

# DEAR SALLY

BY SALLY SHAW

DEAR SALLY: I want to get somewhere in the world. The big trouble is I had to drop out of high school during my freshman year, and now I have trouble getting anywhere because of my grammar, which is terrible - and I don't know how to pronounce, spell, and talk right. My work is from four to eleven at night, and I could go back to school during the day but I'd feel embarrassed being in high school at the age of 21. What do you think? DROP-OUT.

DEAR DROPOUT: Many people of much more advanced years than yours are attending schools today--and this is certainly admirable, not embarrassing. You are to be commended for your desire to improve yourself, and I say, "Go to it, and good luck!"

DEAR SALLY: I'm a widow of 35 with two daughters, ages 8 and 10. I've been going with a fine man who likes my girls, and they like him, too. However, when I told them he wants to marry me, they went into crying jags and screamed they don't want another daddy. Do you think I owe it to them to give up this idea of marriage? WORRIED

DEAR WORRIED: Any woman in a situation like yours who passes up a chance to make a happy life for herself, just because her kids raise a storm, should take a good hard look ahead about ten years when those same kids will be taking off for a life of their own. They just GO - which is as it should

# SOLVE-A-CRIME

BY A. C. GORDON

YOU ARE THE DETECTIVE Steve Dawson, manager of one of the local bowling establishments, has reported a robbery of more than a thousand dollars late this night.

"I had just finished counting some of the day's receipts in the office here," explains young Dawson, "and I was kneeling in front of the safe there against the wall working the combination to open it, when suddenly from the door in back of me comes this hoarse voice, 'Freeze right there, mister. I got a gun on you and this is a stickup.' I froze all right...too scared to move a muscle.

"The guy moves up behind me, rams his gun hard into my back, reaches around me and scoops up the money that was on the floor in front of me. Then I heard him rummaging around in my desk, then the gurgle of liquid--and I knew he was pouring himself a drink from the bottle of liquor he found in one of the drawers. A real cool customer! Then in that same hoarse voice he says, 'Thanks lots, mister. For the dough and for the drink. Just stay frozen there at least twenty seconds after I leave, or you'll be sorry! Then I heard him go. I didn't take any chance

be - BOTH ways.

DEAR SALLY: Our son has been married for almost a year, and we have never felt close to our daughter-in-law. We have been told in fact by mutual friends that she even hates us. She is expecting a baby soon, and the grapevine has told us she has stated we'll never get near enough to touch the baby. What can we do about this sad state of affairs? D. L. T.

DEAR D. L. T.: What about your son? What is your relationship with him? This will be HIS child, too, you know. In the meantime, it seems that all these unfavorable things you report on your daughter-in-law are "secondhand"--very much in the gossip category--and you should know how much that usually is worth. Refuse to accept it!

DEAR SALLY: I'm a girl five feet seven inches in my stockings, and I've been dating a young man of exactly the same height in his shoes. Naturally, when I'm wearing shoes, I'm taller than he is, and this embarrasses me terribly. I once suggested that he invest in some special shoes to increase his height, but he laughed and said he had acrophobia and the unaccustomed height might make him dizzy. What can you do with a guy like this? HIGH POCKETS

DEAR HIGH: You can appreciate his good humor and be thankful that at least one of you isn't a bit embarrassed over your slight difference in height. One thing you might consider--the true stature of a person is measured from the eyebrows up.

# The Veteran's Corner

Editor's Note: Below are authoritative answers by the Veterans Administration to some of the many current questions from former servicemen and their families. Further information on veterans benefits may be obtained at any VA office or your local service organization representative.

Q - My husband, a World War II veteran, passed away recently. Is he eligible for a headstone?

A - Yes. Any deceased veteran of wartime or peacetime service whose last period of service was terminated honorably is eligible for this benefit.

Q - I draw VA compensation and would like to know whether I can have payments on my VA insurance loan deducted from this compensation?

Yes. If you wish to use this method of repaying your insurance loan, get VA Form 29-888 from your nearest VA office, complete it, and forward it to the VA office to which you pay your insurance premiums.

Q - I am a Vietnam veteran interested in training under the GI Bill but am not sure what courses I should take. Can VA assist me?

A - Yes. If you are eligible for training under the GI Bill, you may receive vocational counseling, without cost, at your nearest VA office. A counselor will help you to better understand your interests, aptitudes, and abilities, and provide information on occupations you might want to consider.

So says the VA... POPEYE by Bud Sagendorf!

VER INCOME IS ZERO AN VA IS OVER SIXTY-FIVE SO VA IS ELIGIBLE FOR A VETERAN'S PENSION!

For information, contact the nearest VA Office, listed in Yellow Pages under "Veterans Administration".  
3124 W. Vermont Ave., Washington, D.C. 20504



GIFTS FOR OUTSTANDING CONTRIBUTIONS TO ST. AUG. 'S - These persons were cited by President Prezell R. Robinson for their outstanding achievements and contributions to the program of Saint Augustine's College. Left to right: Dr. Prezell R. Robinson, president of the college; Dr. Jeffery Gipson, professor of chemistry; Dr. Thelma Roundtree, chairman, division of humanities; Dr. Minnie T. Forte, associate professor of education; Dr. William A. Gaines, director of the Educational Leadership and Human Relations Center; Harry Richter, member of the St. Aug. Board of Trustees; Dr. Wilbert W. Johnson, acting head, department of biology; Otis Wall, inventory officer; and the Rt. Rev. Thomas Fraser, chairman of the St. Aug. Board of Trustees. The citations and gifts were presented at the Christmas Dinner on Friday, December 17. (See story).

THROUGH SATURDAY DEC. 18

STORE HOURS THROUGH THURSDAY DECEMBER 23 OPEN TIL 9 P.M.

FRIDAY DEC. 24 CLOSE AT 4 P.M.

CLOSED CHRISTMAS DAY DEC. 25

HAVE A SAFE HOLIDAY!

BUSSY SANTAS SAVE TIME AND MONEY AT A-P! COME SEE...

## Christmas Shop In One Thrifty Stop!

**Frozen Food Buys!**

"Our Finest Quality" Concentrated, Frozen A&P Orange Juice 16-Oz. Can 53c 6 Cans \$1.29

"Our Finest Quality" A&P Frozen Sliced Strawberries 1-Lb. Pkg. 41c

Bordens Ice Milk 1/2-Gal. Carton 39c

Handi-Whip Dessert Topping 9-Oz. Size 39c

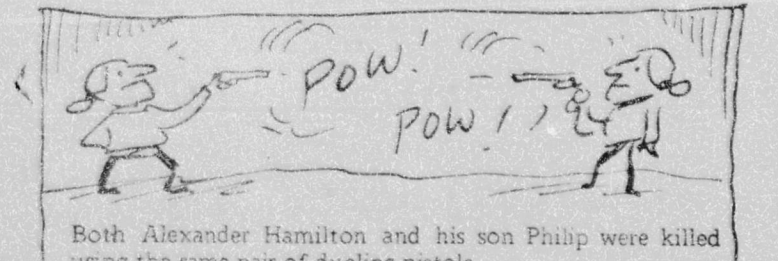
IDEAL FOR GIFT WRAP OR USE FOR HOLIDAY BAKING...

## Reynold's Wrap

ALUMINUM FOIL 12"x25" Roll 29c

## Merry Christmas and Season's Greetings to all

from all of us at A&P



Both Alexander Hamilton and his son Philip were killed using the same pair of dueling pistols.

# GOLDEN TOUCH OF HOSPITALITY

BY JANE ASHLEY



Scallops to You!

The word "scallop" has different meanings all related to the succulent bi-valve by that name. The edging called a "scallop" reproduces the outer edge of the scallop shell and, in cooking, "scalloping" consists of baking in a scallop shell (or casserole) in a sauce topped with crumbs.

**Scallop Casserole**

1 pint (3 pounds) fresh or frozen sea scallops  
1/2 cup margarine  
3 tablespoons corn starch  
1/2 cup milk  
1/2 cup sliced celery  
1/2 cup diced pimiento  
1/4 teaspoon salt  
Dash paprika  
1/2 cup fine dry bread crumbs  
2 tablespoons margarine

Wash and halve the sea scallops (or defrost frozen scallops). Melt 1/2 cup margarine in a saucepan. With a spoon, blend in corn starch. Remove from heat. Gradually stir in milk, mixing until smooth. Cook over medium heat, stirring constantly, until sauce thickens and comes to boil. Boil 1 minute. Mix in scallops, celery, pimiento, salt and paprika. Pour into shallow (1 1/2-quart) casserole. Mix bread crumbs and melted 2 tablespoons margarine and spoon over scallops around edge of casserole. Bake in a 350 degree F. (moderate) oven about 30 minutes. Garnish with lemon. Makes 3 to 4 servings.

White Bread 4 1 1/2-Lb. Loaves \$1.00 | Sunnyfield Butter 1-Lb. 79c | Jane Parker Herb Seasoned Stuffing Mix 8-Oz. Pkg. 33c 1-Lb. 55c

ANN PAGE SPICES

Pure Ground Black Pepper 4-Oz. Can 49c

Pure Ground Cinnamon 1 1/2-Oz. Can 49c

Pure Ground Nutmeg 2-Oz. Can 55c

A Must For Your Holiday Cooking Poultry Seasoning 1-Lb. Can 25c

CLEAN FANCY NUTS IN SHELL

Pecans Paper Shell 1-Lb. Bag 75c

English Walnuts 1-Lb. Bag 65c

Mixed Nuts 1-Lb. Bag 69c

Brazil Nuts 1-Lb. Bag 55c

Filberts 1-Lb. Bag 59c

GLACED FRUITS

Cherries Red or Green Lb. 99c

Pineapple Red, Green or White Lb. 99c

Mixed Fruits Fancy Lb. 74c

Peels Lemon or Orange 4-Oz. Pkg. 25c

Glaced Citron Lb. 74c

ANN PAGE CANDIES

Dark and Milk CHOCOLATE COVERED Cherries 12-Oz. Pkg. 65c

Dark and Light Chocolate Covered Vanilla Creme Drops 75c 49c

Dark Chocolate Covered Thin Mints 16-Oz. Pkg. 45c

Assorted Hard Candies Royal Lusters 16-Oz. Pkg. 45c

Shop A&P for Christmas Candies--Thin Orange Slices 12-Oz. Pkg. 33c

A&P Self Basting Grade A TURKEYS

Hens 10 To 16-Lb. Avg. Lb. 49c

Toms 16 To 22-Lb. Avg. Lb. 45c

"SUPER-RIGHT" QUALITY MEATS

TURKEYS

Hens 10 To 16-Lb. Avg. Lb. 39c

Toms 16 To 22-Lb. Avg. Lb. 35c

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