumor)." Councilman Barefield said he would contact this office within the next couple of days.

Dave Knowles, with the Department of Environmental Regulations, said they considered the handling of water samples a "serious matter" and said they would probably "get in touch with the county health department and work together on this matter."

Judge Overturns Jury Verdict

the companies' "insurance contract was not in the building at the time of the fire."

Judge Willson also cited the fact Young "was in the building late on Saturday night preceding the fire early Sunday morning and left the building locked and secured."

"All of the keys to the building were in the hands of the officers or employees of the plaintiffs. Routine patrols by the police at 1:00 a.m. and 3:00 a.m. on the morning of the fire revealed no unusual circumstances. At 4:40 a.m. an Avon Park policeman made a security check of the premises, found the doors and windows to be apparently locked and secured, and there was no evidence of smoke and fire.

"At 5:10 a.m. when the fire department

arrived, the entire building was engulfed in smoke. The firemen found all doors and windows to the building closed and locked and there was no sign of forcible entry. There was no suggestion of disgruntled employees or enemies who might have set the fire," the judge pointed out.

Thus, he wrote, the evidence "points directly" at Young or his agents "as the one who set the fire, or caused it to be set."

Jury Foreman Walter E. Harschman, of Sebring, refused to comment on Judge Willson's ruling or on the jury's verdict when contacted by the Sun Tuesday.

Another juror said, "That's what we based our decision on was the evidence. It wasn't anything personal."

Jurors in the case, in addition to Harschman, were Col. Norbert L.

Walker, Sebring; Edna Mary Stamy, Sebring; Elsie Hasti, Sebring; Earl Andrew Kreiser, Lake Placid; and Allen M. Waggener Jr., Lake Placid. All are retired, with the exception of Harschman, who is vice-president of Withers and Harschman, and Waggener, who works at Lykes Brothers.

Reed said an appeal of the case would take at least four months and could drag on for as long as two years. If a new trial is finally ordered by the appeals court, or if the order is not appealed, Judge Willson has requested that another judge be appointed to hear the case.

One effect of Judge Willson's order is that Liberty Mutual will not have to pay Young anything until such time as an appeals court might restore the jury's verdict, or if a new trial also goes in favor of the local postmaster and businessman.

Hancock Resigns

the job."

Who ever was best qualified would be a value judgement for the council to decide, Hancock wrote.

"The main consideration for all of us

is the welfare of the city of Avon Park and its citizens and I trust the council will make its decision on that basis. I have purposely exposed Mr. Ables to some of the city's problems and council meeting

attendance in order that he might be sufficiently acquainted to qualify. Again I want to express myself in appreciation for the opportunity to serve the city for the past number of years," Hancock wrote.

Authorities Seek Identity Of Airplane Crash Victim

Authorities are seeking to establish the identity of the third victim killed in last week's crash of a DC-3 loaded with gasoline on U.S. 98 about two miles east of Lorida.

The plane is being taken to the Okeechobee Sheriff's Department in a marijuana smuggling case last year and later sold.

Fl. Lauderdale was the home of two of the victims, according to the Highlands

County Sheriff's Department. One was identified as James E. Traxler, 28, and the other as Gerald Burton Haas, 23.

Identification was made by Drs. Reavis and Cardman, medical examiner at Lakeland General Hospital and a forensic dentist, respectively, by using dental records.

The third victim is believed to have been the pilot, according to the sheriff's officers. He is described as a white male,

5'7" to 5'10" in height, with a muscular build and dark brown or black coarse hair and a mustache and goatee. He wore a copper or gold braided chain around his neck.

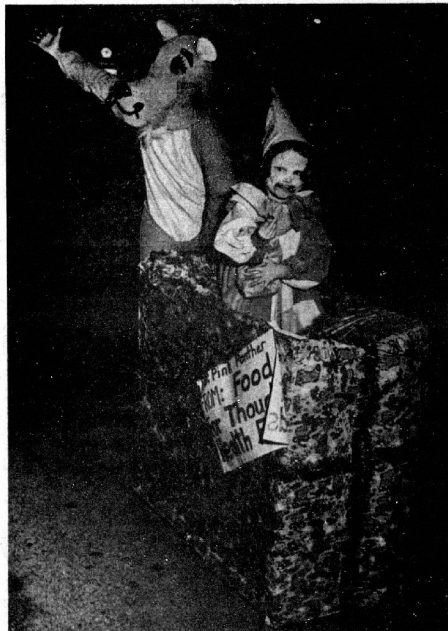
Sgt. Fred Mitchell of the Highlands County Sheriff's Department has requested that anyone with information concerning the crash contact him at the Sheriff's Office. All information will be kept confidential, he said.



Christmas



In



Avon



Park

Devillettes Drop Close Encounter To DeSoto High

The DeSoto High girl's basketball team from Arcadia nipped the Avon Park girls 45 to 43 in a close hard fought game here Monday night. The loss was the third of the season for the Red Devilette cagers.

The two teams battled on even terms for the first quarter, ending all even at 7 to 7. In the second period, Arcadia used a fast breaking game to outscore the APHS girls 19-10 for a nine point lead at half time.

The third quarter was Avon Park's turn. With Annette Blake counting for four points and Laurie Welch coming up with five, the local team collected 13 points and pulled up within two of DeSoto. DeSoto only scored six points in the quarter.

That was as close as the Avon Park team could get, however, with DeSoto outscoring the Devilette team 14 to 13 in the final period for a three point win.

Laurie Welch, with 13 points starred on offense for Avon Park. Kathy Wiggins played an outstanding defensive game and collected seven points on offense before fouling out. Tammy Ostling netted 7 points and Annette Blake had six points for the losers. Other scorers for the Avon Park team were Ellen Macklin, 4 points, Patty Barben, 2, and Linda Johnson, 4.

Kim Davis, a sophomore, led the DeSoto scoring with 23 points, while Priscilla Bowers chalked up 14 counters for the winners.

The local High girls team played Sebring at Sebring last Tuesday night, and wind up their pre-holiday schedule at Fort Meade tonight (Thurs) starting at 5 p.m.

Shoplifter Stopped

An Avon Park woman last Wednesday found out the hard way that you have to pay for merchandise at Sebring's Surplus City as she tried to walk off with blue jeans and underwear without paying for them.

Highlands County sheriff's deputies arrested Clara Lucille Harrison, 18, after allegedly catching her in the act of trying to steal the clothing. She was placed in the county jail on a charge of retail theft. Deputy Larry Walker, the arresting officer, reported that upon his arrival at the store on U.S. 27 north of Sebring, he "observed defendant running inside the store and acting in a very suspicious manner."

Store owner Donald Card said he was behind her, he reported. According to Deputy Walker, Card saw Harrison put a pair of denim under her skirt, then put a pair of underwear in her purse. Upon the deputy's arrival, Card said, she threw the items on the floor, according to the deputy's report.

RICH'S YOUR COMPLETE LINE ★
HARDWARE

BEST BETS
Spray Paint
(Red, Green, Yellow, Black & White)

D-Cell Flashlights 99¢
66¢

SHOP RICH'S FOR CHRISTMAS
12 E. Main Avon Park

Cord Cell Batteries
2-Per Pack **55¢**

Bank Robber Arrested Here

Joe Leon Dawson checked out of Walker Memorial Hospital and was soon checked into the Highlands County jail by sheriff's deputies and Sebring police.

Dawson, 28, was wanted by New Jersey authorities and the FBI for allegedly robbing a bank in Jersey City and shooting a bank teller.

A warrant was issued for Dawson, also known as William L. Robertson, on Oct. 31, 1978.

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Walker Memorial Employees Honored With Service Pins

Thursday, Dec. 7 at 7 p.m. Walker Memorial Hospital personnel held their annual Christmas party at the Seventh Day Adventist School Gym. The Young Highlanders under the direction of Evelyn Jones presented an entertaining program for people of all ages. Afterwards, John McClellan, administrator presented service awards to the following: Five year pins went to Eugenia

Duns, John Donsky, Nilda Prado, Peter Prado, Mary Surrency, Matilda Jimenez, Lottie Golembowski, Arlene George, Dorothy Humphries, Gwanna Holtzclaw, Martha Farless, Patricia Johnston, Victor Lozano, Frances Lugo, Angie Tolar, Martha Benchina, and Vicki Wise.

Santa Clause made his appearance and gave all the children gifts. Pictures were

made of the children on Santa's lap and presented to each family. Frosty the Snow Man also made an appearance to the delight of the children.

Employees then picked up their gifts that they had selected from a gift catalogue and refreshments were served. Walker Memorial Auxiliary members served the refreshments.



Those honored at the Walker Memorial Christmas party for 5 years of service were Eugenia Duns, John Donsky, Nilda Prado, Mary Surrency,

Matilda Jimenez, Lottie Golembowski, Arlene George, Dorothy Humphries, Gwanna Holtzclaw, and Martha

Farless, Patricia Johnston, Victor Lozano, Frances Lugo, Angie Tolar, Martha Benchina, Vicki Wise.



Those receiving 10 years pins awards at the Walker Memorial Hospital Christmas

party were: Margaret Cooper, Margaret Dares, Lenora Dennard, Sybil Padellaro,

Martha Fry, Ken Trim and Bernice Mader. Smother by Betty Amburn.



Those honored at the Walker Memorial Christmas party for 15 years of service were

Ronald Martin, Arthur Sorenson, Ella May Sorenson, Florence Talley, Winifred

Shultz, and Mary Acrl.

\$832,000 In Federal Income Tax Refund Undelivered

More than \$832,000 in undelivered federal income tax refund checks is awaiting 3,022 Floridians according to the Internal Revenue Service.

James J. Ryan, Acting IRS District Director for Florida, said the amount of the refund checks ranges from one dollar to several thousands with the average check being for \$275.

According to Ryan the reason for the checks being returned to the IRS, is that the

checks were undeliverable to the addresses indicated on the tax returns.

"Taxpayers who have not received their refunds for the 1977 or prior years should contact the IRS as soon as possible," Ryan said.

Ryan said that in all refund inquiries to the IRS, taxpayers should be prepared to provide the name and address as it appeared on the return, the actual name and address if

different, the social security numbers and type of tax form filed.

Ryan stressed that the checks are not available at local offices throughout Florida. Taxpayers needing assistance should call the IRS toll free number listed in their telephone directory. The IRS added that calls to the toll free number may be monitored to determine if taxpayers are receiving courteous treatment and accurate answers.

Subscribe Today To The AVON PARK SUN

SHIP SHAPE

Physical fitness is in. But what about the working woman who doesn't have the time to share with others the pain and pleasure of getting in shape? Here's a simple exercise to try while vacuuming your drapes

and blinds. Do complete body stretches as you use the upholstery tool or dust brush of your Power Team vac. Get up on your toes and reach as close to the ceiling as possible. Move in a vertical direction from ceiling to floor.

Deed Transfers

Charles P. Clement to Ray E. and Marie E. Grouse, lot 48, block 17, Leisure Lakes, section 1, \$27,500. John and Dorothy Baldwin to Roy R. and Anna L. Smith, lots 14 and 17, block 35, Town of Avon Park, \$25,000.

Arnold Clay and Sandra M. Middleton to John W. Laiders, 117 lot 13, Taylor Tract, \$10,500. H. M. and Helen Blanton to Homer and Frances J. Bowen, lot 2, block N, Sun 'n Lake Estates, section 4, \$25,000.

Robert W. and Christine M. Peary to Charles and Joyce Kham, 1 1/4 block 6, Lake Blue Estates, \$47,000.

Berny Lee and Eugenia Pearce and Ellis W. Pearce to Francisco and Leticia Diaz, a portion of section 28, township 38 south, range 29 east, \$22,500.

Rogers E. and Joyce C. Horne to James H. and Mildred L. Hagan, lot 24, block A and the south 1/2 of lot 25, block A, Lake Shore, \$35,900.

Dorothy A. and Michael H. Thompson to Adolph and Elizabeth G. Thomas and Dora H. Dustin to Mary V. Lyons, lot 210, Sebring Hills, \$18,000.

J. Marion and Vera L. Pardee to J. Marion Pardee and Vera L. Pardee, lot 108, Lakeside Heights, \$18,200.

R. Allen, Inc. to Don L. and Ethel M. Gray, lot 8 and the N 1/4 of lot 9, block 427, Sebring Summit, \$29,000. Jane S. Humphrey to E. S. Searinger, an undivided 1/3 interest in lot 2 in block 7, lying and bearing in section 14, township 35 south, range 28 east, \$11,000.

Clyde W. Heicher Jr. and Deborah J. Heicher to Philip Daley and Pamela Daley, lot 9, block 17, section one, Sebring Country Estates, \$29,000.

Vot T. and Pamela L. Ruddle to Silvio M. and Jerry V. Souza, lot 6, block 258, unit 13, Sun 'n Lake Estates of Sebring, \$12,000.

Andrew Crivello Jr. and Jane I. Crivello to Michael and Viola Prinscillo, lot 746, Sebring Hills subdivision, \$23,800.

Vincent H. and Carol Deaso to Ernest V. and Katherine A. Pyle, lots 532 and 533, Sebring Hills subdivision, together with the furniture, fixtures and equipment, \$42,500.

Carl P. and Muriel E. Arant to Laurence C. and Eunice Lynd, Unit 602, of condominium of The Fountainhead, \$41,000.

Henry C. and Patricia M. McLaughlin to Wythe L. and June R. Robinson, lot 4, block 8, Spring Lake - Village II, \$66,000.

Gulf Homes, Inc. to Everett J. and Madeline M. McDuff, lot 1, block Q, Sun 'n Lake Estates, section 1, \$28,300.

Bill T. and Doris M. Brown to Harold H. and Leta Shackelford, lots 2 and 3, block B, Alderman Park, \$25,000.

Berny Lee and Eugenia Pearce to Loretta L. and Dahlia Pearce, the 8 1/4 of the SE 1/4 of section 17, township 38 south, range 29 East, together with all improvements thereon, \$54,000.

Harvey and Hazel R. Vorgan to Julie M. and Elaine P. Annon, all of lot 11 and part of the West 20 feet of lot 48, block 4, Erin Park subdivision, \$44,100.

James E. and Carolyn R. Whitehurst to Charles D. D. and Wanda J. Simpson, lots 3, 4, 5, 6, 7, 8, 9, 10 and 11, Avon Vista subdivision, \$35,000.

Barbara W. Gray to Lenora J. Neely and Marvin G. Nichols, lot 8, block 7, unit 8, of Orange Shores Estates, \$28,200.

Herbert R. and Mary J. Simmons to George L. and Barbara J. Baker, lot 223, section B, Sebring Ridge, \$27,000.

Philip D. and Anna L. Reynolds to Samuel Talmadge Bunch, lot 102, Twin Lake Estates, \$14,000.

L. E. Selph Jr. and Bonnie M. Selph to James H. and Kathleen A. Nelson, 3.06 acres in the SW 1/4 of section 1, township 35 south, range 29 east, lots 1 and 2, of Lake Placid Shores, \$25,000.

Charles A. and Irene Pearce to George H. and Lark S. MacDonell, section unit No. 104, building A-2 Golden Age Villas, \$10,000.

Maxwell E. and Sharon D. Scott to John T. and Joanne M. Griffin, the NW 1/4 of lot 3 of block 9, 92 of the original town of Sebring, \$47,500.

Martha Youth to J. P. and Owen B. Terry, the north 115 feet of lot 1, Westside Beach subdivision, \$19,500.

Highlands County Title and Guaranty Company to Leo S. and Betty Schumann, lots 24 and 25, block 8, Sun 'n Lake Estates, section 3, \$11,800.

Thomas A. and Margaret Thomas to Donald H. Dyer and Michael M. Meakin, lot 22, block 2, Paxon's addition to Lake Shores, \$15,000.

Jerome G. and Fern A. Hadenreich to Earl and Rosemary H. Curtis, the east 26 feet of lot 1 and the west 46 feet of lot 2 in block 1, a resubdivision of a portion of Lake Shores, \$20,200.

James H. and Doris E. Jackson to Walter H. and Doris E. Connor, 25.5 in block 5, Lake Blue Estates, \$25,500.

Harold J. Black individually and as trustee to Roy E. Priceworth, Horace M. Burns and Edna Burns, 10 acres, NE 1/4 of NE 1/4 of section 23, township 35 south, range 29 east, \$29,000.

John P. Mills to William G. and Frances H. Block, a portion of the SE 1/4 of section 31, township 36 south, range 30 east, \$70,900.

Gerald J. and Twyla Lewis to Steven M. and Debra L. Sherick, lots 5, block 24 of the original survey of the town of Lake Shores (now Lake Placid), \$29,000.

James M. and Elaine P. Annon to Martin J. and Patricia A. Annon, block 181, of Woodway Terrace, \$22,000.

Antonia Anier to Valentine and Josephine Anier, lot 3, block 33, section 2, Lake Haven Estates, \$18,000.

THIS HOLIDAY SEASON... Put your best foot forward!

AT MR. B's

Style Selection Service

LEATHER HANDBAGS
T-SHIRTS BOOTS
TOTE BAGS

20 NAME BRANDS OF QUALITY FOOTWEAR

GIFT CERTIFICATES AVAILABLE!

Holiday Hours:
Monday thru Friday 10:00 am - 9:00 pm
Saturday 10:00 am - 7:00 pm
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BARTOW MALL - LAKE WALES PLAZA

PHILLIPS

EVERY THING IN OUR GIFT SHOP 20% OFF
Exceptions - Watches - Christmas trees & Decorations

We Cash Payroll Checks

U.S. Choice Beef Short Ribs	12 oz. Pak.	\$1.09 Lb.
Juicy Tender U.S. Choice T-Bone & Porterhouse Steak	12 oz. Pak.	\$2.89 Lb.
Lykes Regular Or Beef Wieners	12 oz. Pak.	99c
Western U.S. Choice Pork Chops	1st Cut	99c Lb.
Fresh Pan Sausage		\$1.29 Lb.
Grad "A" Fla/Ga Premium Cutup Fryer		63c Lb.
U.S. No. 1 Idaho Potatoes	10 Lb. Bag.	99c
Fresh Black Eyed Peas		39c Lb.
Fresh Salad Tomatoes	3 Lbs.	99c

GAS GIVEAWAY
20 Gallons Of Gas To Be Given Away Every Week - Enter As Often As You Want - Winners Drawn Every Sunday

WEEKLY SPECIALS

Open 7 A.M.-9 P.M. — 7 Days A Week — 202 E. Main St. Avon Park

People On The Go

The Ridge Rollaway Square and Round Dance Club of Sebring meets Tuesdays in Sebring at The Pier at 7:30 p.m. for square dancing. There is a class for basics with "Lefty" Tidd as the instructor.

Wednesdays the Ridge Rollaway Square and Round Dance Club of Sebring meets at The Civic Center at 7:30 p.m. for a square dance workshop and dance. Caller is "Lefty" Tidd, Mainstream +1 +2.

On Wednesdays a Progressive Bridge game is being held at the Woman's Club House. Proceeds go towards the Woman's Club Building Fund.

On November 29 the winners were Gertrude Link, Tom Chase, and Sarah Spindler. The December 6 winners were Helen Ellinger, Evie Meyer, and Ross Carlson.

On Sundays the Ridge Rollaway Square and Round Dance Club of Sebring meets at The Pier at 8 p.m. for a beginners Round Dance class; 7:30 p.m. Round dance workshop, easy and classics level with Jim Runnels as instructor - cuer.

Progressive Bridge games are being held every Wednesday at The Woman's Club House, corner of South Verona and Pine Street. A fee of \$1 covers prizes and dessert which is served at 1 p.m.

Both men and women who enjoy bridge are cordially invited to attend.

There will be a special dance to be held December 16, at the Sebring Civic Center with Ridge Rollaway Square sponsoring a "Mystery Caller." The dance begins at 7:30 p.m. and each participant is asked to bring finger foods.

This will be an open dance at fun level, and everyone is invited.

The Michigan Club of Highlands County will hold their December meeting Wednesday, Dec. 20 at 1 p.m. at the Agri-Civic Building, south of Sebring on U.S. Highway 27.

Each person attending is asked to please bring finger foods, coffee and tea will be furnished by the Club.

A \$1 gift marked his or hers is also requested.

Money Management

This holiday season keep in mind your contributions to qualified charitable, religious, educational, scientific or literary organizations are deductible for tax-filing purposes on a dollar-for-dollar basis against adjusted gross income. Maintaining a careful record of your contributions - whether they be in cash, property or volunteer efforts that entail personal expense - will help ensure that you get the full tax advantage to which charitable activities entitle you.

When donating personal property, such as used clothing or furniture, to qualified charities, do not be embarrassed to get a receipt for your income tax records. These donations are as deductible as if they were cash. You may deduct the approximate fair market value of the items donated.

If your vehicle is used for charitable work, keep track of your out-of-pocket expenses for gasoline, oil, tolls and parking, and log the mileage involved as well. You are entitled to deduct either actual expenses or a flat seven cents per mile plus tolls and parking fees. You may not, by the way, claim any deduction for the value of your time or services.

Sometimes it is not easy to define a charitable contribution, especially when there is some value received for your gift. In cases such as those involving theater or sports tickets, or charitable auctions, for example, some or all of your expenses - the value received - will not be allowed as a deduction.

Obituary

Mary M. Wagner, age 97, of the Jacaranda Hotel in Avon Park, passed away Tuesday morning, Dec. 12, at the Hillcrest Nursing Home. She has been a resident of this area for the past ten years, and was preceded in death by her husband, Frank Wagner. She is survived by one cousin, Donald Meiser of Avon Park. Stephenson-Nelson-Smith in charge of arrangements.

Next Wednesday is Micro Morning at McLEAN'S of Sebring

You are invited, free of charge, to learn the latest in microwave cooking any Wednesday at 10 a.m. Let Betsy McLean, our home cooking demonstrator, show you how a microwave oven can save you time and money.

McLEAN'S FINE FURNITURE FOR THE FINISHING TOUCH

Address: 1200 South East Lakeview Drive • Sebring, Florida • Ph 382-1107



AN AIRPLANE AND pilot are the newest additions to the arsenal of crime fighting equipment and personnel at the Highlands County Sheriff's Department. Pilot Deputy Larry G. Harris, a former Marine Corps and commercial aviation

pilot, displays the department's new Cessna 172, obtained when the department traded a plane confiscated in a drug case. Harris served in the Marines from 1963 to 1968 and in the reserves for eight more years. He flew 260 combat missions

as a helicopter pilot in Vietnam in 1966 and 1967 and later flew DC-8s for Eastern Air Lines. He is married and has three children. Sunphoto by Bru Henderson.

Whitbeck: Business Club Should Organize

All business people are interested residents who would like to improve and upgrade the downtown Avon Park area should form a downtown business association, according to Alex Whitbeck.

Whitbeck, a ex-candidate for city council and owner of Alex's Gulf Station, said anyone interested in joining such an organization should contact him at his home or store.

One feature of Whitbeck's campaign was his theme to improve the downtown area of the city and attract new businesses to the city. "We need to improve

business, get people interested in shopping downtown. As business people we need to get together and find out what the problem is and solve it. It would benefit all the businesses in town," he said.

Whitbeck suggested the downtown merchants might designate one night a week to stay open.

"The way it is now, if you want something after six or seven at night, you have to go to the shopping center," he said.

Whitbeck said business people and interested citizens should get together, make suggestions and decide on ways to improve the city.

COUPLE OF CHAMPIONS



READ ON! Olympic Skating Champion Dorothey Hamill and Jamie Weaver, March of Dimes Good Will Ambassador, urge school children to join the Reading Olympics. This event helps support birth defects prevention programs. Ms. Hamill is Honorary Chairman of the Reading Olympics. Jamie, 13, of Spokane, Wash., was born without eyes. She represents the quarter-million children born each year with birth defects.

Cooking Corner

BUDGET RECIPES MADE FROM LEFTOVERS

Anyone who has sampled cold sliced ham or reheated beef stew will agree that leftover is not a negative word. In fact, many dishes taste better the second day because foods have time to absorb the seasonings and spices.

Wise use of leftovers is important in today's economy when we are experiencing spiraling prices and shortages of food. The consumer must consider cost and nutrition, as well as family preferences, when planning meals.

Make the most of leftover pork roast with Country Pork Pot Pie. This nourishing one-dish meal combines meat and vegetables with a zesty sauce and a topping of golden pastry. If you like, Country Pork Pot Pie can be made in advance and kept frozen until ready to serve. Just defrost the pie and bake for forty-five minutes or until crust is golden brown.

Leftover chicken becomes an exotic dish when made into Chicken Croquettes with Polynesian Sauce. This tropical fruit sauce combines fruit salad with concordgrape juice, honey, lime juice, coconut milk and coconut. Both Country Pork Pot Pie and Chicken Croquettes with Polynesian Sauce are made with versatile, convenient concordgrape products. The Concord grape is a native American fruit and its sweet juice is made into a variety of jams, jellies, preserves and juices.



1 tablespoon prepared mustard
1 tablespoon lemon juice
1 medium clove garlic, minced
1/2 teaspoon salt
1/2 teaspoon pepper
1 package (1 pound, 8-ounce) frozen mixed vegetables for stew
3 cups cooked pork
1 cup unfluffed flour
1/2 teaspoon salt
3 to 4 tablespoons ice water
1 egg yolk
1 tablespoon milk

quart shallow baking dish. Measure flour into a mixing bowl; cut in margarine using a pastry blender or two knives until mixture resembles coarse meal. Stir in salt and ice water until mixture leaves sides of bowl and forms a ball. Roll out on lightly floured board to fit top of casserole. Transfer to top of pie; pinch to seal edges to baking dish. Cut slits in top of pastry. If desired, use scraps to decorate top of pastry. Combine egg yolk and milk. Brush top of pastry. Bake at 375°F. for 45 minutes or until crust is golden brown. Makes 6 servings.

1/3 cup chopped almonds
2 tablespoons minced parsley
1 tablespoon grated onion
1/2 teaspoon salt
1/8 teaspoon pepper
1 egg, slightly beaten
3/4 cup fine dry bread crumbs
Oil

Combine white sauce, chicken, mushrooms, almonds, parsley, onion, salt and pepper. Spread mixture in ungreased 8-inch pan. Chill at least 2 hours or overnight.

Divide mixture into 12 equal parts; shape each into ball. Dip into egg mixture, then in crumbs. Cover and chill at least 2 hours.

In deep fat fryer or deep saucepan heat 3-4 inches oil to 375°F. Fry croquettes about 2 minutes or until golden brown. Drain on paper towels. Serve hot with Polynesian Sauce. Makes 6 servings.

POLYNESIAN SAUCE (For Chicken Croquettes)

1 can (8 3/4-ounce) tropical fruit salad
1 can (6-ounce) frozen concordgrape juice, thawed
3 tablespoons honey
2 tablespoons lime juice
2 tablespoons fresh coconut milk
1 tablespoon cornstarch
1/2 cup water
2 tablespoons fresh grated coconut
Drain fruit; reserve liquid. In saucepan, combine liquid, concordgrape juice, honey, lime juice and coconut milk. Simmer 5 minutes to blend flavors. Dissolve cornstarch in water. Stir into sauce; cook, stirring until thickened and smooth. Add fruit and coconut just before serving. Makes about 2 cups sauce.

COUNTRY PORK POT PIE

1 jar (10-ounce) concordgrape jam or preserves
1/2 cup ketchup

CHICKEN CROQUETTES

1 cup thick white sauce
1 1/2 cups finely chopped or ground cooked chicken
1/3 cup finely chopped mushrooms

Combine concordgrape preserves, ketchup, mustard, lemon juice, garlic, 1/2 teaspoon salt and pepper. Set aside. Cook vegetables in boiling salted water for 5 minutes; drain. Combine pork, vegetables and sauce mixture. Spoon into a 1-1/2

quart shallow baking dish. Measure flour into a mixing bowl; cut in margarine using a pastry blender or two knives until mixture resembles coarse meal. Stir in salt and ice water until mixture leaves sides of bowl and forms a ball. Roll out on lightly floured board to fit top of casserole. Transfer to top of pie; pinch to seal edges to baking dish. Cut slits in top of pastry. If desired, use scraps to decorate top of pastry. Combine egg yolk and milk. Brush top of pastry. Bake at 375°F. for 45 minutes or until crust is golden brown. Makes 6 servings.

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Fool For Thought

Mushrooms For The Holidays

Avon Park Sun

The Avon Park Sun, Dec. 14, 1978 1C

By Jane Nickerson

In projections for holiday tables, no food fits more easily or elegantly than the fruiting body of a high fungus, the fresh mushroom. Agaricus bisporus, the world's most widely cultivated strain, is irrefragably raw or cooked, as speedy to prepare as it is savory to eat.

Stuffed caps nestle into a platter of hot hors d'oeuvre at a cocktail gathering or caps and stems are chopped for a filling for high-tea sandwiches. Or both may be sautéed and dressed with cream to furnish an overture to a party dinner. The figure-conscious, pursuing their ideal even amid Yuletide temptations, settle on the latest vogue, a spinach and raw-mushroom salad, the ingredients of which are negligible in calories as well as high in appetite appeal.

A generation ago Floridians relied on Pennsylvania and Delaware sources for fresh mushrooms. The long transit raised problems because the highly perishable fungus continues to mature after picking. It spreads, darkens and quickly spoils at temperatures more than 40 degrees.

Now a windowless concrete structure occupying six acres Zellwood, erected five years ago by Ralston Purina, produces about 7 million pounds of mushrooms annually, all of which are rushed to relatively nearby markets and consumed right here in the state. Could Florida gourmets ask for more — a fresh-mushroom farm at their back door? Our boast that we raise fine oranges and strawberries and pecans now extends to the fungus that, topped a toast round, can elevate it to sublimity.

National production of mushrooms stands at about 400 million pounds, half of which is sold fresh (it is canned, in my view, are tasteless and inferior). Consumption is swelling faster than that of any other vegetable despite high prices (\$2 a pound in some chains).

Cultivation has spread from Kennett Square, Pa., to Philadelphia, where it began in this country more than a half-century ago, to plants like that at Zellwood, mushrooming (dare I say) in California, Texas, Tennessee, Illinois,

Connecticut. Costly and sophisticated agricultural operations, they explain, in part, retail tariffs.

Take a quick trip through one such farm: Air must be filtered throughout because mushrooms are sensitive to molds, yeast, other fungi, bacteria, flies. Tiny seed-like spores, grown elsewhere, are planted in trays of compost that has been sterilized at 140 degrees for several days. Trays stay for almost two weeks at 72 degrees and 95 percent humidity. What looks to be fibers and threads appear, pest is added and the temperature reduced to 62 and the humidity to 85. Sixteen to 18 days in darkness follow, then the first crop, succeeded within a month by four others and the recycling of the trays.

Such a highly controlled environment is a far cry from 15th century Paris, where mushroom cultivation was first tried in caves quarried for stone for the city's buildings. And it's a big switch from rural America where early settlers grew familiar enough with wild mushrooms to sort the edible from the poisonous. A hundred years ago in her famous cookbook Sarah Tyson Rorer gave directions for varieties unknown today, at least in cookery — Coprinus micaceus, Lepiota procera, Clavaria.

Nature — yes, it does have a hand even in man-supervised mushroom production — sets the size of the fungi you buy; a cap may vary from thumb proportions to two and a half inches. Specimens that have yet to spread, showing the gills underneath the caps, are the most delicately flavored. I like equally well those that have spread; the taste is more intense and often the price reduced, to move the specimens before spoilage.

At home, mushrooms must be refrigerated, it goes without saying, and rinsed in water only just before use. Peeling? Of course not. Why discard any part of so desirable — and yes, expensive — a food?

Some seasonal recipes follow.

MUSHROOMS IN CREAM
Serve this quickly with grilled ham at a holiday brunch, as a festive first course

at a sit-down party dinner or with a green salad, as a lunch or supper main dish.

1 pound mushrooms
4 tablespoons butter
2 tablespoons flour
¾ teaspoon salt
¼ teaspoon freshly ground pepper
1 cup half and half
1½ tablespoons dry sherry
Toast rounds or triangles

1. Rinse mushrooms; pat dry; leave whole if they are button, slice if larger.
2. In a large frying pan heat the butter without letting it brown. Add mushrooms and cook, stirring, till they start to wilt, or about 5 minutes. Stir in flour, salt and pepper.
3. Gradually add the half and half and the sherry; cook, stirring, till sauce thickens slightly. Correct the seasoning; ladle on toast; serve immediately.

Yield: 4 to 8 portions, depending on whether dish is served as a first or main course.

MUSHROOMS STIR-FRIED WITH ZUCCHINI

A delicious meatless main dish.

½ pound mushrooms
1 medium zucchini
3 small onions
1½ cup dry white wine
1 envelope instant chicken broth
1 teaspoon brown sugar
1 teaspoon corn starch
1 teaspoon soy sauce
1 teaspoon cider vinegar
2 tablespoons oil
1 cup small cherry tomatoes
1 clove garlic, minced or crushed

1. Rinse mushrooms; pat dry; slice thin (there will be about 2½ cups). Slice zucchini into ¼-inch thick pieces. Peel onions; cut each in 8 wedges.
2. Combine wine, broth, sugar, corn starch, soy and vinegar.
3. In a wok or large heavy frying pan heat oil over moderately high heat; stir-fry onions in it about 2 minutes.

Add mushrooms, zucchini, sherry tomatoes (halves, if desired) and garlic. Stir-fry 2 minutes. Add wine mixture; cover, simmer, stirring once or twice, till vegetables are crisp-tender, or 2 to 4 minutes. Serve with rice.

Yield: 2 to 3 portions as a main dish.

SPINACH AND MUSHROOM SALAD

Marie Rama of the Fresh Fruit and Vegetable Association thinks this popular combination originated in California. It is widely served throughout the United States, and in some Florida restaurants is offered as a first course, an alternate to the salad bar. Use any proportions of spinach (raw, torn) to mushrooms (raw, thinly sliced) that you like, with more of the first than the second.

Rub a salad bowl with a cut clove of garlic; add the vegetables; toss with a lemon-juice dressing. Lemon, incidentally, is as good with cooked, as with raw, mushrooms. Try the following dressing: 2½ cup salad oil, 3 tablespoons fresh lemon juice, 1 tablespoon wine vinegar and ¼ teaspoon each dried crumbled basil and tarragon. Combine in a screw-top jar; add salt and freshly ground pepper to taste; shake vigorously.

STUFFED MUSHROOM CAPS

The best of all the hot hors d'oeuvre, 15 medium mushrooms.

about ¾ pound
3 teaspoons olive oil
1 tablespoon minced onion
¼ cup minced ham or salami
¼ cup grated Parmesan cheese
1 tablespoon catsup
2 tablespoons fine soft bread crumbs
1 teaspoon butter

1. Rinse mushrooms; pat dry; chop enough stems to make 1-3 cup; reserve remaining stems for other use. Brush caps with 2 teaspoons oil.

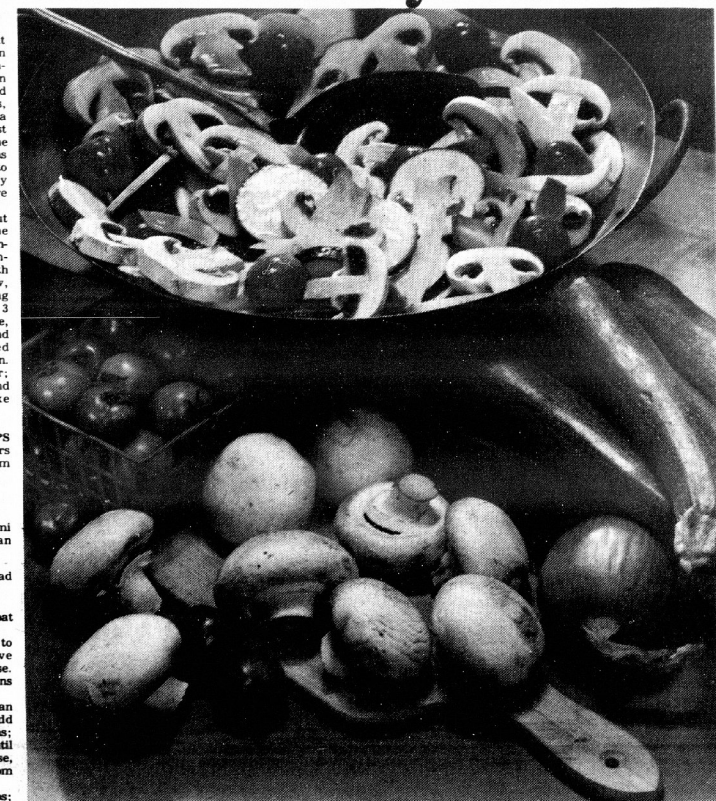
2. In an 8-inch frying pan heat remaining oil; add chopped stems and onions; cook, stirring, 5 minutes, until golden. Stir in salami, cheese, catsup; spoon into mushroom caps.

3. Melt butter; add crumbs; sprinkle over mushroom caps.

4. Bake in a preheated 425-degree oven 6 to 8 minutes; serve hot.

Yield: 6 servings as an hors d'oeuvre, 6 servings as a meat accompaniment.

CECILY BROWNSTONE'S Mushroom tea sandwiches



BUTTON MUSHROOMS are combined with onion, zucchini and cherry tomatoes in an

The Associated Press food editor remembers these from her Canadian childhood. ½ pound mushrooms, chopped, about 2 cups
2 tablespoons butter
1 tablespoon lemon juice
¼ teaspoon salt

¼ teaspoon curry powder
¼ teaspoon onion powder
12 thin slices bread, crusts removed, flattened with rolling pin
Extra soft butter

1. Into 10-inch frying pan turn all the ingredients except the

bread and extra butter. Cook quickly, stirring, until mushrooms, wilt — about 5 minutes.

2. Spread bread with extra butter and mushroom mixture; use about a tablespoon of mushrooms for each slice; roll

up. Spread outside of rolls with extra butter; arrange in a jelly roll pan.

3. Bake in a preheated 425-degree oven until browned, about 10 minutes. Cut rolls in half crosswise; serve at once.

Yield: 24 sandwiches.

Easy And Elegant Holiday Recipes

East, Elegant Dessert

End your festive holiday meal with a flourish — serve an impressive and surprisingly easy Orange Yule Roll. The roll is a light and tender sponge cake flavored with orange and then wrapped around a sweet coconut cream filling. You can prepare Orange Yule Roll ahead of time and keep it chilled until you're ready for the grand finale.

Orange Yule Roll

1 cup granulated sugar
1 cup orange juice
6 eggs, separated
¼ cup confectioners' sugar
1 tablespoon grated orange peel

Lightly grease a jelly roll pan (15 1/2 x 10 1/2 x 1 inch). Line bottom with waxed paper; grease again. Combine 1 cup granulated sugar and orange juice. Bring to a boil, reduce heat and simmer 1 minute. Remove from heat; set aside to cool.

In small bowl of mixer beat egg whites with salt until stiff but not dry or just until whites no longer tip when bowl is tilted. In large bowl of mixer, beat egg yolks until thoroughly blended. Turn into pan, spreading batter evenly. Bake in preheated 400°F, oven 10 to 12 minutes or until top of cake springs back when lightly touched with finger.

Loosen cake from sides of pan with spatula. Invert cake onto clean tea towel which has been covered with a sheet of waxed paper and sifted confectioners' sugar. Carefully pull off waxed paper. Trim off all edges with serrated knife. Sprinkle evenly with orange syrup. Roll up cake starting from short edge, rolling waxed paper in with cake. Wrap cake in towel and place seam-side down on wire rack until cool, about 30 minutes. Meanwhile prepare pudding according to

package directions using 1 1/2 cups milk. Carefully unroll cake, spread with pudding and re-roll. Sprinkle with confectioners' sugar. Place on serving plate. Chill. Makes one 10-inch cake roll or 8 to 10 servings.

Elegant Party Fare For The Holidays



Eggnog Pie is a delicious and different way to retain the traditional New Year's beverage. Most important, it's a single pie to prepare — the mix-ahead variety — and while it's chilling, there's plenty of time to get ready for company. The filling is made from Jell-O Americano golden egg custard mix with thawed Birds Eye Cool Whip non-dairy whipped topping blended in for delightful creaminess. Garnished with additional whipped topping, spearmint candy leaves and cinnamon candies, this elegant pie is a holiday dream.

EGGNOG PIE

1 package (6-serving size) egg custard mix
1 1/2 teaspoons unflavored gelatin
2 1/4 cups milk
1 1/4 teaspoon nutmeg
2 tablespoons dark rum*

1 container (4-1/2 oz.) frozen whipped topping, thawed
1 baked 9-inch pie shell, cooled
*Or use 2 teaspoons rum extract.

Combine custard mix and gelatin in saucepan; blend in milk. Bring quickly to a boil, stirring constantly. Chill until thickened. Beat until smooth; then add nutmeg and rum. Blend in 1 1/2 cups of the whipped topping. Spoon into pie shell. Chill until firm, about 3 hours. Garnish with remaining whipped topping. Sprinkle with additional nutmeg and decorate with spearmint candy leaves and cinnamon candies, if desired.

Fresh Pears And Cranberries Make Holiday - Perfect Pie



A special treat for a special season, this Fresh Holiday Pear and Cranberry Pie will bring plenty of festivity to your entertaining. Fresh winter pears shine in this tart-sweet combination with cranberries, complementing their juicy full-flavored goodness. The tangy fresh cranberries add plenty of bright color and flavorful sparkle to the juicy pie filling.

Fresh Western Winter pears are busy filling markets from September through May with their color and variety. From the russet Bosc, to the green Anjou, to the crimson Comice, each variety offers a particular quality making it unique and special on its own. Don't let the color of the skin fool you. Fresh Winter pears are ripe and ready to eat when they yield to gentle pressure in the palm of your hand.

Holiday Pear and Cranberry Pie
3 fresh Western Winter pears
1-1/2 cups fresh cranberries
2 teaspoons grated orange peel
1/8 teaspoon salt
2 tablespoons quick-cool cooking oil
Pastry for 2-crust 9-inch pie

1 cup sugar
Core and slice pears. Combine with cranberries, orange peel, sugar, salt and tapioca. Line pie pan with half of pastry and flute edges. Place filling in pie shell. Roll out remaining pastry and cut into shape of pear tree and partridge. Place carefully over filling. Bake in a 400-degree oven until fruit is tender and sugar is golden, about 40 to 50 minutes. Makes 1 (9-inch) pie.

Mushrooms Make It A Party Snack



As smart hostesses are discovering dozens (if not hundreds) of ways of serving mushrooms, production is increasing by the millions of pounds each year. The use of domestically grown mushrooms reached a new high during the past year, some \$17,100,000 pounds, according to the USDA Crop Reporting Service. This is about 37,000,000 pounds more than the year before.

If you need an elegant, though easy, party idea which can be served at brunch, lunch or as a buffet specialty, do try Party Baked Mushrooms on Toast. If you never can let well enough alone, add a few grains of nutmeg or powdered onion or onion juice, or perhaps a pinch of crumbled tarragon leaves to this recipe:

PARTY BAKED MUSHROOMS ON TOAST

1 pound fresh mushrooms
10 slices (1/2-inch thick) Italian bread, toasted
1 cup heavy or light cream or half and half
1 teaspoon salt
1/8 teaspoon ground black pepper

Rinse, pat dry and trim stem ends of mushrooms; cut large mushrooms in half, set aside. Butter a 9 or 10-inch pie pan. Arrange toast around bottom and outside edge of dish. Fill mushrooms in center. Mix cream, salt and black pepper. Pour over mushrooms. Cover tightly with foil. Bake in a preheated moderate oven (350°F.) until mushrooms are cooked, about 30 minutes. Yield: 6 portions.

Avon Park Mobile Home Park News

Ruth E. Robinson

The Holiday Season is upon us and much activity is planned. This Friday, past the 38 Ladies Club met and planned the coming Christmas Party and Dinner. The Party is on Saturday Dec. 16th at 7 p.m. and the Christmas Dinner at 12:30 p.m. Those attending with more than 2 guests please bring extra chicken or meat, etc.

decorated nicely for the Christmas season. Mr. Lewis Tripp had a 15 minute Solo, followed by a Duet with Eleanor Damon "Whispering Hope" and "At Sundown" Nita Byrre sang a Solo "I Can't give you anything but Love" and "You made me love you." The audience sang "Blowing

Bubbles" and "The Light of the Silvery Moon." The musical instruments were "Ham" on the guitar, Lewis Tripp on the accordion, Nita with her voice, and Eleanor Damon at the piano. It was a nostalgic and beautiful night.

A blonde flapper dressed most attractively in a long print dress, floppy red hat, and flashy jewelry gave a most impressive and entertaining performance at the Saturday night 30 minute "get-together." Juanita Byrre was appealing and enticing as she sang "I Can't Give You Anything But Love" followed with "You Made Me Love You."

with appropriate gestures towards a certain man in her life. Thank you, Nita, we all had an enjoyable experience.

Mr. Lewis Tripp entertained us with a medley of many familiar songs of bygone days, yet always favorites, to make our toes tingle in accompaniment. "Whispering" was one of the renditions.

There were 38 attending and enjoying the fast moving entertainment, with Eleanor Damon at the piano, and Clyde Neff visited Mr. and Mrs. Leo Vroman of Avon Park Lakes entertained at a surprise birthday party for Nora Nelson on Sunday, Mr. and Mrs. Frank Baker were also guests.

Mr. and Mrs. Hugh Coy and daughter, Betty from Canton, Ohio visited Gladys Gieb over the week-end. Mr. and Mrs. Clyde Neff visited Mr. and Mrs. William Belcher on Thursday.

Mr. and Mrs. Rodney Smith were visitors at the Damons on Saturday. Mrs. Eleanor Damon's sister, Leah Sheets, and a friend, Millicent Thatcher also visited on Saturday.

The hostesses for our Ladies meeting were those on first avenue, and the Program by Edith Ringer. Mrs. Ellis Martin read "One Solitary Life," and Ula Miller on "Knox Don't take Christ out of Christmas."

Christmas "Cheer" donations are to be with money instead of food, toys or clothes. Mr. and Mrs. Virgil Weddy had callers, Mr. and Mrs. Harold Pittman and Mr. and Mrs. Kenneth Getz of Braenton on Tuesday afternoon.

Guests of Ted and Nora Nelson for lunch on Wednesday were, Mr. and Mrs. George Hudson of Portland, Michigan. The Hudsons were enroute to their home in Hobe Sound, Florida.

Mr. and Mrs. Warren (Ham) Byrre, and Mr. and Mrs. Lawrence Robinson were dinner guests of Mrs. Ula Miller at the Duff's Restaurant in Winter Haven on Wednesday, with a little shopping around, making a full day. Our park was well represented with many of our residents enjoying the same good food we did at Duff's, including Mr. and Mrs. Weddy, Mr. and Mrs. Damon, Mr. and Mrs. Erwin Ringer, and Mrs. and Mrs. Philip Spinney also were in the same area, but we missed seeing them.

Mrs. Ann Williams, daughter of Mrs. Boyd Dager reports that her mother is in very serious condition in the hospital, Mrs. Williams lives iniffin, Ohio. Let us remember Vera in our prayers.

Mr. and Mrs. Sponsler Jamnough, Mr. and Mrs. Joe Bacon, and Mrs. Dolores Gnaack visited Cypress Gardens on Wednesday, followed by some shopping and of course ate at Duff's where they also met half of or more of the Avon Mobile Home Park neighbors. Mrs. Dolores Gnaack left Friday for emoline, Florida to spend a few days with friends before flying to her home in Milwaukee. She has spent the last three weeks with her Aunt and Uncle, Mr. and Mrs. Joe Bacon.

Our sympathy is extended to Mr. and Mrs. Earl Baxter on the death of his brother in the north and also one in the south. Earl flew home for the funeral, and will be back here soon.

Mrs. Florence Beck is in Walker Memorial Hospital after a fall and leg injury. She is recovering from surgery and setting along fine. We wish fartha MacBeth a speedy recovery from her broken arm which is healing nicely, if slowly, and being home helps. The Saturday evening sing included singing of "Deck the Halls" since the hall has been



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Mon. thru Sat.: 8:30 AM-9 PM
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PLAIN (OR) SELF-RISING
59¢
5-LB. BAG
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OLD MILWAUKEE BEER
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12 OZ. 100% CANS
PLUS TAX

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TIDE
LAUNDRY DETERGENT
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KING SIZE BOX!
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Pepsi Cola, Dr. Pepper, Diet Pepsi or Teem
32 oz. bottle
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(SAVE 25%)
PILLSBURY PLUS Cake Mixes
59¢
18-OZ. PKG.

(SAVE 10¢) PILLSBURY READY-TO-SPREAD Frosting Supreme 15.5 OZ. CAN **99¢**
(SAVE 30¢) PILLSBURY Pie Crust Sticks 2 11 OZ. PKG. **99¢**

Dairy Foods

(SAVE 10¢) MERICO HOMESTYLE or BUTTERMILK BISCUITS 6 PAK. 100% CANS **99¢**
(SAVE 4¢) MRS. FILLBERT'S Margarine 16 PKG. (10 TRS.) **59¢**
(SAVE 4¢) KRAFT PHILADELPHIA BRAND Cream Cheese 8 OZ. PKG. **69¢**
SEALTEST Dip & Dressing 8 OZ. CUP **55¢**

EVERFRESH Wheat Bread 20 OZ. LOAVES **55¢**
MERITA Sugar Donuts 16 CT. 10 OZ. PKG. **87¢**

(SAVE 20%)
DURAFLAME FIRE LOGS
BURNS UP TO 3 HRS.
99¢
EACH

(SAVE 16%)
SUNSHINE HI-HO CRACKERS
79¢
12-OZ. BOX

SEALTEST BUTTERMILK **95¢**
HALF GAL.

Frozen Foods

MAXWELL HOUSE INSTANT COFFEE **349**
10 OZ. JAR
LIMIT ONE PLEASE WITH 7.00 OR MORE IN OTHER PURCHASES EXCLUDING TOBACCO PRODUCTS

HOLLAND DUTCH ICE CREAM (ASSORTED FLAVORS)
SAVE 20%
99¢
HALF GAL.

MRS. SMITH'S PUMPKIN CUSTARD PIE (SAVE 40%)
89¢
26-OZ. PKG.

(SAVE 50%)
ARMOUR SHORTENING
129
3 LB. CAN
LIMIT ONE PLEASE WITH 7.00 OR MORE IN OTHER PURCHASES EXCLUDING TOBACCO PRODUCTS

(SAVE 29%)
PET RITZ PIE SHELLS
2 89¢
2-CT. PKGS.

(SAVE 20%)
ICE CREAM
ASSORTED FLAVORS
99¢
HALF GAL.

(SAVE 29%) PET-RITZ Pie Shells 2 2-CT. PKGS. **89¢**
RICH'S Coffee Rich 3 16 OZ. CTNS. **1.00**
PLAIN or ONION (SAVE 7%) Lender's Bagels 2 12 OZ. PKGS. **99¢**
MCKENZIE Soup Vegetables 16 OZ. PKG. **69¢**
MRS. PAUL'S CANDIED Sweet Potatoes 12 OZ. PKG. **69¢**

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DOWNY FABRIC SOFTENER 96 OZ. BTL. **269**

FLO-CANE GRANULATED SUGAR **79¢**
5 LB. BAG
LIMIT ONE PLEASE WITH 7.00 OR MORE IN OTHER PURCHASES EXCLUDING TOBACCO PRODUCTS

MIST KIST • JELLIED Cranberry Sauce 2 16 OZ. CAN **88¢**
NABISCO Snack Crackers REG. PKG. **79¢**
DUNCAN HINES (SAVE 8%) Brownie Mix 23 OZ. FAMILY SIZE BOX **1.29**
GREEN GIANT (SAVE 17%) Le Sueur Peas 2 17 OZ. CANS **89¢**
VLASIC (SAVE 16%) Kosher Dills 32 OZ. JAR **89¢**
BETTY CROCKER BIG BATCH (SAVE 36%) Choc. Chip Cookies 32 OZ. BOX **1.99**

YE OLDE BAKE SHOP
THRIFTWAY'S BAKERY invites you to come in and see our display of Fancy Cakes and other Goodies:

<ul style="list-style-type: none"> Stocking Cakes Xmas Tree Cakes Bell Cakes Sleigh Cakes Christ Child Cakes Winter Scene Cakes Santa / Reindeer Cakes Snow Man Cakes 	<ul style="list-style-type: none"> Party Goodies All types and sizes of Self-Rising Breads Roll Sandwiches Xmas Cut-out Sandwiches Cupcakes Cookies
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...and lots of others!

We'll be happy to bake and stuff, and make gravy, for your Turkeys, Hams, etc.

Thank you.

Winter Guest Club News

By Thresa Bayes
Shuffleboard

On Dec. 2, in the morning with A's playing 12 courts. Fred Frye and Hazel Colson were first with Ed Healy and Ivan Goddard second in the main. In consolation Ed Edwards and Howard Long were first and Ernest Rouget and Floyd Stevens were second.

In the afternoon with B's playing nine courts, in the main Earle Alger and Jack Smith were first and Theresa Janke and Helen Berlew second. In consolation Jerry Mad-sady and Emma Carlson were first and Twylla Wurster and

Hazel Brevoort second.

On Dec. 6 B's playing in the morning on 12 courts, Clara Davis and Burl Cori were first with Rube Pritchard and Twylla Wurster second. In consolation Ed Nadsady and Jerry Lhotka were first and Helen Goddard and Roy

Higgs second.

On Dec. 6, with 12½ courts playing in the afternoon. Theresa Bayes and Ted Dankes were first with Howard Brevoort and JWilliam Bayes second in the main. On Dec. 6, with 12½ courts playing in the afternoon.

Theresa Bayes and Ted Dankes were first with Howard Brevoort and William Bayes second in the main.

In consolation Alton Wetmore and Mac McDougal were first and Rachel Kirby and Bill Baker second. On Dec. 4, a turkey shoot was held with 26's and 25 B's

playing. In the A's, Henry Barnett, 151, pts, Charles Ribstrip, 130; Hazel Colson and Fred Frye, 127; Bill Bayes and Ed Healy, 124.

In the B's Foster Joliff, 126; Jerry Lhotka, 122; Rube Pritchard, 120; Virgil Lhotka, 115.

Watch the board for more

turkey shoots.

Attending the school of instruction for referees for shuffleboard tournament were Alan Brady, Helen Brady, Burl Cori, Mac McDougal, Fred Frye, Alton Wetmore, Frank White and Howard Robertson.

Pinchle

On Dec. 1, with seven tables

playing, Chris Cabezas was first with 739 points and Bernice Wilkinson was second with 718 points.

On Dec. 4, with 11 tables, Maxine Morris was first with 717 points and Mary Neal was second with 700 points.

Cribbage and Euchre are scheduled for the second and fourth Tuesday at 7:30 p.m.

There was no contact bridge because of the city council election.

In Duplicate Bridge, first place went to Tom Chace and Meredith Reamy and second place went to Sarah Spindler and Emma Carlson. East and West winners were Bertha Brush and Erwin Johnson while second place went to Barbara Ehmeyer and M. Pettes.

On Nov. 30, square dancing had three squares. Guests were Aileen Christensen, Lucille Townley, Henrietta Kroeger, and Lorie Gessler.

The Wednesday night practice square dancers at Avon Lakes are coming along very well with several new persons taking lessons. There was no square dancing on Monday night because of the Christmas parade.

On Thursday evening, Dec. 21, at 7:30 p.m. there will be a special Christmas program. The shuffleboard will sing as will the Santa Clairs. Member may bring Christmas Cheer money donations, in place of the usual canned foods.

Pot Luck Supper

The regular covered dish supper was held on Sat. Dec. 2, with 67 guests and members present. There were two new members. Hostesses and hosts were Nell and Gene Hagler with Bea and Dick Marchand. The sing along program is always fun especially after a beautiful meal, the final songs being Auld Lang Syne and God Bless America. Odin and Marie Foote were guests of Oliver and Hazel Colson.

Membership

Membership as of Dec. 6 — 419. New members recently joining are Nancy Dugan from Conn.; Edward and Marcella Pfeiffer from Ohio; Carl Rector from Mich.; Genevieve Hard from W. Va.; Ralph and Hilda Wagenschultz from Mich.; Frances Prior from Ont.; Jack and Anna Lancaster from Indiana.

Crafts

Once more a full house, over seventy members, all busy on various projects. One group, producing miniature Christmas trees from meat trays, trimmed with dancing dolls and iridescent angels. In many homes they will be the center of the Christmas decorations. Another group was producing delightful Christmas cards as placecards from pictures cut from used Christmas cards. Pine needle work is still going strong and some really lovely articles are being made at that table. Last, but by no means least, fluffy dogs are being made from Fantasy Fur. Colors are white, off-white, brown or apricot. There will be two more classes before Christmas. Several new projects on the agenda for the new year. Hallie reminds to wear their name pins.

News

Allen and Minnie Carlson, long-time members recently celebrated their 59th wedding anniversary by going out to dinner. Otherwise very quiet since Allen is convalescing from surgery.

Mrs. Esther Board visited her brother-in-law and sister, Mr. and Mrs. H. Derikart of Tarentum, Pa., at their home in Port Charlotte.

Otilia (Tillie) Ritter former member is reported making very fine improvement from a stroke suffered this summer.

Virginia Williams has returned from a ten day visit in Orlando where she saw her granddaughter's graduation as a navy recruit.

Hazel and Marian Pringle are making plans to visit their daughter and family in Clymer, N.Y.

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U.S.D.A. GRADE "A" (QUICK FROZEN)
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Baking
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**ARMOUR STAR
Turkey Parts**

LB. **69¢**

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1979 TOYOTA SR-5 LIFTBACK in
THRIFTWAY'S "SUPER GIVEAWAY"
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IT'S EASY!
AND YOU MAY BE
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1. Everyone over the age of 18 years is eligible to participate.
2. No purchases necessary.
3. Winner need not be present to win.
4. Winner to be notified immediately at last known address.
5. Entrants may register as often as they wish at any participating Thriftway store using official entry blank or reasonable facsimile.
6. Employees and their families or participating Thriftway stores and agencies thereof are not eligible to win.
7. Proportionate opportunity of winning is one from total number of entries.

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Fryer Gizzards
U.S.D.A. FRESH! NEVER FROZEN!
Fryer Livers
FRESH-LEAN! PORK ROAST
Boston Butt
LEAN-WESTERN
Fresh Pork Steak

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LB. **79¢**
LB. **89¢**
LB. **1 29**
LB. **1 59**

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RA-CORN BRAND
Sliced Bacon
REGULAR (OR) ALL-BEEF
Rath Wieners
SUNNYLAND FRESH PORK
B'fast Link Sausage
SUNNYLAND REG. (OR) ALL-BEEF
Sliced Bologna

LB. **99¢**
LB. **89¢**
12 OZ. PKG. **1 09**
20 OZ. PKG. **1 99**
LB. **1 49**

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U.S.D.A. CHOICE (BEEF CHUCK)
**BONELESS
CHUCK ROAST**
1 59
LB.

U.S.D.A. CHOICE (BEEF CHUCK)
**Boneless
Chuck
Steak**
LB. **1 69**

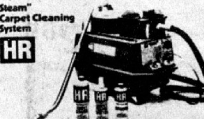
U.S.D.A. CHOICE (BEEF LOIN)
**Tender
Sirloin
Steak**
LB. **2 59**

U.S.D.A. CHOICE (BEEF RIB)
**Flavorful
Club
Steak**
LB. **2 69**

U.S.D.A. CHOICE (BEEF CHUCK)
**Boneless
Stewing
Beef**
U.S.D.A. CHOICE (BEEF PLATE)
**Short
Ribs of
Beef**
LB. **1 19**

**Clean
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