

FordTimes

October 1982/\$1

**Streamlining
America's
Skiers**



1983 FORD MUSTANG GT



**THE BOSS:
ONE HOT PIECE
OF AMERICAN
STEEL.**

Mustang GT for 1983.

It begins in a river of red-hot steel.

It's cast and crafted and bolted together to be the Boss. This year, the 5.0 liter High Output engine has a new four-barrel carburetor for even more muscle. 175 horsepower. It's sprung with a performance suspension and packs 247 lb.-ft. of torque @ 2400 rpm* and a four-speed transmission.

It comes complete with a real bad attitude about being anything but the Boss...

Mustang GT for 1983. It's one hot piece of American steel. Get it together. Buckle up.

*Net torque and horsepower as measured by SAE standard J1349.



HAVE YOU DRIVEN A FORD... LATELY?



FORD DIVISION

FordTimes

October 1982

Vol. 74, No. 10

4 AN EYE-POPPING RESTORATION, BY GEORGE!

Lee Lorick Prina Detective work by a scalpel-wielding historian has given Mount Vernon's rooms the bright colors of Washington's day

8 FASTEST DRAW IN THE EAST

Patti Kutner Fleet-footed illustrator Murray Tinkelman gets right into the thick of dangerous rodeo action to pursue his art

12 SAY CHEESECAKE!

Nancy Kennedy From the plain old-fashioned kind to exotic varieties, this most sensuous of desserts is an American classic

18 WANT-AD WHIMSY

William F. Burnester Buried among all that tiny type, these nonsensical nuggets are written to produce smiles rather than sales

20 SHE WHITTLES A MIGHTY FINE FIDDLE

William Childress Violet Hensley's beautiful, handcrafted violins are acclaimed by her fans as "Ozark Stradivariuses"

24 WHAT'LL YOU HAVE?

Charles Snearly The color you choose for your new car serves to proclaim your identity to the world, an automotive design expert says

28 TIME TUNNEL

Ann Sabatini Blask Wind-tunnel testing is helping U.S. Ski Team members reach the finish line faster by reducing air resistance

32 GLAMOUR OFF THE RACK

Isobel Silden Name almost any Hollywood star and chances are part of his or her wardrobe has been on sale at the Cinema Glamor Shop

36 SCARECROWS

Dorothy May Small Once they served strictly as sentinels of the field or garden, but now these floppy figures are considered folk art

38 SARDONIC WIT MAKES 'BENSON' A HIT

Louie Robinson Actor Robert Guillaume finds that his natural way of viewing life fits his television role perfectly

2 LETTERS

7 GLOVE COMPARTMENT

42 QUICK STOPS

44 FAVORITE RECIPES

35 GALLERY OF FORD OWNERS

48 CROSSWORD PUZZLE

Cover: With world-class skiers, every bit of reduction in wind drag is vital. For a look at how an aeronautical engineer uses a wind tunnel to help make U.S. Ski Team members faster, see Ann Sabatini Blask's article on page 28. Photo by Russ Berry.

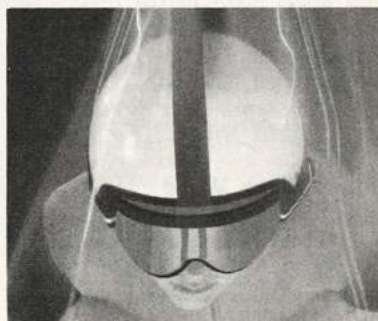
Published monthly and © 1982 by Ford Motor Company, The American Road, P. O. Box 1899, Dearborn, MI 48121-1899. All rights reserved. Subscriptions available in U.S. at \$6 for 12 issues; single copies and back issues, \$1 each. Send subscription orders or address changes (with back cover label) to the Circulation Dept., Room 748. Unsolicited articles are not accepted but queries may be sent to the Editorial Dept., Room 765. Each query must be accompanied by a stamped, self-addressed envelope. Printed in U.S.A.



Page 4



Page 12



Page 28



Page 36



Page 38

LETTERS

Vintage 'Bird Flying High

We own a 1967 Landau T-Bird and value it greatly. Our Ford dealer's service manager keeps telling me I should consider trading it as it is costing me real dollars for service parts, but I am still holding out because I love driving it and use it to get to work every day. (I wonder if the service manager is getting tired of having to do work on it himself, because he admits the younger men don't understand it. I kid him about that.) We are also owners of a 1978 4-door LTD and a 1979 Fiesta. We enjoy the format of your magazine. The smaller version usually accompanied me to the hairdresser as it fit inside my handbag, but since you have continued showing such good taste in the choice of your articles, I just read the *Ford Times* at home now and enjoy the new size just as much.

*Florence Mae Weidner
Toms River, New Jersey*

How to Stack Wood

Some time ago there was an article in *Ford Times* about firewood and how it was stacked in round piles. I would like to know how this is done. I would like to have a copy of that story, if at all possible.

*Don K. Marsh
Hastings, Nebraska*

- A copy of the November, 1978, issue, which contains the article, "Stacking Wood in Maine," is on its way. Back copies of *Ford Times*, if available, cost \$1 each.

A Rattling Good Response

We received much good publicity from your little insert in the Glove Compartment of the April issue of *Ford Times* about our annual Rattlesnake Derby. We had inquiries from as far away as Florida, Oregon, Michigan, California and other states as well, and they mentioned the article in *Ford Times*.

*Zoe Livingston, Secretary
Mangum and Geer County
Chamber of Commerce
Mangum, Oklahoma*

Sally Field Lookalike

I recently read an article in your June issue entitled "Say, Aren't You . . . ?" I found the story to be of interest to me because I am a celebrity lookalike. I would like some information on Ron Smith's agency (subject of the article) and where I can write to him. By the way, I look just like Sally Field.

*Pat Scarpelli
Palm Harbor, Florida*

- The address for Ron Smith's Celebrity Lookalikes is 9000 Sunset Boulevard — Suite 407, West Hollywood, CA 90069.

Another Water Slide

We are moving and hope we'll not miss a single issue of *Ford Times*. Attached is the cover label from the June issue with our old address. Our new address is enclosed. We enjoyed the article "Water Way To Go." We have a water slide at the Mt. Tom Ski Area in Holyoke, Massachusetts. It's a twisting, rolling slide which runs parallel to the main ski slope. It's open only during the summer months and is always very busy.

*V. F. Pavaglio
Springfield, Massachusetts*

- When readers move, always send us the old label as well as the new address, as Mr. Pavaglio has done. Allow six to eight weeks for the change.

Cookbook Travels

We are the proud owners of all seven volumes of *Ford Times Favorite Recipes*. We have used the volumes as we traveled across the United States. We made notations on each page as we tried the various restaurants. We have also used the recipes over the years. We are interested in learning the timetable for another volume.

*Jane S. Bishop
Babylon, New York*

- No new volume is in the works. However, copies of Volume VII are available at the reduced price of \$3.45 by writing to *Ford Times Cookbook*, at the address shown at the bottom of the Table of Contents.

Publisher
William J. Goodell

Associate Publisher
Robert B. Pollock

Managing Editor
Arnold S. Hirsch

Design Manager
Jerry L. Anderson

Business Manager
Raymond E. Walters

Senior Editors
**Michael E. Maattala
Nancy Kennedy**

Associate Editor
Les J. Langlois

Features Editor
Lin Albertson

Art Directors
**Gary J. Dykstra
Hank Fein**

Production Administrator
Lester J. Hackerd

Circulation Administrator
Thomas J. Skelly

Board of Publishers

Chairman
**Walter Hayes
R. J. Bierman
B. L. Crumpton
L. E. Lataif
D. T. McClure
L. R. Miskowski
J. L. Pfeifer
W. Sheehan**

Advertising Services Manager
Cass M. Pawlowski

Michigan and Canada: *Ford Times*, The American Road, Room 751, P.O. Box 1899, Dearborn, Michigan 48121-1899. (313) 322-9321

East Coast Region: Robert J. Rusnak, GR Media Ltd., One East 42nd Street, New York, N.Y. 10017. (212) 661-1110

Southeast Region: William V. Johnson, Advertising Representatives Inc., 180 Allen Road N.W., Suite 216, Atlanta, Georgia 30328. (404) 256-1717

Midwest Region: Gordon L. Early, Dwight Early and Sons, Inc., 405 N. Wabash Avenue, Suite 1514, Chicago, Illinois 60611. (312) 644-6400

Southwest Region: Marc Bryant, Marc Bryant Associates, 8533 Ferndale, P.O. Box 38212, Dallas, Texas 75238. (214) 349-2756

West Coast Region: Roy J. Kops, Frank LoVerme and Associates, 922 Crenshaw Boulevard, Los Angeles, California 90019. (213) 932-1742

BONUS OFFER! Purchase our "Holiday Gift Package" of all 3 pendants and we will include matching 24" gold-filled chains FOR FREE! (Retail Value: \$45)



LOOKING FOR A HOLIDAY GIFT THAT'S REALLY UNIQUE?

YOUR SEARCH IS OVER!!

Coin Concepts is pleased to offer FORD TIMES readers this unusual opportunity to purchase one or more of our HAND Enameled, genuine U.S. silver coin pendants.

The three coins photographed (front and back as shown) are the result of many hours of HAND-Enamel artistry.

The extraordinary skill taken by our artists enable actual letters and dates to be read. Indeed, the striking detail is superb! You can be certain that only the finest condition silver coins are selected by our craftsmen.

Each specimen is securely mounted in a 12 Karat Gold-Filled frame. To insure that the baked enamel lasts a lifetime, every coin is protected with a crystal-clear encased finish.

You may also purchase a matching 24 inch Gold-Filled chain (as shown in photo) for an additional \$15.

These pendants make a BEAUTIFUL GIFT for any man or woman or appreciates "distinctive and original" jewelry! Your selection includes:

A. The Liberty Head Morgan Silver Dollar—minted from 1878-1921 of 90% pure silver, the Morgan Dollar is a favorite collector's item today. Colors available: "Betsy Ross" Red (shown), "Patriotic" Blue, "Buckshot" Black, or "Prairie" Green. Price: \$69.95.

B. The Walking Liberty Half Dollar—minted from 1916-1947, this coin has been hailed as one of America's most beautifully designed coins. The skirt of Miss Liberty is patriotically enameled in red and white stripes amid a blue/black background (shown). Price: \$59.95.

C. The John F. Kennedy Half Dollar—minted since 1964, this coin features the forceful bust of the late President on the obverse while the reverse depicts The Presidential Coat of Arms. Colors available: "Prairie" Green (shown), "Betsy-Ross" Red or "Patriotic" Blue. Price: \$55.00.

REMEMBER—You don't have to be a coin collector to love these pendants—only a man or woman who loves unusual jewelry. Our workmanship is not readily available in local stores.

Production is limited...ORDER TODAY!

Dealer Inquiries Invited

TO:
COIN CONCEPTS
798 Vivian Court
Baldwin Harbour, NY 11510

Your order will be shipped next business day when accompanied by certified check or money order or charged to Visa, Master Charge, or American Express. Personal checks accepted, but please allow time for clearance. Prices include handling and insured mail fees.

Qty.	Letter/Description (Color Choice)	Price Ea	Amount
	24" Gold Filled Chains	\$15.	
		TAX (NY)	
		TOTAL	

Send to: (Please print) _____
 Address _____
 City _____ State _____ Zip _____
 Signature _____ Phone _____

☐ Check or Money Order Enclosed.
☐ Please charge my credit card.
☐ MasterCharge ☐ Amer. Express
☐ Visa

To use your credit card fill in the boxes below:
 Credit Card No.
 Expiration Date Month/Year

Please make your check or money order payable to:
 "COIN CONCEPTS"

FT

master charge AMERICAN EXPRESS VISA

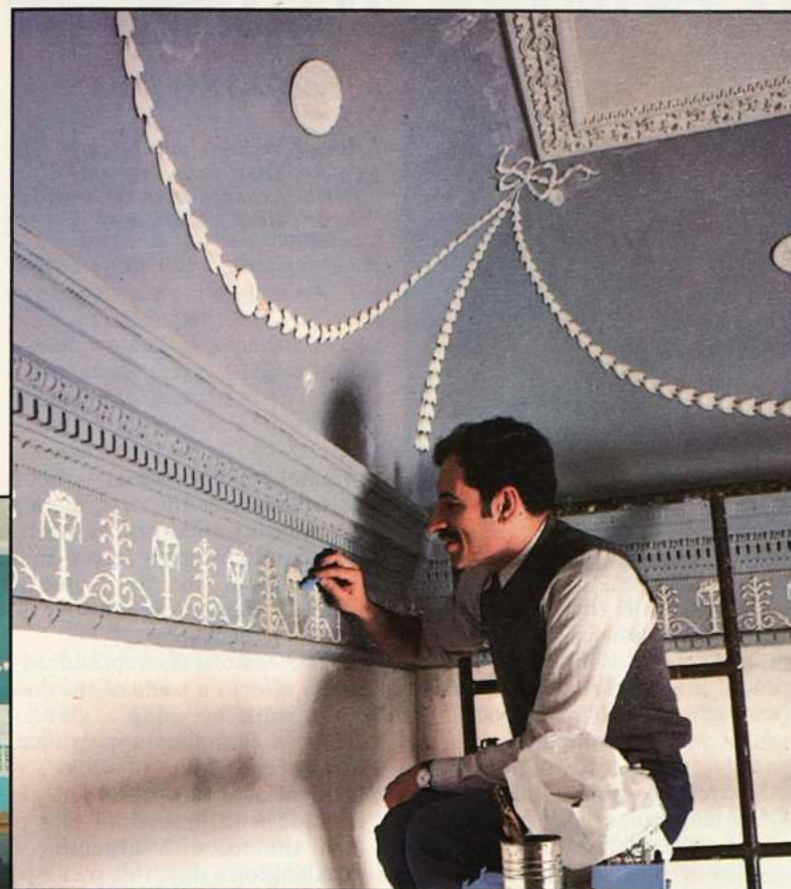
YOU'LL BE HAPPY TO
LEARN THAT EVERY
PENDANT YOU ORDER
IS SHIPPED IN AN
ELEGANT GIFT-BOX
AT NO EXTRA CHARGE!!

OUR GUARANTEE: 100% Satisfaction
Or Return Within 10 Days For A Full Refund.

An Eye-Popping Restoration, by George!

Mount Vernon is sporting the original — and surprisingly bright — colors Washington himself chose

By Lee Lorick Prina



To color things right, historian Matthew Mosca scrapes two centuries of paint from Mount Vernon's large dining room.

floor bedroom.

Revolutionary as it may be, Matthew J. Mosca, a paint historian and restoration expert, asserts that these are the authentic colors Washington chose for his beloved home. Some visitors find Mosca's bright ideas and the showy shades of Mount Vernon's first complete redecoration in more than half a century to be shocking. (These visitors view with relief the off-white walls of the master bedroom and the light-blue bedroom of Washington's granddaughter, Nelly Custis.)

Indeed, the question of whether or not these startling hues truly reflected Martha and George Washington's taste caused considerable apprehension among the regents of the Mount Vernon Ladies Association, which has owned the property since 1858. Weren't the muted chalky tints seen at Colonial Williamsburg the decorative style of the late 1700s?

"Williamsburg colors are drastically different than the original shades," Mosca explained. "Over the years, dirt, fading and chemical changes distorted the old paint and wallpaper."

Mount Vernon had records showing Washington's orders for paint materials, and Mosca's research even deciphered the paint formulas for the various colors. Convinced, the regents gave him their support.

How did Mosca discover Mount Vernon's original color scheme? He began by using a scalpel to extract samples of paint from the walls and woodwork, then examined them under both a microscope and a spectroscope. He later submitted the tiny fragments to ultraviolet light and chemical testing. In all, the researcher collected more than 2,000 cross-sections of paint — some of them from among as many as 22 layers. (His studies in-

If it has been some time since you set foot inside Mount Vernon, the Virginia estate of George Washington, prepare to be startled. A decorative-arts revolution has taken place at the Potomac River home of the nation's first president.

After exhaustive research by a paint historian showed that bright colors — rather than the long-used drab or pastel tints — were the original hues inside the historic house, a two-year, \$90,000 repainting program has transformed the place. Nondescript is out. Rainbow is in.

Upon entering the large dining room, for instance, you will find that it is wallpapered in a strong blue-green color. The small downstairs bedroom, painted a brilliant Prussian blue, rivals the family dining room, done in a vivid green shade called verdigris. Sunny yellow wallpaper brightens a second-



Mount Vernon's now brightly colored front parlor presents a startling change from the muted decor earlier visitors saw.

dicating that all but two of the 22 coats were applied after Washington's death in 1799.)

Subsequent experiments established the formula for each shade. In his laboratory detective work, Mosca determined the exact amounts of such ingredients as white lead, lampblack and pigments ground in linseed oil.

In Washington's time, paints were homemade. To obtain the green shade called verdigris, Mount Vernon painters purchased Common Verdigris, an emerald-colored pigment, manufactured by a local chemist. The pigment was ground, then dissolved in sulfuric acid and finally mixed with white arsenic to maintain the paint's brightness.

White lead served as the base for mixing various shades and also was painted directly on some of the ceilings, producing a dazzling snow-white effect. Lampblack, made from the soot from oil lamps, was used to cover baseboards and proved valuable in mixing other colors.

Today's visitors to Mount Vernon usually are quick to notice that the fresh paint is streaked on the walls of the Prussian-blue bedroom. Two hundred years ago, paint was not homogenized and the bristles of paint brushes were not as uniform as modern, factory-made ones. In the name of authenticity, the restorers left the

streaked walls that way.

In his investigation of the mansion's study, Mosca found he could literally see what Washington saw. The small, book-lined room was not completely finished until after the Revolution, when the retired commander-in-chief returned home. As part of the final furnishings, Washington added a bookcase in 1786. The wall and floor behind and beneath the old bookcase were left undisturbed, so in peering behind it one can look back two centuries and see the original paint.

Another insight into the past lay hidden in the study. The pine woodwork and cabinet doors bore many coats of paint. Upon close examination, Mosca determined that under the paint lay *faux bois*, hand-painted graining effects made to resemble mahogany.

As part of the restoration, the Ladies Association had the layers of old paint peeled off. The graining was reproduced by delicately painting the old veneer design in burnt sienna.

During the tours at Mount Vernon, visitors invariably are puzzled when told that the wallpaper has been *painted*. Mosca said this was the only way to assure complete authenticity of color.

With fragments from the large dining room's wallpaper, the Ladies Association was able to locate new wallpaper that resembled the

original paper's content — but not its color. After the new, plain paper was installed on the walls, it was painted copper green in the dining room and light blue and yellow, respectively, in two second-floor bedrooms.

The restorers reproduced a lovely effect on some of the downstairs walls by using a glaze. To create a luminous appearance, a translucent film of color was brushed over flat paint. The glaze is made with linseed oil plus pigment thinned with turpentine. (In Washington's day, this was a popular way to save paint.)

In contrast to the freshly decorated walls, the Ladies Association left the mansion's wood floors unfinished and devoid of stain or wax. There was a reason, of course. Research revealed that in 18th-century houses the floors were scrubbed and, hence, unlikely to be varnished.

Last year, a million visitors toured the patriotic shrine. Because 1982 is the 250th anniversary of Washington's birth, the number of sightseers this year is expected to be even greater.

The Ladies Association and the restoration experts feel gratified they have returned the old house to the way George Washington knew it. "We've restored it to the way it was," said Mosca. □

Mount Vernon is open every day of the year. An admission charge of \$3 is used to maintain the estate and help pay for the restoration.

GLOVE COMPARTMENT

OH, SHUCKS

The country's fastest oyster knives will be flashing at the National Oyster Shucking Championships, October 16-17. Held at the fairgrounds on Route 5, two miles south of Leonardtown, Maryland, the annual competition pits men and women in separate events for cash prizes. The winning man and woman then vie for the national title and a trip to Galway, Ireland, to compete for international honors. For more information, call the Oyster Festival office at (301) 872-5040.

2-DAY GETAWAY GUIDE

The Great Weekend Escape Book (E. P. Dutton, \$8.25) is a guide to 19 two-day vacations for residents of the Northeast. The guide covers destinations that include mountains, islands, beaches, country towns and historic villages — from Williamsburg, Virginia, to Cuttyhunk Island, Massachusetts. Several maps help pinpoint out-of-the-way places. Written by Michael Spring, travel writer and photographer for *Travel & Leisure* magazine, the paperback is available at bookstores.

LEAFING THE SCENE



Travelers have until mid-November to catch one of nature's most scenic displays — the North Carolina autumn color spectacle. One kaleidoscopic color tour meanders along the 250-mile stretch of the Blue Ridge Parkway from the North Carolina-Virginia line into Great Smoky Mountains National Park. For more information, write North Carolina Travel and Tourism Division, 430 North Salisbury Street, Raleigh, NC 27611.



THE WAY TO ALASKA

Adventurers heading to Alaska may benefit from the 34th edition of *The Milepost*, a 500-page book containing maps and mile-by-mile logs of the Alaska Highway, all Alaska and Yukon highways, and routes through British Columbia, Alberta and the Northwest Territories. It includes descriptions of communities, fishing spots, campgrounds, food, lodging and road conditions. There also are tips on driving on gravel roads and general information on gasoline availability. It's available from Alaska Northwest Publishing Company, Box 4-EEE, Anchorage, AK 99509, for \$9.95 plus \$1 postage.

SHARE THE GOOD TIMES

Now, the readers of *Ford Times* can order gift subscriptions for friends and relatives anywhere in the United States — for just \$6 for 12 issues. Ordinarily, the magazine is available only through the courtesy of your Ford dealer. To order gift subscriptions, send the name and address of the recipient with a check or money order to Ford Times Subscription, The American Road, Room 747, P.O. Box 1899, Dearborn, MI 48121-1899. Allow four to six weeks for delivery to begin.

OUTLETS GALORE

Bargain-hunters can shop to their checkbook's content at 52 discount factory outlets in Bristol County, Massachusetts. Goods range from clothing, shoes and accessories to silver, brass, pewter and specialty items. The outlet center is concentrated around the towns of Fall River, New Bedford and Taunton. For a copy of the "Bargain Hunters Guide" or other information, write Bristol County Development Council, P.O. Box 831, Department FT, Fall River, MA 02722, or call (617) 676-1026.

INSIDE THE FBI

Visitors to Washington, D.C., are welcome to take a free, 75-minute guided tour of the Federal Bureau of Investigation. Tours start every 15 minutes and cover the "Top 10 Most Wanted Criminals" list, the file of 159 million fingerprints, ingenious espionage devices, the FBI agents' firing range and more. The FBI building, located on E Street between 11th and 12th Streets, is open from 9 a.m. to 4 p.m., Monday through Friday.

Fastest Draw in the East

Bronx-born artist Murray Tinkelman gets right into the arena to snap the thundering rodeo action he later draws

By Patti Kutner

Halfway down the rodeo arena, Murray Tinkelman focused his camera at the 600-pound steer rushing directly at him.

He pushed the shutter release as a cowboy dived from his saddle onto the head and horns of the charging animal. He shot the cowboy holding tight, his face tense, his mouth closed in a firm, taut line.

Tinkelman stood perfectly still, his eyes shut, his teeth gritted. He waited, nervous, praying quietly that the steer would be down on the ground when he opened his eyes.

Murray Tinkelman is an illustrator willing to risk his life for the sake of his art. In the arena he is a photographer, caught up in the excitement of each rodeo event. But his true love for the sport is expressed in the detailed pen-and-ink drawings that he creates from his photographs. Tinkelman's emotions are visible forever in the frantic horse and rider that he draws, in the rodeo clown and in the wide-eyed little boy in awe of the winning saddle-bronc rider.

The New York City illustrator first visited a rodeo while searching for models to help him illustrate a series of 40 Zane Grey western novels for Pocket Books.

"I went to the rodeo with my wife and kids and it was glorious,"

Tinkelman said. "It was immediately apparent that it was not going to work for Zane Grey reference, but I said the hell with Zane Grey because the rodeo itself was more interesting than the novels.

"It was playing cowboy, and what red-blooded, young — well, almost young — American man doesn't like to play cowboy?"

Tinkelman was hooked. He bought a pair of Acme cowboy

"I love being in the arena — smelling it and smelling from it"

boots, pulled out his faded blue jeans and tipped a Stetson 10-gallon hat over his graying hair. He started work on a series of black-and-white rodeo drawings independent of his work on Zane Grey.

He joined the PRCA (Professional Rodeo Cowboys Association) and traveled to Woodstown, New Jersey, to photograph rodeos every Friday during the summer. He was able to wander behind the scenes and catch quick moments with pencil and sketch pad in the chute before each event.

And then at dusk, as the ropers packed their horses into trailers, Tinkelman tore himself away from the cowboys. He began the long drive home, muscles aching, covered with dirt and ready to collapse. But Saturday he was on the road again, driving the 85 miles to Lake Luzerne, New York, for another pro-rodeo session.

"Throughout the entire summer I was treated with courtesy and respect," said Tinkelman. "But there was a reticence. It seemed that they were all . . . not clones, but affected by Gary Cooper movies. All I'd get is yep, nope, yessir, yes'm, howdy and like that.

"Then all of a sudden something happened. The cowboys dropped their western reserve and from being a voyeur, kind of looking from the outside in, I became a part of the family. I was able not only to observe, but to participate and to become friends with the people, to go to the barbecues and the parties.

"I was invited to the Jackpot, the last roping contest of the year," Tinkelman said. "It was a hilarious event and it was hard to believe what I saw. There was a huge steer roasting on the spit, wine and booze, country and western music playing in the background. And back in the arena, in the middle of the horse manure, a

Looking like a bronc-buster himself, New York City illustrator Murray Tinkelman uses a camera, then pen and ink, to capture rodeo action.

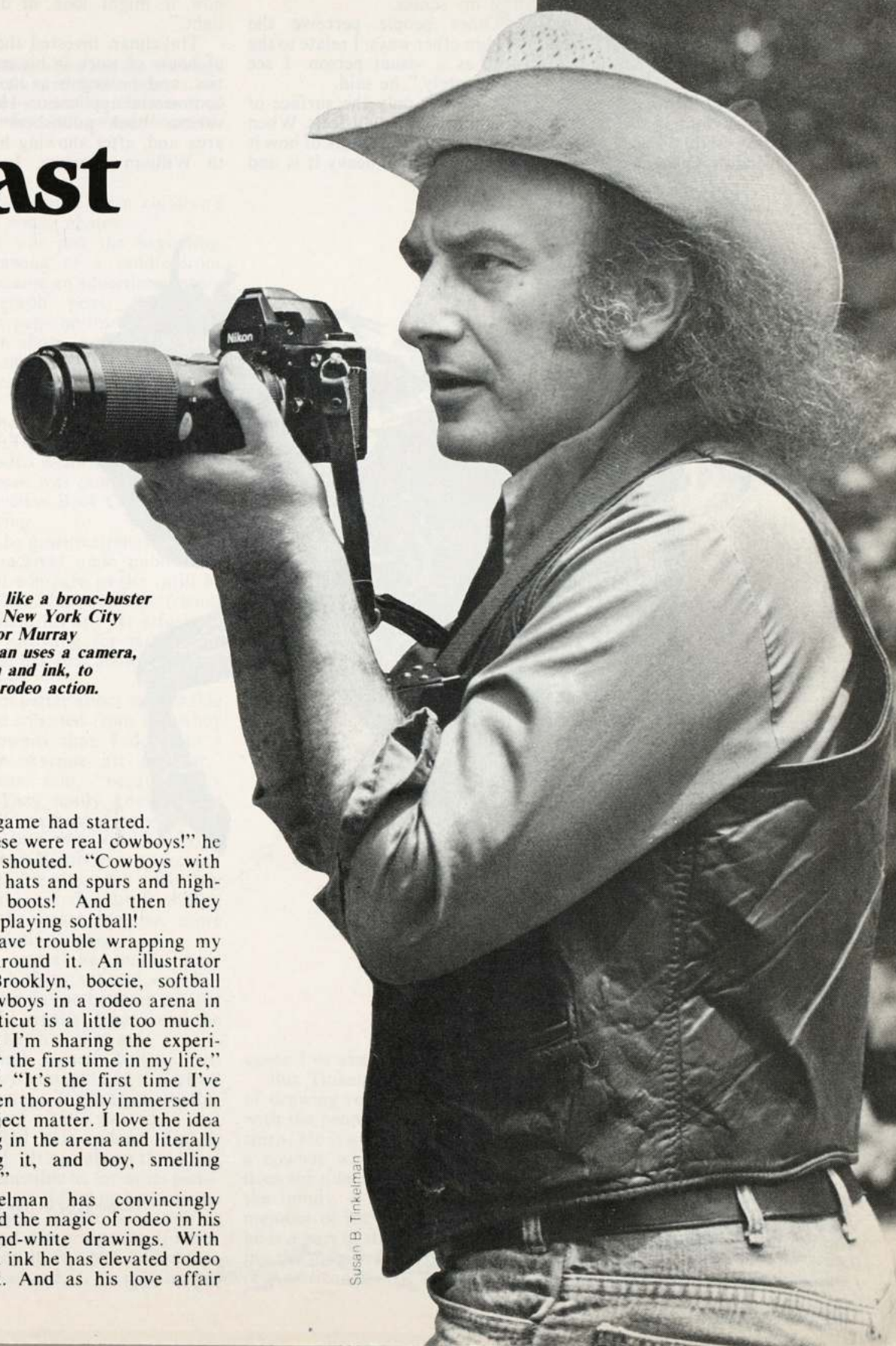
boccie game had started.

"These were real cowboys!" he almost shouted. "Cowboys with cowboy hats and spurs and high-heeled boots! And then they started playing softball!

"I have trouble wrapping my mind around it. An illustrator from Brooklyn, boccie, softball and cowboys in a rodeo arena in Connecticut is a little too much.

"But I'm sharing the experience for the first time in my life," he said. "It's the first time I've ever been thoroughly immersed in the subject matter. I love the idea of being in the arena and literally smelling it, and boy, smelling from it."

Tinkelman has convincingly captured the magic of rodeo in his black-and-white drawings. With pen and ink he has elevated rodeo into art. And as his love affair



Susan B. Tinkelman

with the sport grew serious, the number of his rodeo drawings multiplied.

"Art is my life," Tinkelman said. "It's my passion. It's all that I am. I gained authenticity and legitimacy as a human being because of my ability as an artist. It's my window to the world, it's

all of my senses.

"Other people perceive the world in other ways. I relate to the world as a visual person. I see more acutely," he said.

"I see not only the surface of something, but how it feels. When I look at a texture I think of how it might smell, how heavy it is and

how it might look in different light."

Tinkelman invested thousands of hours of work in his rodeo series, and he began to look for a commercial application. He called various book publishers in the area and, after showing his work to William Morrow, Inc., was



Drawings by Murray Tinkelman

***Tinkelman's pen-and-ink drawings
— featured in ads, posters and
books — reveal the excitement of
cowboys and animals in action.***

given a contract for a children's book of rodeo photos.

That was just the beginning. His drawing of a saddle-bronc rider became an advertisement for Rapidograph pens, the rodeo clown a pen-and-ink poster for a one-man show. Avon paperbacks commissioned Tinkelman to draw the covers for a new series of westerns for young people, and Simon and Schuster will be publishing a book of Tinkelman's western art. *The Rodeo Drawings of Murray Tinkelman* was published by the Art Direction Book Company this past spring.

But the gratification that Tinkelman receives upon publication does not compare to the thrill he feels when his cowboy friends compliment his art. He refuses to show a drawing for publication unless he has first shown it to the performers.

"I feel better about a favorable response solicited from a cowboy or a cowgirl than I do from a Madison Avenue art director," Tinkelman said, "because they know. They really know. Their sensitivities are amazingly acute. I thought that they would respond to the more flamboyant aspects of my rodeo drawings, but what they really like are the subtle things, behind-the-scenes, quieter, more contemplative scenes.

"It's something totally new, that kind of instant and very human interrelation between me, the artist, the art that I make and the people that live that art.

"I find myself being bombarded with images and they're all so interesting. It's the variety. Regardless of what I wanted to do I would find it in rodeo," Tinkelman said. "It's a subject that I feel is inexhaustible as far as its pictorial richness. I find no limitations. The subject matter is as rich as anything I can bring to it. If I ever stop doing it, it won't be because I've exhausted it, it will be be-

cause I've abandoned it."

But Tinkelman will never tire of drawing rodeo. He is in touch with the people, the sport and the spirit. He is a part of the action — a cowboy who draws horses but does not ride them. He is a part of the family — a New York City member of the cowboy clan. And he is a part of the myth — recording the magic of one of the oldest of American sports. □



Patti Kutner is a 1982 graduate of the S. I. Newhouse School of Public Communications, Syracuse University. This article was submitted in a nationwide feature-writing competition for college journalism majors sponsored by Ford Times and was selected for publication by the editors of the magazine.



From the plain old-fashioned to the exotic and sinfully rich, this creamy delight has become an American dessert classic

By Nancy Kennedy

Photos by Dean Russell

After 30 years of featuring recipes from famous restaurants in *Ford Times*, I have observed decades of changing tides and fads in American food preferences. There was the Summer of Cold Strawberry Soup, the Winter of Bagna Cauda (a hot garlicky dip) and the Spring of the Red Cake (devil's food artfully dyed with food coloring).

Each of these trendy items mercifully disappeared from the scene, but not before appearing at parties and festive occasions the length and breadth of the land, as if mandated by law.

But I've also seen enduring favorites come along. These are

**Say
Cheesecake!**



dishes that slowly work their way to center table and become universally acclaimed stars with long staying power. Cheesecake, that most sensuous of desserts, is a classic example.

In the first collection of *Favorite Recipes from Famous Restaurants*, published by *Ford Times* in 1950, there was just one lone cheesecake recipe, for a cheese torte. Over the years, in the magazine and in the succeeding six cookbook volumes, more and more cheesecake recipes began to appear. The restaurant menus we see today are laden with all kinds of cheesecake, from the exotic and sinfully rich to the plain old-fashioned, no-nonsense variety. According to the National Restaurant Association, more than 40 percent of the restaurants polled last year had cheesecake of one kind or another on their menus.

Opinions vary, of course, as to what constitutes a "real cheesecake." There are partisans of the rich, smooth, creamy cheesecake unadorned with fruit or sour cream. Another camp favors only the light, airy, souffle-like variety. An equally vehement vote comes in for cheesecakes with oodles of lavish toppings of fruit or shaved chocolate. There are probably as many opinions as there are cheesecake lovers.

Although it is more popular than ever, cheesecake has been around for nearly 3,000 years. The first-known cheesecake was created in ancient Greece. Small cheesecakes were fed to athletes for energy during the first Olympic games on the island of Delos in 776 B.C. Before long, cheesecake became fashionable with the wealthy. In the Greek city of Argos it became customary for young brides to bake and serve little cheesecakes to friends of the

Steinbeck House's cheesecake (top) is a chocoholic's dream. A Walt Disney World restaurant is the surprising source of the silky New York-style cheesecake (bottom). Cherry-topped variety from Daffodil's is shown on pages 12-13.

John's Favorite Cheesecake

Daffodil's, Bedford, New Hampshire, July, 1978

Filling

- 1½ pounds cream cheese
- ¾ cup sugar
- 2 eggs
- ¼ cup flour
- 1 teaspoon vanilla

Mix cream cheese and sugar. Beat eggs into mixture, then stir in flour and vanilla. Pour into 10-inch-wide, 2-inch-deep springform pan lined with graham cracker crust. Bake at 350° for 30 minutes.

Then add topping.

Topping

- 1 cup sour cream
- 2 tablespoons sugar
- 1 teaspoon vanilla
- 1 can cherry pie filling

Mix sour cream, sugar and vanilla, then spread on top of hot cheesecake. Bake 5 minutes more at 425°. Refrigerate and, when cool, top with canned filling.

Elegant Chocolate Cheesecake

The Steinbeck House, Salinas, California, November, 1975

- 4 eggs
- 1½ cups sugar
- 6 tablespoons cocoa
- 1 teaspoon vanilla
- 16 ounces cream cheese
- 4 cups sour cream
- Semi-sweet chocolate

In a blender, combine eggs, sugar, cocoa, vanilla and 8 ounces of cream cheese. Cover and blend until smooth. Pour half the mixture into a bowl, then add remaining cream cheese to the blender jar and blend until smooth. Stir sour cream into mixture in the bowl, then blend in remaining cheese mixture from blender. (If using a mixer, beat cheese until smooth, mix in sugar, cocoa, vanilla and eggs, one at a time, then add the sour cream.) Pour chocolate batter into chocolate crust (below) in a cheesecake pan (springform). Bake in 350° oven for 1 hour and 20 minutes or until the edge is set and dull in color, while the 4-inch center diameter is glossy looking. When cool, remove pan rim and set cake on a serving dish. Pile

cream topping (below) in the center of the cake. Grate semi-sweet chocolate over cream.

Chocolate Crust

- 2 cups finely crushed chocolate wafer cookie crumbs
- ¼ cup sugar
- ¼ teaspoon cinnamon
- 7 tablespoons melted butter

Blend ingredients in a 9-inch springform pan. With a spoon, press crumbs over bottom and 3 inches up the sides.

Cream Topping

- 3 ounces cream cheese
- ½ cup whipping cream
- ¼ cup powdered sugar
- 1 tablespoon crème de cacao (or a coffee-flavored liqueur)

In a small electric mixer bowl, cream the cream cheese until soft. Gradually add whipping cream. Mix at high speed to the consistency of stiffly whipped cream. Blend in powdered sugar and crème de cacao. Cover and chill until ready to use.

New York-Style Cheesecake

Empress Lilly Riverboat Restaurant, Walt Disney World, Lake Buena Vista, Florida, September, 1981

Graham Cracker Crust

- 7 ounces graham cracker meal
- 2 tablespoons margarine
- 2 teaspoons sugar
- ¼ teaspoon salt

Grease sides of 10-inch cheesecake pan with margarine. Mix ingredients, then press to bottom of pan.

Filling

- 34 ounces cream cheese
- 12 ounces farmer's cheese

- 1½ ounces milk
- 2 tablespoons all-purpose flour
- 2½ teaspoons vanilla extract
- 1½ cups sugar
- ½ teaspoon salt

Blend filling ingredients well and pour into graham cracker-lined pan. Bake for 25 to 30 minutes in 400° oven, reduce heat to 350° and bake an additional 30 minutes. Cool in refrigerator before removing from pan.

NEW - NEW - NEW

JUST IN TIME FOR HALLOWEEN TRICK OR
TREATING AND THE CHRISTMAS HOLIDAY
GIFT THAT'S DIFFERENT AND EXCITING!



6" Long 1/4" Dia.
1/4 oz.

The Cyalume® Chemical Light Stick is NOW available in a Beautiful, Penetrating Red Color! Perfect for Goblin Scaring... Or as a Brilliant Red Companion Color for Christmas Matching with Green Lite-Stik, for a Great, Unusual, Different, Economical and Most Practical Holiday Gift! The Red Color has the same Safety features as the Yellow/Green Emergency Lite Stik. Safer than a Candle, More Dependable than a Flashlight (with dead Battery), Wind/Rain Proof, Non-explosive, Non Toxic, Cool, can be Hand-Held, not Heat or Sparks! 360° of Light, 4 year Shelf Life. The Red Lite Stik is ideal "attention getter" when you have urgent need for RED FLARE action. The Red stik has 4 hour Lite Life. The Standard Yellow/Green Chemical Lite Stik Produces 10 to 12 hours Lite Life and is a bright luminous Useful Emergency and Safety Lite.

USE OF LITE STIK IS LIMITED ONLY BY ONE'S IMAGINATION! You should keep both colors in the Glove Compartment, or at Home, or Travelling, or when in your Boat or Plane so that they are available whenever disaster strikes and/or power is not available.

The Lite Stik is ECONOMICAL; HALLOWEEN/CHRISTMAS PAK (4 Stiks - 2 Red / 2 Green) only \$12.50; STD 5 Pak (All Green) - \$11.50 or STD 4 Pak (All Red) - \$13.50 Del'd. California users add 6 1/2% Tax. The Lantern is only \$3.85 when ordered with Lite Stik. MONEY BACK GUARANTEE, IMMEDIATE SHIPMENT. Send Check or Money Order Only!

GREAT FOR CORPORATE GIFT GIVING!

ELF

Emergency Lite Fast Corp.

Dept. FT 1082
4559 E. Washington Bl., Los Angeles, CA 90040
(213) 266-0051



"Like Beating Fireflies"

Lantern
(Lite-Stik
Not Included)

HOW TO SPONSOR DISTRIBUTORS

At last a book that tells you how. Even the newest distributor can follow this system. The secrets of multi-level fortunes are revealed.

The author is well-known motivator and recruiter Gerald D. Oliver. The name of the book is "How To Create A Fortune Sponsoring Distributors."

It tells where and how to find good people.

You'll learn:

1. The four basic motivators guaranteed to enthuse your distributors.
2. The 17 success patterns that show you who can and cannot succeed in your business.

See how the experts built large organizations and Big Bonus Checks. Now available in both book and cassette tape format.

Take advantage of this offer NOW! Don't wait—take a sheet of paper and write "SPONSORING" on it. Enclose your check for \$19.95 for the book (Canada add \$4), \$49.95 for the cassette tapes. **SPECIAL — SAVE \$10.00.** Order both for \$59.95 (Canada add \$12). Mail to Creative Sponsoring, Dept. FTS-92, Box 2447, Springfield, Illinois 62705 or call (217) 529-3387 and use your VISA or MasterCard.

FREE!! Order within 10 days and we will send you our most popular cassette "How To Recruit Distributors" by GMC Francis Rogers (a \$9.95 value). It's yours to keep even if you return our books and tapes.

It's guaranteed. If you are not happy with the book and tapes simply return them within 30 days and we will return your check immediately.

RUN... WITH THE WIND!



#23251 Horse Weathervane
\$69.95 ppd.



#35102 Horse Mini-Weathervane
\$27.95 ppd.

Weathervane

Add a touch of nostalgia to your home, barn, garage or shed with a weathervane from America's past. Great housewarming gift.

- 3 dimensional, full bodied (not flat)
- Solid brass compass points 18" x 18"
- Ornamental copper globes included
- 47" from pole base to top of horse
- 30" long, 13 1/2" tall, 1" thick
- 40" black iron mounting pole
- Natural copper figure will tarnish with age

Mounting hardware not included as this will vary depending on site selection.

Mini-Weathervane

A handsome conversation piece for table, desk top or mantel.

- 3 dimensional, full bodied (not flat)
- Figurine polished copper
- Solid brass compass points
- Ornamental copper globes
- Solid brass base (7" diameter)
- 12" high

Order now, VISA and MasterCard (413) 659-3961 Monday-Friday 7:30-midnight. \$2.00 catalog (refundable with first purchase) of weathervanes, lighting fixtures, brass faucets, hardware and decorative accessories for the home.

All merchandise guaranteed.



THE RENOVATOR'S SUPPLY®

175 Northfield Rd.
Millers Falls, MA 01349

Cheesecake

(Continued from page 15)

Airy, lemon-flavored cheesecake is Nancy Kennedy's favorite.

groom (which led to the wedding cake tradition).

The basic recipe for cheesecake was recorded by Athenaeus, a Greek writer, in about A.D. 230: "Take cheese and pound it until smooth and pasty; put cheese in a brazen sieve; add honey and spring wheat flour. Heat in one mass, cool and serve."

The Romans built special kitchens primarily for the purpose of making cheese and cooking it into cheesecakes, and when they went on their conquests they took cheesecake recipes with them.

Later, in Colonial America, farmers made their own cheese and their wives used the fresh curd to prepare desserts flavored with spices and almond or candied peels and lemon. They called them "chess pyes." Over the years, more and varied recipes were brought to the New World by migrating Germans, Russians and Middle Europeans. The Italians favored a heavy-bodied cheesecake "pie" with almonds and citron, topped with lattice pastry.

Not until 1872 did cheesecake



baking as we know it become practical and popular. William Lawrence developed a method for producing cream cheese in Chester, New York, and at about the same time another New York dairyman created a fine cream cheese for the Empire Cheese Company (later to be known as Philadelphia Brand Cream Cheese). These refinements and ease of home preparation made the versatile cheesecake an American classic — one likely to remain a culinary favorite forever.

To illustrate some of the endless variations of cheesecake, I have selected four recipes from

past issues of *Ford Times* and the *Ford Times* cookbooks that represent all-time favorites with readers. There is one for every taste — a lemon-flavored light and airy variety; a silken smooth and solid one; another that is lavishly topped with cherries and sour cream, and one that is the answer to a chocoholic's prayer, with a chocolate crumb crust filled with a deliciously rich chocolate, sour cream and cream cheese mixture, all topped with whipped cream flavored with crème de cacao. The lemon cheesecake is my personal favorite.

A few words of advice to bakers: Cheesecakes often crack when baking, and some rise and are meant to fall later. Also, resist the temptation to open the oven door while the cake is baking; cheesecakes do not take kindly to sudden changes of temperature. When the cheesecake is done, allow it to cool gradually and wait until it has reached room temperature before refrigerating it.

If these recipes whet your appetite for even more, two recent cookbooks are devoted completely to cheesecake lore and recipes. They are *The Joy of Cheesecake* by Dana Bovbjerg and Jeremy Iggers, published by Barron's for \$11.95, and *Cheesecake Madness* by John J. Segreto, published by Macmillan for \$10.95. □

Lemon Cheesecake

Wurzbarger's (closed), Stanton, Missouri, November, 1953

Crust

6 ounces finely rolled zwieback
1 cup granulated sugar
6 tablespoons melted butter
1 teaspoon cinnamon

Mix ingredients and press firmly into the bottom and sides of a well-buttered springform pan (6½ to 7-inch pan, 3 inches deep).

Filling

2 cups dry cottage cheese
4 beaten egg yolks
1¼ cups sugar
¼ teaspoon salt
3 tablespoons lemon juice
1 grated lemon rind

2 envelopes gelatin
½ cup water
1 cup whipping cream
½ teaspoon vanilla
4 egg whites

Rub cottage cheese through sieve; add egg yolks, 1 cup sugar, salt, lemon juice and rind. Cook mixture in double boiler until thoroughly heated. Don't overcook. Dissolve gelatin in water; add to mixture. Whip whipping cream flavored with vanilla. Beat egg whites sweetened with remaining sugar. Fold into cooled cheese filling. Pour into crust. Chill in refrigerator for 6 hours.

Want-Ad Whimsy

Preposterous classifieds
generate few sales
but lots of smiles

By William F. Burmester

I have the distinction of being the last person to own a genuine Witsonsnickle — with a power flacker and full boorm yet! How did I come by such a remarkable machine? Let me take you back 20 years when a now-forgotten, but immensely imaginative classified-advertising person started a fictitious search for an imaginary object. The idea spread like ice cream on a hot sidewalk.

All over the country classified-ad execs were soon busy writing and burying small want ads in their columns seeking or selling Portadines, Fronkelsnortzes, Gitzensnorkles, Snaggleratches, Flippendorkers and similar "merchandise" designed to create response or comment from baffled readers.

From Cucamonga to Hoboken, a host of nonsense makers who had never penned a word in their lives rallied to the cause.

Carroll Lucas, then classified-ad manager of New Jersey's *Ridgewood News*, placed the following in his newspaper:

MUST SELL: Brand-new Linton Portadine with built-in Watson. May be used left or right-handed. Cost over \$300. Will sell for \$35. Write Box 309, Ridgewood News.

From all over Ridgewood came responses to Carroll's offer. One curious correspondent wanted to know if it was "the vertical or horizontal model" and demanded to know its exact color. Another wrote:

Dear Sir, Madam or It:

I have seen your advertisement in the Ridgewood News, and I was thrilled to see your article for sale at such a fabulous price. It is just what I've been looking for. However, may I ask a few questions about the Portadine?

- 1. Is it manual, semi-automatic or automatic?*
- 2. Does it operate on AC or DC?*
- 3. Is it standard or deluxe?*
- 4. Does it include all accessories?*
- 5. What the heck is it?*

An immediate reply would be appreciated since I am on a diet.

*Sincerely,
R. Newhart*

Not long after Lucas had made his point with his Portadine, Ken Harrington, classified-ad manager of the Dayton, Ohio, *Daily News*, put the following "For Sale" ad in his newspaper:

GITZENSORKER with power flacker, frammelstats and automatic bleem. Recently overhauled. Sacrifice for quick sale, \$85. Write Box 4369, c/o Dayton Newspapers, Inc.

The ad brought responses out of every nook in Dayton. Creative joviality flowed like raindrops in April. Was the Gitz a poor relative of the glockenspiel? Where could the Gitzensnorker be seen to end a long search?

Mrs. Allan Hall of Miamisburg, Ohio, wrote:

Dear Sir:

I have been trying to obtain a Gitzensnorker for years. I have saved \$6 from my grocery money over the last seven years, with which I could buy one. Don't you want to find someone who has the patience, understanding and love for it as only a mother can give?

R. D. Fitzgerald of Kettering, Ohio, asserted himself thusly:

Dear Sir:

We wish to direct your attention to U. S. Patent No. 782653, of Jan. 5, 1946. Since issuance of this patent for the Gitzensnorker, we have manufactured only one unit. We are extremely interested in determining names and addresses of people wishing to sell this unit, since we believe we may have a leak in our organization!

"I was surprised and amazed that the 'Gitz' is still available," wrote C. C. Cox of Xenia. "In case the instruction plate has been lost, the following should be enclosed:

DER GITZENSORKER IS NICHT FUR GEFINGERPOKEN UND MITTEN GRABEN IN SCHAPPEN DER SPRINGENWERK, BLOWNFUSE AND POPPENCORKEN MIT SPITZENSPARKEN. IS NICHT FURGEWERKEN BY DUMMKOPFEN.

Dozens of other classified managers got similar results from similar ads searching for or offering for sale all manner of weirdly named gadgetry. Front pages and competitive media picked up the fun and the momentum carried it into a national put-on.

It was during this time that, without fanfare and with fearless cunning, I placed the following five-liner under the "Wanted To Buy" column of the *New Castle* (Pennsylvania) *News*:

WANTED TO BUY: Genuine Witsonsnickle with a power flacker and a full boorm. Write giving full description to Box 125-B, c/o New Castle News.

Although New Castle is not known for its literary colony and the *News* does not rival the Dallas, Ridgewood or Dayton papers in

circulation, all four corners of New Castle spewed forth a sterling batch of nonsensical letters. We not only unearthed people who knew what a Witsonsnickle was, we also discovered folks willing to part with their "snickles." For example:

Dear Sir:

In regards to your ad in the New Castle News for a Witsonsnickle with a power flacker and a full boorm, I have available a Witsonsnickle, Model "K" that had the power flacker modified for transverse and semi-elliptical rotation and accommodation for counterclockwise semules.

If interested in lease or purchase, contact me through the "Personals" column of the New Castle News.

*Sincerely,
Mr. Clean*

My office was besieged with phone calls demanding Witsonsnickle information. I realized there was a need for the real thing.

One of our imaginative maintenance men assembled the world's only Witsonsnickle model from junkyard parts. It would have put Rube Goldberg to shame. We put it on display at the News office. Hundreds of curious folk came to view it. Most stared at it from all angles before scratching their heads in disbelief. Many laughed at their own culpability. Some were belligerent. Several claimed to have seen one before.

Local merchants vied to have it displayed in their showroom windows, but we kept it at the paper. After a long run in the lobby of the newspaper, the Witsonsnickle wound up in my cluttered garage, where it languished until I re-

cently trundled it to the local landfill, where a bulldozer did the decent thing.

Witsonsnickles, Gitzensnorkers, Portadines and numerous gadgets of their ilk were publicized in scores of communities. For a time they became very real. They were made real by Mr. and Mrs. Average American, who quietly bide their literary time until a nonsensical cause calls for inspired action.

Could it happen again? Who knows? Offer a reward for locating a Mark IV Krintzweiler Fecklifter with an automatic core strap, powerful enough to accept a 32mm constant. You'll find out! □

The writer is classified advertising manager of the New Castle News of New Castle, Pennsylvania (or at least that's what he tells us).

CLOSE OUT

The Human Side of the American Revolution



We're clearing the shelves of the last copies of a wonderfully interesting, beautifully illustrated book that reveals the human side of the Revolution, *A Tribute to America*. The

volume was originally published by *Ford Times* to celebrate the Bicentennial.

This 184-page hardcover book contains 37 stories about such unsung patriots as Ezra Lee, who set out to sink a British warship in a crude, one-man submarine—and Henry Knox, who shepherded 60 tons of abandoned British guns to Boston by sled in the winter of 1776.

A Tribute to America is illustrated with original paintings and drawings, many in color.

It is a book you will read with pleasure and give with pride, to adults and children alike.

When introduced, the book was priced at \$9.95. The close-out price is just \$3.50, postpaid. But the supply is limited, so order right away.

FORD PUBLICATIONS
Room 747, The American Road,
P.O. Box 1899,
Dearborn, MI 48121-1899.

Please send me _____ copies of
A Tribute to America at \$3.50,
postpaid. Enclosed is my
check/money order to Ford Motor
Company for \$_____.

Name _____
(Please Print)

Address _____

City _____

State _____ Zip _____

She Whittles a Mighty Fine Fiddle

By William Childress



There are people who will pay \$5,000 for a violin made by a 66-year-old Ozark mountain woman named Violet Hensley. Not only that, buyers must wait, because Violet makes only three a year. The care and craftsmanship she puts into each "fiddle" take months of labor.

"But it's a labor of love," she says in her Ozark twang. "I don't try to make a living at it. It's my way of leavin' something of me behind, something artistic and as beautiful as I can make it."

Her blue eyes twinkle as she smiles. "There's a feller down in Little Rock that has one o' my early fiddles, and I hear he turned down \$20,000 for it. That's kinda nice t'know — especially if it's true."

Something else nice to know is that the instruments made by this diminutive woman — she stands 5 feet 1 and weighs 115 pounds — are known among her many fans as "Ozark Stradavariuses." Depending on the fiddle — whether it's a fancy custom job using rare woods and costing thousands, or a standard model that costs \$700 — making it from scratch can take up to six months.

Violet does a lot of scratching. Also gouging, sawing, cutting, edging and smoothing with her simple box of tools. Each finish is hand-rubbed to an incredible velvety sheen, made more durable by the natural oil from human hands and Violet's secret formula.

Midway toward completion,

Violet Hensley tools and molds a part of herself into the "Ozark Stradavariuses." Customers wait months for one of her violins.

Photos by Larry Gregory

though, a Hensley violin is apt to look more like a wood carving than a fine instrument. That's fitting, because Violet grew up in the poorest neck of the Arkansas backwoods, where "whittlin'" was common.

"Fact is, I'm called 'The Whittlin' Fiddler' down in Yellville, Arkansas, where I live," Violet chuckles. "I'm right proud of it, too." Indeed, she fiddles as well as she whittles.

Her stories of her girlhood in the 1920s are tales of sheer survival and scant education. All told, she figures she's had about six years of formal schooling. "Half of ever' school year, we stayed out to work and made a livin'," she recalls. "I reckon it's just impossible for folks today, especially young folks, to understand such things — and I'm glad for 'em. But I'm glad for me, too, because I learned a lot about gettin' along from bein' brought up like I was."

She and an older sister cooked, cleaned, sewed the family's clothes and helped with the plow-

ing, planting and harvesting.

"Mom died when I was 11," she says, "and all us kids had to pitch in and help out." There is that twinkle in her eyes as she adds, "I was always kinda pushy and bossy, so Daddy would ask me my opinion about things. He'd ask me things like, 'Shall we plant peas or corn here?' and I'd say, 'Peas!' and that's what he'd plant."

"They was hard times but we'd always known hard times, so they seemed normal to us"

I reckon I was about 12 at the time."

Violet and her siblings carried the corn 3½ miles to the grinding mill. "Sometimes we carried it on a mule's back, and sometimes on our backs," she says.

In 1931, at the age of 15, Violet made her first violin — and she wishes with all her heart that she'd kept it. "A friend kept pesterin' me t'make her a fiddle, so I finally gave her that'n," she says. "Now I feel kinda like a woman who gave away her first child."

If she'd done that in reality, she would have had only nine left. Her marriage to Adren Isaac Hensley produced 10 children, of whom two died in childhood. Violet was married the same year she carved her first violin.

"They was hard times," she admits cheerfully, "but we'd always known hard times, so they seemed normal to us. We made a livin' for a big family on 20 acres, plantin' three acres of cotton — that was our money crop — three acres of peanuts and 10 acres of corn. We also had a patch of sorghum cane. The whole family worked from sunup to sundown ever' day but Sunday."

The family also took sustenance from the tangled Ozark

(Continued on page 26)

"Whittlin' Fiddler" Violet Hensley displays her work and music at Silver Dollar City in Missouri.





A Miniature of
**The United States of America's
 Saint-Gauden's \$20 Gold Piece**



100% SOLID GOLD* — \$20

*An Official Gold Issue of The Columbia Mint, Washington, D.C.
 in Solid 24 Karat Gold**

You now have a rare opportunity to possess the world's first and *only* 100% SOLID GOLD (24KT) Miniature \$20 Gold Piece. This miniature of The United States of America's Saint Gaudens \$20 Gold Piece is minted from hand engraved dies onto a 100% SOLID GOLD planchet of 24 KT Gold — there is no gold purer than 24 KT Gold.* Each is individually minted to capture the exquisite full 3-dimensional relief of this *the most beautiful of all U.S. coins*. Each Gold Piece is guaranteed and certified to be — 100% SOLID GOLD — the highest quality gold, and each will be clearly mint-marked with the purity of its gold content — 24KT.* And each brilliant PURE SOLID GOLD Miniature \$20 Gold Piece is presented in a specially designed collector's case, accompanied by a serially numbered Certificate of Authenticity and a historical account of the Saint Gaudens gold coinage.

AVAILABLE FOR A LIMITED TIME

This finely minted 100% SOLID GOLD (24KT) Gold Piece is available exclusively from The Columbia Mint — one of America's private mints — Washington, D.C. The current special price for this Solid Gold Piece is now \$20. Due to the extreme fluctuations in the world market price of gold, this price can be guaranteed only until November 15, 1982. Therefore, you are urged to order yours now while the opportunity is before you.



For faster service, credit card charge orders may call FREE 24 hours a day.
1-800-345-1328
 Please allow 4-6 weeks for delivery

SATISFACTION GUARANTEED

If for any reason you are not completely satisfied with your 100% SOLID GOLD (24KT) Gold Piece, you may return it within thirty (30) days for a full refund. There is a strict limit of five miniature 100% SOLID GOLD Pieces per order. However, you are reminded to act promptly to take advantage of the current special price of only \$20, each as *this price can be guaranteed only until November 15, 1982.*

***24KT = 100% PURE GOLD**

22KT = 91.67% gold-8.33% other metals
 14KT = 58.33% gold-41.67% other metals
 10KT = 41.67% gold-58.33% other metals

VALID ONLY UNTIL NOV. 15, 1982

The Columbia Mint, Inc.

I-898

905 Sixteenth Street N.W., Washington, D.C. 20006

Please send me _____ (limit 5) 100% SOLID GOLD (24KT) Miniature St. Gaudens Gold Piece(s) at \$20 each plus \$1. each for First Class postage and handling. Also send me _____ 14KT Gold Frame(s) at \$15. each plus \$1. each for postage and handling. Also include _____ 14KT Gold Chain (16") at \$25. each. If I am not satisfied I may return my order within 30 days for a full refund.

- ☐ I am enclosing my remittance for \$_____ or
☐ Charge \$_____ to my ☐ Mastercard ☐ Visa
☐ American Express

Card # _____ Exp. _____

Signature _____
 (Charge orders must be signed to be valid)

Name _____

Address _____

City _____ State _____ Zip _____

©1982 CMI

ORDER FORM

What'll You Have?

The car color you choose helps to display your personality

By Charles Snearly

Matching customers to the car color they love is not unlike computer dating. A considerable amount of detail and effort goes into it — but in the end it boils down to personal chemistry and individual taste.

Which doesn't surprise James Quinlan, a design executive who oversees Ford Motor Company's automotive color-development area. "A car proclaims your identity to the world, and its color is a major part of that identity," says

Quinlan, who obviously also knows something about psychology.

So, he says, no effort is spared in bringing buyers the Pastel Chamois or Light Academy Moon Glow or any of the many other paint choices that may be the one that feels just right to a particular buyer. "Getting just the right color contributes enormously to peoples' satisfaction with their cars," Quinlan says.

Long before a new model comes to market, Quinlan and his associates begin to develop a range of colors that may or may not be appropriate to the finished vehicle. "There are some general rules we follow at this point," he says. "One of the basic distinctions is between small and large cars. Bright colors generally don't work as well on large cars as they do on small cars. They tend to

overwhelm the eye because there is more surface."

Interior color selection has its own set of rules, he says. "The interior is where you spend more time, and brighter colors can tire your eyes or distract you from the road." He remembers experimenting once with an eggplant-purple interior in a concept car. "When you got in, you felt like you were drowning in grape juice," he says. "It was hard to sit still. Interior colors need to be quieter, so you can live with them."

It is during the early stages, usually three years ahead of model introduction, that the colors get their sometimes exotic names — Polar White or Desert Tan Glow, for example. "People wonder why

we don't just call red 'red' and blue 'blue', but there's a good reason," says Quinlan. "When we get a color sample, all it has for identification is a number. It might be one of dozens of different reds we have to evaluate. We give them names to make it easier to talk about them, and also to try to provide an image that suggests what the color looks like."

The shades under consideration generally fit taste trends that the public seems to be following at a given time. "Certain things come and go out of style," says Quinlan. "Knowing what the trends are helps us predict what people will be looking for by the time our cars come out."

To help detect these trends,

Ford color matchmakers study market research, consumer tests and other indicators, such as color trends in home furnishings and men's wear, which tend to be longer lasting. "Women's-wear color trends change too quickly to be useful in long-range planning," Quinlan notes.

Another factor is the track record of car sales by color. The colors — or variations of them — that have done well are kept around longer.

To make the final determination about which colors will be used, Quinlan's Color Development and Coordination Department relies on another round of consumer surveys. "Even after we've narrowed down the color selection to pretty much what it will end up being, we continue consumer testing," he says. "It's a

very important part of our program."

Despite all the research, testing and surveying, there is still plenty of room for the human equation in developing a color selection. "Sometimes you reach a point where there is nothing to research or lean on as a predictor," says Quinlan. "That's when you use your intuitive feeling for colors, and your professional judgment. When you work with color every day, you get a feeling for what will look good and what people will like."

The 1983-model Ford cars provide excellent examples of all the elements of color selection coming together, Quinlan says. "Early on, we knew these cars would have a dramatic new look, because of the aerodynamic style the designers were using. The cars wouldn't have the sharp angles that produce stronger highlights — the spots where the car catches the

Photos by Dean Russell





Ford's James Quinlan says there's more to car colors than catches the eye.

light. We determined that the bold new shape of the cars would be enhanced by softer, subtler colors. On a rounded car, such shades make the highlights appear stronger, and the car looks better.

"As we were finding out about the cars, our consumer testing was telling us that people were moving towards a softer, more refined look in colors. That tied in perfectly with the new shape of our cars, with what our market re-

search was telling us, and with our own personal preferences. It was a perfect match, and I think the cars show that."

Of course, some skeptics may argue that it doesn't matter what color a car is — that color is only frosting on the cake. But don't try telling that to someone who has just fallen in love with a Medium Fawn Metallic Glamour dream machine in a Ford dealer's showroom. □

The Favorites

According to the latest available sales figures, here are the 10 most-popular colors for Ford Division cars in 1982:

- | | |
|-------------------------|-------------------------|
| 1. Dark Red Metallic | 6. Dark Pewter |
| 2. White | 7. Medium Fawn Glamour |
| 3. Black | 8. Bright Blue Metallic |
| 4. Medium Blue Metallic | 9. Bright Red Metallic |
| 5. Fawn | 10. Dark Blue Metallic |

Fine Fiddle

(Continued from page 22)

highlands. "Possum and muscat grapes grow wild, and make the best jelly a body ever tasted! I still make it to this day. And there was poke greens, a wild spinach that's poison unless you cook it right, and wild-honey trees the menfolk broke open and robbed — after burnin' old rags to smoke the bees unconscious." She laughs. "Didn't all of 'em get unconscious, though, and some of them fellers learnt a lot about dancin' when a bunch of bees went up their overalls!"

Violet had fashioned four violins by the time she was 17. "My second one took nearly a year to make, so it came out real nice. I gave it to Daddy's twin brother. It was mostly basswood, with a body and neck made outta maple. I still have the fourth fiddle I made. It's nearly 50 years old, and I already turned down \$3,000 for it. I ain't partin' with it. It's the one I play!"

She plays expertly, backed up on guitar by her youngest daughter, Sandra Lee Flagg. Sandra Lee does something else, too. She plays fiddlesticks. As Violet's bow dances tunefully over the strings, Sandra Lee beats time with two delicate sticks on the neck of the violin. The sound is a pleasant, droning hum complementing the instrument's own sweet sound.

The two never fail to attract a crowd at Silver Dollar City, the renovated old mining town in Branson, Missouri, south of Springfield, where they join hundreds of other craftspeople from May to October. Violet and her daughter have a booth, where they perform and display the various steps in the making of a fiddle.

"The National Festival of Craftsmen here gives thousands of people a chance to see my whittled fiddles," Violet explains, "but the actual work is done in my kitchen in Yellville. That way, I can sand or polish a fiddle and cook up a batch of possum grape jam at the same time."

Whatever she cooks up, Violet Hensley, Ozark violin-maker, has a right to feel proud. After all, a Stradivarius by any name sounds just as sweet — even an Ozark Stradivarius. □



NE



Announcing the 1982 Annual CHRISTMAS PENDANT Authorized by the Hummel Family

"The Starlight Angel"

Created in Damascene by
REED & BARTON SILVERSMITHS



- Each 24Kt. gold-plated Reed & Barton pendant is hallmarked and registered.
- The beautiful Berta Hummel artwork depicting "The Starlight Angel" is exquisitely reproduced in Damascene—a rich blend of pure gold, silver, copper and bronze.
- A strictly limited edition available at original issue price only until Christmas, December 25, 1982.
- Priced at only \$19.50—not available in stores. Beautifully gift packaged—includes matching gold-plated chain.

The mother, and legal heir, of the world-renowned artist, Berta Hummel, has authorized the New England Collectors Society to offer the annual Christmas Pendant inspired by the art of Berta Hummel in an exclusive limited edition.

This exquisite pendant is reproduced in beautiful Damascene by one of America's most prestigious and oldest silversmiths—Reed & Barton and set into an elegant 24Kt. gold electroplated frame.

The annual Christmas Pendant, "The Starlight Angel," is inspired by one of Berta Hummel's early original works of art, now in the Hummel Family



Pendant shown larger than actual 1 1/4" size

Archives. It will become a treasured family heirloom, and a unique and cherished gift for Christmas, 1982.

Each pendant will be sent with a certificate of registration issued by the New England Collectors Society, attesting to the authenticity of this historic annual Christmas Pendant.

NE New England Collectors Society

62 Eastview Avenue • Dept. XP-1
Pleasantville, NY 10570

Available at original issue price for orders
postmarked by December 25, 1982.

Please enter my order for "The Starlight Angel", the annual Christmas pendant authorized by the Hummel family. I have enclosed my remittance as follows:

_____ (Qty.) Pendant(s) @ \$19.50 each \$ _____
Shipping & Handling @ \$1.75 each \$ _____
Total amount enclosed* \$ _____

*New York residents add 5% sales tax.

Name _____
Address _____
City _____ State _____ Zip _____

☐ Please check here if you wish to have any pendant shipped to a different address and indicate specific instructions on a separate sheet of paper. Also include any message for a gift card which we will provide if requested.

Make check or money order payable to The New England Collectors Society.
Please allow 8-10 weeks for delivery.

Time Tunnel

An aeronautical engineer is helping the U.S. Ski Team achieve greater speeds by cutting wind drag

By Ann Sabatini Blask

Photo by Russ Berry

In downhill racing, champions often are determined by 100ths of a second. The air friction caused by an open boot buckle or a protruding elbow can add critical time.

So, for the past four seasons, many of the skiers who will represent the United States in the 1984 Winter Olympics in Sarajevo, Yugoslavia, have been training in a wind tunnel (officially the Atmospheric Simulation Facility or ASF) at Calspan Advanced Technology Center in Buffalo, New York. They are guided by Dr. Michael Holden, principal aeronautical engineer at Calspan and a certified ski instructor, and the U.S. Ski Team coaches.

Both downhill racers and ski jumpers train in a specially constructed section of the 120-foot-long wind tunnel that has been equipped with force balances to measure lift and drag, together with video and photographic screens to provide visual feedback.

Digital meters and video screens flush-mounted in the floor of the tunnel show a skier how each change in body position influences his lift and drag, and through a computer simulation, his "race time" or "length of jump." This and additional infor-

mation is fed to Dr. Holden, who assists the skiers in interpreting the measurements and provides suggestions for improved performance.

When air is rushing through the tunnel at 55 miles per hour, which is the average speed reached by downhill racers, a 120-pound person standing upright has 30 pounds of wind drag. In a racing tuck position, that reading is reduced to about nine pounds. From that point on, the decreases are less dramatic, but every bit of reduction in wind drag is vital in world-class competition. Tunnel evaluations show clearly that a hand or shoulder out of position increases drag, which translates into lost time.

"The wind tunnel is a learning environment which simulates the conditions a skier faces on the downhill course — sharp turns, bumps, flats," says Dr. Holden. "The most effective aerodynamic position is different in each situation and also for each person."

A racer might want to maintain a low tuck for maximum

speed on flatter terrain and a less restrictive position in the turns. Once the skier finds the desired body position, his style of skiing may need to be modified to maintain proper balance and control.

Ski jumping presents an additional aerodynamic challenge. "Three factors are important for a successful jump," explains Dr. Holden. "The in-run or approach speed, the point of lift-off, and the actual jump. The goal is to increase speed and lift while minimizing drag."

In 1980, when Dr. Holden attended the Winter Olympics in Lake Placid, New York, he began to think about devising a method to simulate ski jumping in a wind tunnel.

During the actual jump, the skier is weightless, or falling with gravity. To re-create this environment, Dr. Holden devised a harness that supports the weight of





Dr. Michael Holden's aerodynamics counseling helps maximize the U.S. Ski Team's speed, skill and confidence.

from several angles so the skier will have something to study.

Dr. Holden has been a skier for 18 years and progressed from beginner to instructor in a single year. His interest in aerodynamics and understanding of skiing technique were essential to the creation of the ASF training program.

Team members and coaches share his enthusiasm about the training. Last year, the Women's Downhill Team won more World Cup victories than ever before.

While time trials have shown significant improvements in aerodynamic performance, an additional benefit for the skiers is increased confidence. "Now they know their capabilities and better understand wind drag. It also eliminates questions about equipment," observes Dr. Holden. "Some team members thought the racing suits worn by competitors of other countries were better. But wind-tunnel tests proved that the U.S. suits were equally effective."

In top-level ski competition, added confidence can be as important as skill. □

the arms, legs and torso. Once the wind tunnel's air is turned on, the harnessed skier is, in effect, flying. He can experiment with variations in body position and ski angle to find the most effective way of cutting through the air.

"This method of training has revolutionized jumping," he says. "Prior to ASF training, a skier learned by watching others. Now he learns by feel. He can remember the feel of the air against his

body when he is in the optimum position." Jumpers also practice various body positions so their reflexes respond automatically to similar wind conditions on the hill.

Throughout the training, Dr. Holden monitors the aerodynamic readings and can give verbal instructions through a headset in the skier's helmet. Meanwhile, television cameras catch the action from front and side, and still cameras record the body position

Car People Use Wind Tunnels, Too

Skiers aren't the only ones who use wind tunnels to find ways to reduce drag. Ford Motor Company designers and aerodynamics engineers use wind-tunnel testing to see that air will flow smoothly over, under and around a vehicle that is being readied for market.

Basic work can begin four years ahead of the date the car is to be introduced. The aim of tunnel testing isn't speed, as it is with the skiers, but fuel efficiency. The less wind drag, the less power it takes to propel the vehicle. That translates into better fuel economy.

For its vehicle development and testing, Ford uses two wind tunnels — one at Marietta, Georgia, operated by Lockheed, and a second (for $\frac{1}{8}$ th-scale testing) at the University of Maryland. The results are transmitted back to Ford's Research and Engineering Center in Dearborn, Michigan, via a special television communications system.

Several methods are used in a wind tunnel to identify airflow patterns over vehicle surfaces. Before the huge blower fan is switched on, individual tufts of wool sometimes are bonded to the car. In other cases, a pigmented oil spray, india ink, or even helium-filled soap bubbles are blown across the surface. For a more dramatic visual analysis, a technician releases a thin plume of smoke from a "wand."

With test data in hand, the designers and engineers continue to modify the body shape. Then the re-worked vehicle goes back for more wind-tunnel testing.

Finally, after up to 500 hours of wind-tunnel work, the car is put on the road for real-world evaluation of performance and fuel economy before the design gets the final go-ahead for production.

Ford Motor Company Customer Information System

It makes great after-sale service even better.



Ford Motor Company's continuing commitment to meet America's needs by striving to build high quality, fuel-efficient vehicles is matched by a continuing commitment to customer satisfaction. The Ford Motor Company Customer Information System provides an after-the-sale service unlike any offered by other car companies.

CUSTOMER INFORMATION SYSTEM

Under the Ford Customer Information System, you're able to obtain information from Ford regarding Ford-Paid Repair Programs and Technical Service Bulletins for your vehicle or the vehicle of interest to you at no charge.

• **FORD-PAID REPAIR PROGRAMS AFTER THE WARRANTY PERIOD.**

Sometimes Ford offers adjustment programs to pay all or part of the cost of certain repairs after the written warranty expires, which can save you money. These programs are not recalls. They aren't required by any governmental agency. They're initiated by us and are intended to help our owners.

• **TECHNICAL SERVICE BULLETINS.**

All vehicles need repairs during their lifetime. Sometimes Ford issues Technical Service Bulletins and easy-to-read explanations describing unusual engine or transmission conditions which could lead to costly repairs. We recommend what should be done and offer the latest repair procedures to protect against a more costly repair later.

To get copies of these bulletins or information concerning any adjustment programs relating to your vehicle or to obtain a one-year subscription to the Information System, just ask your Ford or Lincoln-Mercury Dealer, call us toll-free 24 hours a day at 1-800-241-3673 (in Alaska or Hawaii, call 1-800-241-3711; in Georgia, call 1-800-282-0959), or write:

**Ford Customer Information System
P.O. Box 95427
Atlanta, GA 30347**

**We'll need to know your name and address;
year, make and model of your vehicle; engine size; and whether you have a
manual or automatic transmission.**

Four good reasons to have Ford or Lincoln-Mercury Dealers service your vehicle.

• **FACTORY-TRAINED TECHNICIAN SPECIALISTS.** Ford Motor Company Dealer technicians are continuously updated on the latest techniques and procedures for the repair of Ford products. This helps them to diagnose and make the repair correctly the first time. We know that if we want your next new vehicle to be a Ford Motor Company product, we'd better take care of the one you're driving now.

• **ORIGINAL EQUIPMENT REPLACEMENT PARTS.** Genuine Ford and Motorcraft replacement parts are used in the repair of your vehicle. These replacement parts meet the same high standards as those installed in production to ensure that your vehicle will continue to perform at peak efficiency.

• **SPECIALIZED TOOLS AND EQUIPMENT.** The latest in diagnostic and service equipment designed especially for use in the repair of Ford Motor Company products is available. This equipment helps the technician make the repair properly so you won't have to come back a second time.

• **NATIONWIDE DEALER NETWORK.** A nationwide network of Dealers stands ready to assist you should repairs be needed while traveling or away from home. Ford owners may call a toll-free line that will direct them to the nearest servicing dealership. Through these team efforts, we intend to keep you a satisfied Ford Motor Company product owner.

FORD PARTS AND SERVICE DIVISION

Get it together—buckle up.





Glamour Off the Rack

At a Hollywood thrift shop, bargain-hunters can shop for the glittery garb worn by stars

By Isobel Silden

Without doubt, it's the world's most glamorous thrift shop — and, naturally, it's in the film capital of the world. Where else but in Hollywood would a trunkful of Julie Andrews' slightly used clothes arrive from Switzerland? And in what other resale store can you buy Lana Turner's pantsuits — or Kenny Rogers' size-46 suits with their elaborately embroidered vests?

Name a movie star and chances are at least part of his or her wardrobe has once been part of the inventory at the Cinema Glamor Shop, located on North La Brea Avenue. It's a place where you and I can wander in and buy a piece of secondhand stardom at a bargain price.

Mary Pickford started it all in 1930, during the Great Depression, when she was president of the Motion Picture Relief Fund. She decided such a shop would be a good money-raiser for the fund if her fellow stars would donate clothing that could be bought by extras and bit players who needed fashionable, if not downright glittery, wardrobes.

The Screen Star Thrift Shop, as it was originally called, became the Cinema Glamor Shop in 1968, operated by a volunteer organization called the Screen Smart Set.

Actress Kathleen King, who plays Gretchen on TV's Days of Our Lives, tries on a silver-sequined bargain while Cinema Glamor Shop's manager, Betty Huff, shows her a knit for just \$45.

With the change, the store's purpose was enlarged somewhat. In addition to providing tax deductions for the wealthy (part of the original cost of apparel and other personal belongings contributed to a recognized charitable organiza-

The store's inventory changes daily, depending on which stars are cleaning out their closets at the time

tion is deductible), the shop continued to provide bargains for actors who had not yet made it big. But now the main intent is to raise money for the Motion Picture and Television Country House, a convalescent and medical facility out in the San Fernando Valley.

To date, the group has raised well over \$1 million for the house, helping to fulfill the Motion Picture and Television Relief Fund slogan, "We take care of our own." Anyone who works in the entertainment business can turn to the fund for help when things are tough. Many aged and infirm show folk, including some who were once big names, live at the country house.

Among the regular shoppers at the thrift shop is actress Kathleen King, who plays Gretchen on the daytime serial, *Days of Our Lives*. On a recent visit, she found just the right pair of Capezio slippers

— for a mere \$3. Pirouetting gracefully to show them off, she explained how she came to shop there:

"When I came to Los Angeles 10 years ago (after studying at the Royal Academy in London), I didn't know anybody and I didn't have much money. These ladies made me feel at home and helped me find bargains I could afford.

"Now that I'm working regularly, I've joined the Screen Smart Set and am giving back some of the good they have given me," she added, with quiet pride.

Kathleen treasures a pair of lucky shoes she got at the shop. The producers of the serial saw her on an old *Columbo* TV show and asked her to play the role of Gretchen. She wore the shoes the first day she appeared on *Days* and has fashioned her character's personality around the perky slippers. "I wear them every day I work," she says.

For a recent David Soul record album cover, Kathleen, who also models, wore a tuxedo shirt she got at the shop, also for \$3.

The store's inventory changes daily, depending on which stars are closet cleaning. In stock the day I was there was Leslie Uggams' yellow chiffon gown covered with glistening white paillettes, at \$50. Joan Rivers had parted with a dramatic black-and-orange gown and it was tagged at \$25. (But remember, Joan is a size 4 and measures a mere 22 inches across the back. Only another miniature lady can step into her shadow.)

For daywear, there was Rona Barrett's white silk faille coat at \$75. Original price: at least \$500.



A dapper Cinema Glamor Shop regular, 78-year-old Walter Lane is tempted by \$4 soft-felt hat.

Rhonda Fleming, the first president of the Screen Smart Set and still the biggest donor, was represented by a two-piece beige silk negligee set. Even the nightgown was lined in silk. The price? \$50. There was a luxe cashmere wool suit from Monica Lewis for \$75.

(As a rule of thumb, you can figure everything on sale at the shop originally cost four times more. So these are bargains, indeed.)

Kenny Rogers' suits with those opulent drop-dead vests were \$150. Don Rickles, who is consistently on best-dressed lists, always unloads his last year's suits at the shop — as does his pal, Bob Newhart. Rickles' suits were priced at around \$100, in fabrics softer than a puppy's ears.

A man's beige suede jacket (donor unknown) was on sale for \$40. A large selection of summer jackets were \$5. There were suits and shoes worn by Louis Jourdan and Richard Benjamin, designer labels from Mary Martin, and a knockout Halston short evening gown from Juliet Mills. "It's copper satin, embroidered with sequins," enthused Blake Edwards' mother, Lillian, who puts in regular hours working along with the younger women at the shop. "It must have cost \$2,000 new," she added. After all these years, the volunteers are adept at estimating the cost of the clothes.

Enticing as these outfits are, there are even more glamorous ones locked away in the Designers Room. These are kept aside for

the organization's annual auction, a posh affair held at the Beverly Wilshire Hotel. The clothing is modeled by movie and TV stars, and equally famous guests bid for the clothes, sometimes paying almost as much as the garments cost originally. That's what charity is all about.

If anything remains after the auction, it goes back to the regular racks at the shop.

But whenever you may walk in off the street and pick a star's name, chances are one of the

saleswomen can find something that belonged to your favorite.

Still, aspiring performers should note that talent doesn't necessarily rub off on a star's clothing. Several years ago, a new comedy team came into the shop one day just as a batch of Danny Kaye's discarded tuxedos were put on sale. They bought five of them, exulting, "Consider the great vibes from wearing Danny Kaye's clothes."

The team hasn't been heard of since. □

The Cinema Glamor Shop is located at 343 North La Brea Avenue, Los Angeles, CA 90048. It is open weekdays from 10 a.m. to 4 p.m., and the first Saturday of every month.



GALLERY OF FORD OWNERS



Larry Gregory

Hello, Dollies!

Marty Westfall (above) seldom leaves her Carmi, Illinois, farm without a trunkful of bright-eyed, lavishly dressed passengers — handsome replicas of valuable antique dolls. And when shows, teaching seminars or mail-order deliveries call for more dolls than her 1981 Fairmont can comfortably seat, the doll-maker uses her 1982 Ford Econoline van to chauffeur her perpetually young “offspring.”

Depending on type, size and costume, the replicas of 19th-century French and German dolls sell for \$250 to \$650 each — a

bargain compared to the \$20,000 to \$30,000 the original dolls bring on the antique auction market.

Mrs. Westfall's life-like, porcelain-face reproductions are distributed around the globe — as fast as she can make them — by a firm in New York. U.S. sales are handled through “Marty's House of Dolls,” a mail-order business that she runs out of her basement. Demand is so great that it takes four to six months to get one of her dolls. “My dolls aren't the kind children play with,” she notes. “They're for the big kids, including men like the late John Wayne, who

collected Indian dolls.”

She says there are at least 100,000 antique-doll collectors around the world.

At 64, Mrs. Westfall is internationally recognized as one of the best in the business. Lectures and teaching seminars take her to high schools, college campuses, doll shows and conventions throughout the country. And not long ago, she flew to England and Germany to conduct seminars for collectors and dealers. “Never in my wildest dreams did I think a casual hobby could grow into a retirement career,” she says. □

SCARECROWS

They're Folk Art
in the Fields

Story and photos
by Dorothy May Small

No longer strictly for the birds, whimsical scarecrows are giving creative farm folk a novel art form to crow about.



Once, the role of the scarecrow was strictly utilitarian. Its purpose was to protect crops from marauding crows. But gradually, these silent sentinels of the fields have gained popularity as a form of folk art.

In autumnal New England, farm folk devise their own species of whimsical scarecrows to decorate porches and lawns — and to provide a few chuckles for passersby. These “harvest figures,” as they’re called, can be seen sitting sedately, or slumped clumsily, in lawn chairs, standing in pairs in fields, or serving as welcoming committees in doorways.

Some have pumpkin heads; some are straw-faced. Many have gourds, string beans, red peppers and carrots for facial features. Bodies can range from simple stick-figures garbed in gunny-sacks to wire-sculptured roly-polies of great sartorial splendor. Attire may (but not always) give some indication of gender. Some tend toward soft, silent garments that flap and float in the wind, while others are decked out in metallic stuff that clangs and clatters — a throwback to the scarecrow’s original purpose of frightening birds away.

At the Great Scarecrow Contest held each October in Vacaville, California, young and old, singly and in groups, participate for cash prizes. Last year, more

than 250 amusing and artistic scarecrows were made from every resource — metal to papier-mâché. The Nut Tree Restaurant, located along Interstate 80, northeast of San Francisco, sponsors the contest and displays the inventive entries in its artful Pumpkin Patch.

If you have the urge to make such a natural manikin, perhaps to augment the traditional Halloween jack o’lantern, materials can be simple and inexpensive. Scraps of felt or other fabric sewn or glued to a stuffed pillowcase will simulate features and head. (Crayons, paint or marking pen on paper bag also will do nicely.) If straw isn’t readily available, poles or planks can serve as the framework for your scarecrow’s body, arms and legs. Nails or twine can be used for joining the parts.

When dressing your specter in cast-offs, let your imagination take flight and it will peg a personality — perhaps a classic menacing farmer in patched overalls with a frayed-rope beard and tattered straw hat, or a dandy in jeans, sunglasses and gloves.

Whatever types are portrayed — comic, jolly, stern — scarecrows are all magically endowed with charm that is as irresistible now as it was when our forefathers first set them out in the fields. □



Sardonic Wit Makes 'Benson' a Hit

By Louie Robinson

For five years now he has been paying weekly visits to our homes, bringing with him a motley crew of pompous, comic and/or insane characters. He is television's Benson, star of the show of the same name, having been begat of *Soap*, the wacky ABC-TV comedy of several seasons ago.

As played by Robert Guillaume (pronounced Gee-YOHM), Benson is like a lion tamer, cracking a sarcastic verbal whip to keep his menagerie in line — and delighting watchers of some 11 million television sets each Friday night.

"I had always been told that I said things in a funny manner, or had a funny attitude or was sarcastic," Guillaume says. Yet, before the Benson role, he had never done comedy onstage. But Guillaume's Benson has more than just the sharp wit and acid tongue

that the writers supply so well. He has an *attitude*.

To tangle with Benson is to invite disaster. The eyes pierce his opponent like a lance, the nostrils flare, the lips curl in derision. Even if he doesn't utter a word, the object of his scorn is cut dead in the silence.

It all adds up to a tremendous stage presence, something Guillaume has not always had in such confident abundance. "When I first started, I was uncomfortable onstage. I was always trying to figure out why — and what I could do about it," he says. "It occurred to me that I was uncomfortable because there was something about myself that I didn't like.

"But I decided whatever it was that I saw in the mirror, that was my lot. It wasn't going to get any better — and chances were it wasn't going to get any worse. Whatever I got from that I started to take onstage. That allowed me to come to 'rest,' to not have a hysteria quotient in my performance."

So Guillaume the actor, like Benson the TV character, clearly is a man who moves to the beat of his own drum. "This doesn't mean that I'm intractable," he is quick to explain. "But I think there is

some place in your persona as a performer where you say, 'Here I stand, and come hell or high water, I will live or die by this attitude.' That's what I did and that's when I began to develop timing." It is Guillaume's superb sense of timing that puts *Benson* a cut above most TV sitcoms.

Guillaume brought another ingredient to the role. "I always saw life as funny, as strange," he says. So it was a confident actor with a sense of life's humor who became Benson. "Otherwise," Guillaume says, "I don't think I would have survived this role, because it has in it pitfalls, dangerous areas, especially when Benson was butler for the *Tates* on *Soap*."

At worst, black audiences, already sensitive to their historical theatrical portrayal as servants, could have been turned off by *Soap*. At best, Benson could have been just another funny character.

But Guillaume took the role a step further. Not only was he insolent, he was the only consistent voice of reason in the insane asylum that was *Soap*. Much of this was due to writing and direction, of course, but Guillaume infused the role with authority. Whenever Guillaume was on screen, the viewer felt Benson was in charge.

That's what made the spinoff show possible, of course — and what made it possible, if not inevitable, for the nonsubservient servant to be promoted to state budget director. It's a move Guillaume sees as having "tremendous significance" for the television audience.

"The progression of Benson reaffirms the upward mobility that is possible only in America," he asserts. "It's a reaffirmation of the quality of life that one can progress to after coming from very lowly beginnings. And it happens all the time in America. Sons of sharecroppers go to Harvard and become judges."

And poor kids grow up to be TV stars. Raised in a rundown section of St. Louis, the child of a mother who drank too much and a father he never knew, young Robert was looked after by his grandmother, who worked for \$56 a month. She gave him a quarter a day for bread and bologna to feed himself until she got home.

Robert Guillaume, who plays the governor's witty aide on ABC's comedy hit Benson, tends to be tart-tongued on and off screen.



The original Benson cast (from left): Robert Guillaume (Benson), Caroline McWilliams (Marcie, the governor's secretary), James Noble (Governor Gatling), Inga Swenson (Ms. Kraus, the housekeeper) and Missy Gold (Katie, the governor's daughter).

other words, that Benson would shoot down.

Guillaume lives in Tarzana, California, a Hollywood suburb. He is finding time to put a nightclub act together and, he says, "I'm able to enjoy working on some music. I can sit down and play the piano without the fear that I'm not that good."

Guillaume is comfortable enough with himself to admit to an abrasiveness "which I find the most difficult thing about my personality to control." But for now that quality works fine for TV's *Benson*. The show, having completed its third season, has won critical acclaim and stands as ABC's major weapon against CBS's *Dukes of Hazard*, the Friday night network front-runner.

How long will Guillaume stay in the role? Says he: "I have vowed to ride this sucker into the ground. As long as the public says, 'We want it,' I have promised to do it."

It's the kind of candor you expect from Benson. □

Still, Guillaume (he was Robert Williams then; Guillaume is the French equivalent of William) remembers his childhood "as having been pleasant, not being filled with what I could perceive as real hardship, although I knew we didn't have any money."

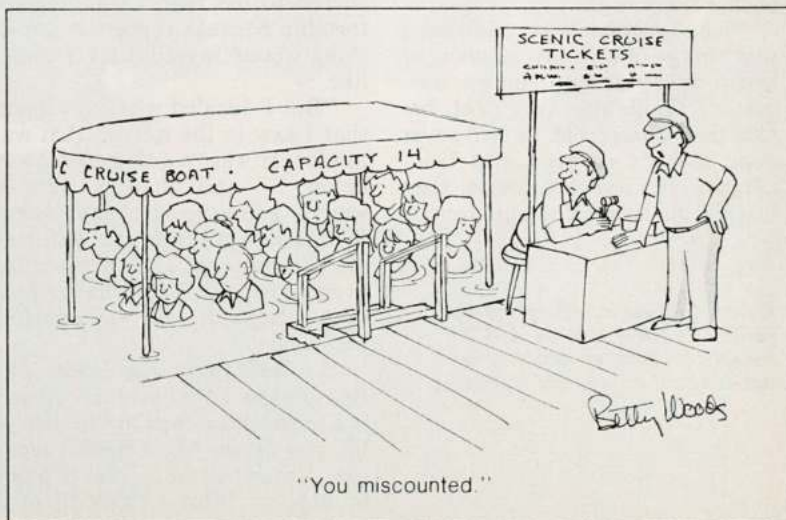
He also had no prospects. "It was all too clear to me that I was nobody," he says. "I would have been an idiot not to have figured that out by the time I was 11. And the only thing that saved me from the harshness of that reality was that I had a wonderful grandmother who insisted that I do something, and some nuns [he attended Catholic schools] who insisted on some very basic things, like learning to read and write, and to comport yourself as a gentleman in circumstances where it's called for."

He attended St. Louis University after Army service in the Philippines, was a streetcar conductor, postal worker and partner in a ladies' ready-to-wear business before deciding he wanted to sing. That decision elicited no great response from his friends. "It was like saying I would like to bowl," he recalls.

But he had a voice, and singing

lessons actually led to work in operas and musicals. On Broadway he appeared in *Golden Boy*, *Purlie* and *Guys and Dolls*, the latter earning him a Tony nomination in 1976. In 1977 he was tapped for *Soap*.

Guillaume probably would have been successful in opera had he persevered, but in those circles "I encountered that old bourgeois kind of stuffiness that just brought out the anger in me," he says. It was the kind of crowd, in



THE ROAD SHOW

My father, a man of much humor, always came up with the right line at the wrong time. When he and my mother were checking into a hotel on their honeymoon, they were greeted by a friendly bellman. "Carry your bag, sir?" he asked. My father looked at his new bride and replied boldly, "No, thanks, she can walk!"

— David E. Lay, Sarasota, Florida

We took our Siberian husky for a ride in our car and while we were out decided to go through one of those automatic car washes that cleans just the exterior. As we passed through the vigorously rotating brushes and rushing water, the dog watched intently. When we emerged, she shook herself from nose to tail, convinced that she had just had a bath.

— Beverly White, Knoxville, Tennessee

My neighbor, a wonderfully merry lady, tells this story on herself. During a long, cross-country trip, she stopped at an all-night market in a strange town to get some fruit for her family to snack on. Exhausted and bleary-eyed, she glanced across the aisle and spotted what looked like a familiar face. She blinked and looked again, thinking, "I believe I know that woman." Taking a tentative step to get a better look, she realized she did indeed know that woman. She had almost greeted her own reflection in a mirror!

— Fran Hill, Bentonville, Arkansas

While I was touring St. Louis with my son, he expressed a desire to ride to the top of the 630-foot-high Gateway Arch. On the way up, the woman next to me obviously was having difficulty controlling her fear of heights. At the top, our tour guide apologized for the heat and explained that the air conditioning was faulty that day. "He doesn't have to worry about me," the woman whispered in my ear, "because it will be a cold day before I come up here again."

— Bette R. Elsey, Tulsa, Oklahoma

On a recent trip back East, my husband and I discovered that traffic is much heavier than in our area. I tried to be the navigator, but wasn't doing a very good job and failed to locate the needed turnoffs. In exasperation, I tossed the road map onto the seat between us and stared out the window at the scenery. "Darn it," he said, throwing the map back to me, "I need someone to help me get lost."

— Janet Branham, Laredo, Missouri

Timely Gift Ideas



**Personalized
Quartz Desk Clock**
Displays the hour/minutes and
month/date. An acrylic stand with
your name engraved on it.

\$9.95

**All Swiss Quartz
Man's or Ladies Watch**
Precision quartz swiss movement
with a handsome black face that
accents a genuine diamond

\$59.95
ea.



**ORDER
TODAY**

Specify imprint desired. Send
check or money order. Add
\$2.50 for shipping, handling.
Visa or Mastercard: list account
number, expiration date. Allow
3 to 4 weeks delivery.



Mail To:
R.J. ROBERTS & CO.
P.O. Box 100 • Rochester, N.Y. 14603
(313) 651-2222

TALL & BIG MEN

**Send for
FREE Catalog**

WHAT A GUARANTEE

Your order from The KING-SIZE Co. is GUARANTEED both BEFORE and AFTER Wearing, Washing or Dry Cleaning. Unless you are fully satisfied, you may send it back for a full refund or exchange.

- ★ Brand-name shirts up to 22" neck and 38" sleeve
- ★ Slacks and jeans to 60" waist and 38" inseam
- ★ Jackets and outerwear to size 60
- ★ Shoes: boots, work shoes and sneakers to size 16EEE

FREE 96 PAGE COLOR CATALOG

Please send the latest KING-SIZE Co. Catalog

My Telephone Number Area Code

Name

Address

City

State Zip

THE King-Size Co.

7022 King-Size Bldg. Brockton, MA 02402

Georgia's Ocmulgee National Monument

By James Joseph



Few quick stops thrust the Interstate-highway traveler more dramatically into America's aboriginal past than Ocmulgee (oak-MUL-gee) National Monument, on the outskirts of Macon, Georgia.

Preserved and reconstructed on 683 acres of the Macon Plateau near the Ocmulgee River, are the East's most impressive archeological finds — the remains of six Indian cultures. The site was occupied by man for nearly 10,000 years (8000 B.C. to 1717).

Here, the Creeks, the last and among the most advanced of Ocmulgee's Indian inhabitants, are believed to have met Ferdinando De Soto on his final, fatal expedition (1541-2). And here, in 1690, English colonists built a trading post alongside the Creek Trading Post Trail where it crossed the Ocmulgee.

You can explore seven excavated or restored great mounds, which were the ceremonial and religious hubs of the Master Farmers (Indians of the Mississippian period), who lived here beginning about 900 A.D. Or you can stand

on the site of the British trading post and see the moats that surrounded its stockade. You also

Getting There

Leaving I-16 at Exit 4, on the northeastern outskirts of Macon, go north on Coliseum Drive to Emery Highway (first stoplight). Right on Emery Highway .8 mile to entrance, Ocmulgee National Monument, on your right. It is a little over 1 mile from Exit 4 to the monument entrance.

can hike Opelofa Nature Trail, an easy, mile-long swamp-and-forest ecology tour, or visit the archeological museum at Ocmulgee's newly refurbished museum.

The great mounds remain the lasting landmarks of life as it was in the plateau's ancient past. A driving tour along Temple Mound Drive will lead to the three largest mounds. Most massive is the rectangular, 300-foot-long Great Temple Mound. Earthen ramps originally led to its four-story-high flat top, the religious summit of Ocmulgee's Master Farmers. Still visible are the trenches — six to eight feet deep and a dozen feet wide — that fortified their town-sized village.

At the circular Earthlodge, the council house for the village's estimated 500-1,000 Mississippian-era inhabitants, you can view the original 1,000-year-old baked clay floor, circled by clay benches (with seating for 47 villagers) and the eagle-shaped, foot-high lodge-center platform, the village's ceremonial podium.

At Ocmulgee's visitor center museum, artifacts of the plateau's successive cultures — the Wandering Hunters, the Shellfish Eat-

ers, the Early Farmers, the Master Farmers, the Reconquerors and, finally, the Creeks — document this as among North America's oldest inhabited places. During summer months, Ocmulgee's ancient crafts are demonstrated.

At the visitor center (which, like Ocmulgee National Monument itself, is open daily except Christmas Day and New Year's Day, admission free), a 12-minute film explains the Macon Plateau's viewable present — and its distant past.

For More Information

For a brochure that includes a site map showing mounds, visitor center, self-guided trails, and picnic and parking areas, write: Superintendent, Ocmulgee National Monument, National Park Service, 1207 Emery Highway, Macon, GA 31201. Or phone (912) 742-0447.



Ford Motor Company Collector Plate

This beautiful porcelain plate measures 10 1/4" in diameter and is produced in nine colors with 23K gold edging to enhance its beauty. The colorful face design portrays three generations of the Ford family and the back of the plate carries a concise history of the company. This exciting



commemorative plate with its distinctive work of art will be a valuable addition to your collection, and we believe will become an heirloom as years go by. The plate comes packaged in an attractive 2 pc box and can be used as a memorable gift for any occasion. The cost of the plate is \$21.95 plus \$2.50 for shipping and handling. If you are not satisfied with your plate you may return it within 14 days for a full refund. Allow five to six weeks for delivery. Please send your order with remittance to:

A. I. Morrison & Company

15401 Century Drive, Dearborn, MI 48121

I have enclosed my remittance as follows:

— Plate(s) @ \$21.95 each plate \$ —

Michigan residents add 4% for sales tax . . \$ —

Shipping and handling @ \$2.50 per plate . \$ —

Total amount enclosed \$ —

Please charge my credit card:

Visa, No. _____ Expiration date _____

MasterCard, No. _____ Expiration date _____

Name _____

Address _____

City _____ State _____ Zip _____

FREE TREES

3 White Flowering Dogwoods



Long-lasting white blossoms every spring
Red berries attract birds all winter

Fast-growing up to 25 feet
Guaranteed to grow, or replaced free!

Plant Trees For America!
Join The 100th Anniversary
Celebration of Arbor Day Sponsored By
The National Arbor Day Foundation.

Join today! Get your free trees, and plant them for America!

Now, for a limited time, you can participate in this National Arbor Day Foundation campaign to promote tree planting in America.

During 1982, the 100th anniversary of Arbor Day, the Foundation . . . a non-profit organization . . . will give three White Flowering Dogwoods to new members contributing \$10.00. Your contribution is, of course, tax deductible.

This White Flowering Dogwood was carefully selected for this campaign because of its: hardiness • low maintenance • beautiful large, long-lasting blossoms • brilliant fall foliage • attractiveness to birds • year-round beauty.

Your trees, each 3 to 4 feet tall, will be delivered in time for planting. The foundation pays for shipping. Easy planting instructions included.

National Arbor Day Foundation

Box DW 6768, Garnerville, N. Y. 10923

YES! Please send my 3 FREE White Flowering Dogwood Trees.

Deliver in time for planting this Fall.

My \$10.00 membership contribution is enclosed

Name _____

Address _____

City _____

State _____ Zip _____

Sorry, we cannot ship to CA, WA, AZ, AK, HI, FL.

FAVORITE RESTAURANT RECIPES

By Nancy Kennedy

Captain Boomer's, Corpus Christi, Texas

Captain Boomer's is situated on a 50-year-old barge docked in Corpus Christi Bay. The barge has been transformed into an attractive two-level restaurant. Not sur-

prisingly, fresh seafood is a specialty. Open daily for lunch and dinner. Open for dinner on all holidays. Reservations not accepted. Located at Peoples Street T-head.

Take I-37 to the waterfront, then go three blocks south. Guests arriving by boat may dock in a nearby marina.



Painting by Tom Lynch

SHRIMP ROCKEFELLER

- | | |
|---|--------------------------------------|
| ¼ pound bacon, chopped | 1½ teaspoons Worcestershire sauce |
| ¼ pound butter, melted | 1¼ cups bread crumbs |
| 2 pounds fresh spinach, cleaned and stemmed | ¼ cup Pernod |
| ½ stalk celery, minced | 1 cup half-and-half |
| 1 small onion, chopped | 2 pounds shrimp, peeled and deveined |
| 1½ teaspoons white pepper | Grated Monterey cheese |
| 1½ teaspoons garlic salt | Buttered crumbs |
| 1½ teaspoons Tabasco | |

Sauté bacon until done (do not drain), add butter, spinach, celery, onion, pepper, garlic salt, Tabasco and Worcestershire. Sauté on low heat until celery is tender. Remove from heat, add bread crumbs, Pernod and cream. Stir well. Put shrimp in 9x13-inch dish. Cover with sauce. Top with grated Monterey cheese. Sprinkle with buttered crumbs. Bake in a 450° oven for 15 to 20 minutes. Serves 6 to 8.

MUD PIE

Crust

- | | |
|-------------------------------|-----------------------------|
| 2 cups ground graham crackers | ½ cup brown sugar |
| ½ cup melted butter | 2 teaspoons ground cinnamon |

Combine ingredients and press into bottom and sides of a 9-inch cheesecake pan. Freeze.

Filling

- | | |
|--|----------------|
| 2 quarts soft coffee ice cream | Whipped cream |
| 2 cups Hershey's chocolate fudge topping | Sliced almonds |

Fill graham cracker crust with ice cream and freeze hard. Top ice cream with fudge topping and re-freeze. Cut and serve topped with whipped cream and sliced almonds. Serves 12 to 14.

B/J Strawberries Restaurant, Erie, Colorado

A retired Convair 990 jetliner, permanently grounded at Tri-County Airport, has been remodeled into a full-service restaurant. All its foods are home-cooked in-

cluding dressings, soups and sauces. Open for lunch Monday through Friday, for dinner seven days a week, and for brunch Sunday. Reservations are suggested.

The restaurant-in-a-plane is at 3000 Airport Drive, 4 miles west of I-25 on Route 7, about a 20-minute drive north of Denver.

TRIPLE DECKER GRILLED CHEESE SANDWICH

- | | |
|--|-------------------------|
| 3 slices of bread
(your choice) | 1 slice American cheese |
| 2 slices fresh tomato | 1 slice Cheddar cheese |
| ¼ cup Bermuda onion,
chopped | 1 slice jack cheese |
| ¼ cup diced green
pepper or diced
black olives | |

Toast bread. Arrange on broiler pan. Put tomato slices on one piece of toast; cover with American cheese. Put onion on the second piece; cover with Cheddar cheese. Put green pepper (or black olives) on the third piece; cover with jack cheese. Place all three under broiler until cheese is melted. Then stack the toast: green pepper (or black olive) combination on the bottom, then the tomato-American cheese layer, topped with the onion-Cheddar cheese layer. Cut into quarters and serve with French fries or onion rings. Serves 1.

CONVAIR BROILER CHICKEN

- | | |
|---|----------------------|
| Small fryer chickens, split | Worcestershire sauce |
| Oil | Angostura bitters |
| Seasoned salt (equal
parts of salt, white
pepper, garlic salt and
MSG) | |

Arrange chicken in a shallow dish. Mix enough Worcestershire sauce and bitters to cover amount of chicken to be marinated, using 2 parts of Worcestershire to one part of bitters. Insert finger along chicken back and loosen the skin around the breast and leg, creating a pocket. Pour marinade over chicken. Be sure marinade gets under the skin and will penetrate the flesh. Refrigerate at least 24 hours. Then rub each chicken with oil and sprinkle with seasoned salt. Put in plastic wrap and refrigerate. At serving time, microwave for 4 minutes on high or bake at 350° for 25 minutes. Saturate chicken with marinade and place on broiler, cut side up. Continue to brush marinade on the chicken while turning and browning it — at least three times.

Painting by A. J. Miller



The Landing, Tuscaloosa, Alabama

"Excellent food served in a relaxed atmosphere" is the goal Jack Kapphan, manager and host, has set for his restaurant. Specialties include prime ribs, steaks, seafood and a soup-and-salad buffet. Open seven days a week for

lunch and dinner. Boating, fishing and golf facilities are available in the area, as well as historic sites and antebellum houses. The address is 2100 McFarland Boulevard East. From I-59, drive west on U.S. 82 about one mile.

Painting by Robert Boston



STUFFED LOBSTER TAILS

- | | |
|---|--|
| 4 5-ounce South African lobster tails | $\frac{1}{2}$ teaspoon dry mustard |
| 6 medium scallops | $\frac{1}{8}$ teaspoon freshly ground black pepper |
| 1 cup thick cream sauce | $\frac{1}{8}$ teaspoon Lawry's Seasoned Salt |
| 2 stalks celery, chopped | $1\frac{1}{4}$ ounces dry sherry |
| 2 stalks scallions, chopped | Juice of 1 lemon |
| 1 cup croutons | Melted butter |
| $\frac{1}{4}$ cup chopped fresh mushrooms | Paprika |
| 1 teaspoon Worcestershire sauce | |

Cook scallops and lobster tails separately in seasoned boiling water. Add one cup scallop stock to cream sauce. Combine scallops, celery, scallions, croutons, mushrooms, Worcestershire, mustard, pepper, seasoned salt, sherry and lemon juice with cream sauce. Split lobster tails, pull out meat and fill cavity with stuffing, then lay lobster meat back over shell. Brush butter over lobster meat, sprinkle with paprika. Bake in 400° oven for 7 to 8 minutes or until done. Serves 4.

ENDIVE SALAD

- | | |
|--|--|
| 1 large head endive, washed and chilled | $\frac{1}{8}$ teaspoon oregano |
| 2 hard-cooked eggs, diced | $\frac{1}{8}$ teaspoon granulated garlic |
| $\frac{1}{4}$ cup cooked bacon bits | 3 green onions, diced |
| 6 medium shrimp, diced | 1 green pepper, sliced thin |
| $\frac{1}{2}$ cup cooked ham, julienne | 8 cherry tomatoes |
| $\frac{1}{2}$ cup Swiss cheese, julienne | Salt and freshly ground pepper, to taste |
| $\frac{1}{2}$ cup sharp cheese, julienne | |

Dressing

- | | |
|--------------------------------|------------------|
| $\frac{1}{8}$ cup wine vinegar | 1 cup mayonnaise |
| $\frac{1}{4}$ cup olive oil | Juice of 1 lemon |

Combine salad ingredients in large salad bowl. Combine vinegar, oil, mayonnaise and lemon juice. Add dressing to salad ingredients. Toss gently. Serve on chilled plates. Serves 6 to 8.

'That's OK, Lauren...'

By Bill Hunter

People in show business and the creative professions tend to exhibit a lot of enthusiasm and imagination with telephone answering machines. They like to entertain their friends anyway, and they feel that amusing recordings will further induce their callers to leave messages.

Frank Simon, who auditions actresses for a living, uses this approach: "Hi, you have reached (telephone number), but there's

no one here. Wait! Before you hang up, hear me out. Look at it this way — you're not wasting a dime, you're getting a chance to make your very own personal audition tape. So get your act together. Ready? Here's your cue, the beep."

Michael Davis, the ax juggler in the Broadway hit, *Sugar Babies*, joshes his callers by threatening to take a hatchet to anyone who doesn't leave a message.

An advertising executive, who worked on the Fortunoff account when Lauren Bacall was the New York jewelry store's spokesperson, uses part of her commercial routine for his home message. "Hello, I'm Lauren Bacall," the tape begins in the actress' very throaty voice. Then, as if Miss Bacall were there to take his personal messages, he interrupts the tape with, "That's OK, Lauren, I'll take this call." □

NE

The New England Collectors Society Presents Its 1982 ANNUAL CHRISTMAS BELL

The Songs of Christmas



"Hark the Herald Angel"

- Each silver-plated bell is serially numbered, individually hallmarked, and registered.
- Limited Edition available at original price only until December 25, 1982.
- The exquisitely crafted bell is produced by Reed & Barton, one of America's leading silversmiths. Not available in stores.
- Attractively gift packaged.
- Priced at only \$14.00.

The 1982 Annual New England Collectors Society Christmas Bell will be issued in a strictly limited edition available at original issue price only until December 25, 1982. A delicately sculpted handle portraying one of the most memorable songs of Christmas "Hark the Herald Angel" adorns this bell. All future annual editions will depict a different "Song of Christmas".

Consider this unique and beautiful bell as an extraordinary collector's item for yourself, and



Approximate size of bell 4 1/2"

also as a memorable Christmas gift for others. It could well be the start of a most interesting and rewarding holiday tradition.

NE The New England Collectors Society

62 Eastview Avenue • Dept. XB-1
Pleasantville, NY 10570

Guaranteed shipment for Christmas delivery
on all orders received by November 24, 1982

Please enter my order for the 1982 Annual Christmas
Bell. I have enclosed my remittance as follows:

_____(Qty.) Bell(s) @ \$14.00 each \$ _____

Shipping & handling @ \$1.50 per bell \$ _____

Total amount enclosed* \$ _____

*New York residents add 5% sales tax.

Name _____

Address _____

City _____ State _____ Zip _____

☐ Please check if you wish to have any bell shipped to a different address and indicate specific instructions on a separate sheet of paper. Also include any message for a gift card which we will provide if requested.

Make check or money order payable to The New England Collectors Society.

Please allow 8-10 weeks for delivery.

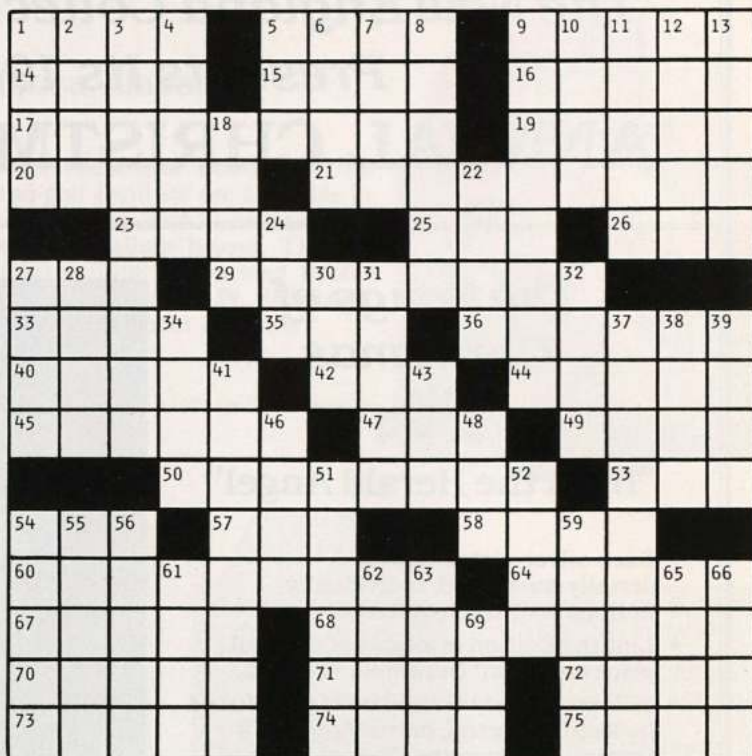
CROSSWORD PUZZLE

Ski-Daddle

By Sylvia Bursztyn and Barry Tunick

ACROSS

- 1 Comet's cloud
- 5 Set right
- 9 Curved nails
- 14 Like _____ of bricks
- 15 Venetian explorer
- 16 Scorpio neighbor
- 17 Busy Vermont ski area
- 19 Glowing coal
- 20 Mister, in Madrid
- 21 Colorado ski resort
- 23 Naval chains
- 25 Soc. of Mfg. Engineers
- 26 Ring abbreviation
- 27 _____ du Lieber!
- 29 Busy Colorado slopes
- 33 "_____ -a-doop"
- 35 Using water
- 36 Roman road
- 40 Flynn role Captain _____
- 42 Small child
- 44 Fairylike
- 45 Confused
- 47 Inlet
- 49 French state
- 50 Ski resort near Salt Lake City
- 53 Corrida cry
- 54 Belgian resort
- 57 Crag
- 58 Chilean cape
- 60 Colorado ski resort
- 64 American portraitist
- 67 Weasel cousin
- 68 Idaho ski resort
- 70 Union general
- 71 _____ clock scholar
- 72 Domed projection



- 73 Tapestry
- 74 Vexed state
- 75 River to North Sea

DOWN

- 1 Rotating machinery pieces
- 2 Sioux Amerind
- 3 Oregon ski resort noted for vertical rise
- 4 Vex
- 5 Horsepower abbreviations
- 6 Long times
- 7 Thanks _____!
- 8 Nearest the nadir
- 9 San _____, California
- 10 An arm or a leg
- 11 Monastery manager
- 12 Inflict, as vengeance
- 13 Painter Andrea del _____
- 18 Tough trip
- 22 Prophet from Tekoah
- 24 What a seamstress does
- 27 Quatrain pattern

- 28 Viral infection
- 30 Thus far
- 31 64 to 72 mph wind
- 32 Gardner of mystery
- 34 Party pros
- 37 Minnesota area noted for ski lifts
- 38 Clock face
- 39 Poker stake
- 41 Artificial teeth
- 43 Padre's sister
- 46 Word with step or stop
- 48 Kind of blond or can
- 51 Carpi
- 52 Soup, in Seville
- 54 Small pore
- 55 First Pope
- 56 Communion table
- 59 Fresh team
- 61 Mother of Helen
- 62 Tune for two
- 63 Feminine suffix
- 65 _____ majesty
- 66 One who watches
- 69 Solemn pledge

Solution to last month's puzzle



(Solution in next month's issue)

Share Your Anecdotes, 'Gallery' Suggestions

In each issue, *Ford Times* publishes anecdotes sent in by readers. These brief, original accounts relate amusing incidents from personal travel, vacation, automotive or dining-out experiences. The magazine pays \$50 for each one used. If you have one to share, mail it to: Anecdotes, Ford Times, The American Road, Room 765, P.O. Box 1899, Dearborn, MI 48121-1899. Limit your account to a single, double-spaced typewritten page. Sorry, entries can't be acknowledged or returned.

We're also looking for unusual or noteworthy owners of Ford cars or trucks. If you have a candidate for "Gallery of Ford Owners," write: Gallery, Ford Times, at the same address as above.

Ranger! New-size 4x4 by Ford.

Ford un-cramps the cab.
It's the widest of any small pickup! Seats 3 with standard bench seat. Options include bucket seats and sporty overhead and floor consoles.



Get it together - Buckle up.



Tough and Independent.

That's the new-size Ranger 4x4! Ford's tough Twin-Traction Beam Suspension eases front wheels over bumps independently. Plus tough double-wall construction and a payload up to 1610 lbs.

30 EST. HWY.

21 EST. MPG

With optional 5-speed. Use for comparison. Your mileage may differ depending on speed, distance and weather. Actual highway mileage and California ratings lower. Actual EPA ratings were not available at press time. Ford tests indicate that EPA ratings should equal or exceed these projections. See your Ford Dealer for EPA mileage guide.

2.3Lx5=GO! Ranger's formula for 4-wheel 'in' fun! Team a standard 2.3L engine with optional 5-speed overdrive and take off!



See up the new-size Ranger. The agile Ranger's just right for rugged trails. It has all the off-road options like automatic locking hubs* and maximum 30 gal. fuel capacity with optional auxiliary tank.

*AVAILABLE JANUARY 10, 1983

FORD

FORD DIVISION



AMERICA'S TRUCK

**TOUGH
FORD
RANGER**

Ford Times is sent to you by:

1983 FORD ESCORT WAGON.



THE BEST-SELLING WAGON IN AMERICA.



HAVE YOU DRIVEN A FORD...LATELY?



FORD DIVISION