



CHAMPION—Mrs. J. J. Frank, right, sends a drive off the tee during Wednesday's women's golf championship play at the Lebanon Country Club. Mrs. Frank defeated Mrs. Ted Long, left, in the finals, 4 and 2, to regain the title she held in 1957. Mrs. Long was club champion in 1960.

Mary Haworth's Mail

Secretary Loves Boss, Leaves Husband

Dear Mary Haworth: I suppose my problem is old-hat to you, but please help me.

I am 30, have one child, a daughter 5, and have been separated from my husband for a year, because I felt there was no love in our marriage.

I won't go into details (as that isn't my problem), except to say that I talked with our pastor before I left my husband and he seemed to feel I was acting on mature reflection, with good reason.

About six months prior to leaving my husband I had returned to work in an office where I was employed before marriage. This time I have a different boss. He is 46, married, childless.

We fell in love from the start, I guess, though neither of us admitted it until four months later. I knew Dan was what I was looking for and he felt the same. From the start we both knew we wanted to marry. But we don't seem to be making any headway towards it and I have been miserable most of the time.

Somewhat I can't bear sitting and waiting (like some kind of culture) and pretending I don't mean any more to Dan than just a secretary. It was something beautiful to me, yet I can't

feel that way when our love is hidden and sneaky.

Gives Her Boss An Ultimatum

I guess I know he truly loves me, otherwise he couldn't put up with my hatefulness. But if he loves me so much—the love of a lifetime, as he says—how can he continue his marriage?

I have given him an ultimatum: if he is still with his wife by August 1, just forget me. I have thought of all sorts of things I could do if he doesn't decide either way. Such as go back to my mother's to live, or back to my husband, to make my word stick. The trouble is I don't want to leave town and I couldn't go back to my husband as it wouldn't be fair to him.

I don't know what to do; or who is right, who is wrong. Except of course that the whole thing is wrong. But I don't feel I am taking Dan from his wife. I firmly believe if there is love in marriage, that can't happen.

Plaintiff Herself Unable to Love

Dear V. J.: In condensing your letter to fit this space I've omitted much relevant detail. For example you say: "I am from divorced parents. Maybe I just need a tremendous amount of love and proof of it, not just promises. I know I have so much love to pour out, but I just can't when

Dan is hurting me like this." Etc.

I am afraid the truth of the matter is, you have almost no love to give. If you had, you would have stayed with your marriage and made something worthwhile of it, or of yourself (in terms of character development and spiritual growth) even if you never attained heaven on earth in the alliance.

St. John of the Cross is credited with saying: "Where love is lacking, put love, and you will have love." The late Pope John demonstrated the truth of this saying to the world. He loved human beings with ardent interest, angelic kindness and with profound concern for their individual well being. And humanity, so little accustomed to such selfless devotion, loved him back with a great upsurge of delight.

Problem Inheres In Her Personality

Your lamentable experience, in leaving the frying pan for the fire in pursuit of love, indicates that you operate "strictly from hunger," as the phrase is.

By your own admission you react with rejection in relation to your husband, and with hatefulness in relation to your paramour, on finding that neither man is any better able to love than you are. Which surely means, as I said before, that neurotic incapacity to love is the link in your personality that needs correcting.

You are going in circles, getting nowhere, so long as you try to make sense of your senseless involvement with your boss, who is a neurotic type in his own right. To get a line on what motivates Dan's romantic urge, and how little the "other woman" can expect from him, read Dr. Edmund Bergler's book "The Revolt of the Middle-Aged Man."

M. H.

Mary Haworth counsels through her column, not by mail or personal interview. Write her in care of the Lebanon Daily News.

19th Child Is Born To Elverson Woman

READING, Pa. (UPI) — Mrs. Elizabeth M. Millisock, 43, gave birth to her 19th child in 23 years of marriage Wednesday at St. Joseph's Hospital here.

The baby was a seven pound, 13-ounce boy.

Millisock, 44, is a construction worker for a Spring City contractor.

Three of their children died in infancy. The two oldest boys are married but all the others live with their parents at their home in nearby Elverson.

The Millisock's children range in age from two years to 22 and includes five girls.

"We never planned a large family, but just accepted it as we went along. I know one thing though, if there were fewer children, there would be less fun around the house," Mrs. Millisock said.

Waxing is never necessary for marble, but if you prefer to wax yours, use a colorless, light paste wax. Waxing of white marble is not considered advisable as it may in time give a yellowish tone to the marble.

School's out, teachers are gone and the youngsters have all the time in the world to launch into a summer of fun that frequently takes them into hazardous or dangerous areas.

Jean Kinkead, women's consultant to insurance companies of Hartford, Conn., urges special care to prevent accidents and injuries during the next two months as children dart across streets, climb trees, poke into storage areas and, in general, make it a point to be exactly where they shouldn't be.

List Precautions

For a safe and sane summer, she suggests a number of precautions that can be kept in mind by everyone in the neighborhood:

1. When backing out of the garage, be sure a toddler is not playing somewhere on the driveway. Many small children have been injured, sometimes fatally, in their own yards, where they were thought to be safe from harm.

2. While driving anywhere, keep to a moderate rate of speed and observe the traffic lights. Often youngsters cross blindly on the green light without looking to see whether a violator may be coming in defiance of the light. Keep a sharp lookout for children and pets and be sure your brakes are in good order so you can stop in time should someone run in front of your car.

3. Motorists should also be especially careful driving near bicyclists. Parents should be sure that the child is taught safe principles of bicycling and that his bike is equipped with a horn, a light and a reflector for the rear wheel. Bicycles do not belong on busy highways so be sure your child confines his bike riding to quiet blocks around his home or the sidewalk.

4. Poisons, insecticides, powerful drugs, sleeping pills and other dangerous medicines as well as household lyes and bleaches should be locked away from the reach of small children. At a health department's recommendation a "poison cupboard" or chest with a lock for such items so that children cannot obtain them.

Cover Pools

5. Swimming pools should be covered or the fence around it locked when not in use.

6. Youngsters should never swim alone. Whether in a pool or natural swimming hole.

Cooks Corner

FRIDAY FARE

The dressing for this salad is patterned after a popular New Orleans recipe.

Jellied Maitre d'Hotel
Caraway Crackers
Creole Shrimp Salad Rolls
Fresh Fruit Beverage
CREOLE SHRIMP SALAD

1 1/2 pounds medium-size shrimp (cooked, shelled and deveined)
1-3 cup salad oil

2 tablespoons garlic-flavored wine vinegar
1/4 teaspoon salt

1 teaspoon paprika
2 tablespoons prepared mustard
1 cup finely diced celery

1-3 cup finely diced (4 small) scallions with green tops included
1/4 cup minced parsley

Lettuce and tomatoes
Cucumbers or radishes
Slice shrimp in half lengthwise.

With a fork beat together thoroughly the oil, vinegar, salt, paprika, and mustard; mix in celery, scallions and parsley. Arrange lettuce, tomato and cucumber or radishes on a serving plate with shrimp in center; pour sauce over shrimp.

Makes 6 servings.

Note: Sauce may be made ahead, covered tightly, and refrigerated for an hour or longer to blend flavors.

al body of water, they require adult supervision.

7. Be sure your children are taught to swim as soon as possible. Until they learn, make them keep to the shallow water and keep them always within your sight.

8. Boating presents hazards all its own. Children should be required to wear life preserve jackets aboard until they reach the age of discretion. (This should be considered the age when they are strong enough swimmers to keep afloat for indefinite periods should an accident occur.) When not being worn, life preservers and jackets should always be kept readily available on a boat's deck in case disaster strikes.

9. Screen bathing areas for broken glass, tin, sharp objects and place them promptly in a refuse container. Summer is the barefoot season and every precaution should be taken against cuts. Bring along a small first aid kit when you go to the beach with an antiseptic and bandages for emergencies.

10. Does your child need a telanus booster before heading for camp this year? A physical check-up is advisable anyhow before Junior heads off for the woods.



Engaged

Mr. and Mrs. Pearse Hollenbeck of Cassopolis, Michigan, announce the engagement of their daughter, Patsy Ann, to H. Ellis Kreider, son of Mr. and Mrs. Elhan A. Kreider of Campbelltown.

Miss Hollenbeck is a graduate of the South Bend College of Commerce, South Bend, Indiana, and attended Moody Bible Institute, Chicago. She is serving as a secretary in the home office of the Brethren in Christ World Missions, Elizabethtown.

Mr. Kreider attended Lebanon Valley College and was graduated from Houghton College, Houghton, New York. He is self-employed as a real estate broker.

An October wedding is planned.

Feted At Party

Mrs. Joseph H. Burke, 2553 Long Lane, was feted with a surprise party Sunday in honor of her 30th birthday. Thirty-four guests attended the event held at the home of Mrs. Burke's foster parents, Mr. and Mrs. John A. Geib, Richland RD 1. A buffet luncheon, featuring a three-tiered cake, was served.

Personals

MRS. EVELYN DeLONG and MRS. BERTHA WERT of Pine Grove RD 3 have left for an extended visit in San Antonio, Texas, with their brother and sister-in-law MR. and MRS. CARL F. BRETZIUS.

MR. and MRS. WALTER KESSLER and daughter, CONNIE, 123 Penn Ave., Robesonia, have returned from an 11-day vacation trip. They visited RALPH and HENRY KESSLER and their families in Omaha, Nebraska, MR. and MRS. RICHARD DUNKER and family in Illinois, and MR. and MRS. WILLIAM CORUM and family in Louisville, Kentucky.

MR. and MRS. OSCAR J. GUYER of 904 S. Third Ave., have returned from a seven-day cruise to Port Antonio, Kingston, Jamaica and Nassau, aboard the steamship Ariadne. They embarked at Miami, Florida.

ROGER and JEFFREY HUTCHINS of Toms River, N. J., are spending two weeks with their uncle and aunt, MR. and MRS. FRANK GABLE, Lebanon RD. 4.

Entertain Patients

American Legion Auxiliary units sponsored two events Wednesday for patients at the Lebanon Veterans Administration Hospital.

Sixty-eight patients attended a picnic in the hospital picnic grove. The affair was sponsored by the American Legion Auxiliary, Myerstown.

A ward party in Building Two, Ward 3B, was sponsored by the Legion Auxiliary, Department of Pennsylvania. Fifty patients participated.

Mrs. Anna Mae Moyer was in charge of arrangements for both events.

Mrs. J. J. Frank Wins Women's Golf Title

Mrs. J. J. Frank regained the Women's Golf Championship at the Lebanon Country Club yesterday defeating Mrs. Ted Long 4 and 2. Mrs. Frank shot an 87 in the 18-hole final round while Mrs. Long scored with a 93.

Mrs. Frank first held the club championship in 1957. Mrs. Long was champion in 1960.

In winning the 1963 title Mrs. Frank held a three stroke edge at the end of 9-holes and added another three strokes in the back nine.

The new champion replaces

Mrs. Robert Wenger who had held the title in both '61 and '62.

On her way to the title Mrs. Frank shot five pars, eight bogies and one birdie.

Mrs. Long ran into trouble on the par three twelfth hole and shot herself out of the contention when she scored a six on the hole.

Hole 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 Out
Mrs. Frank 4 6 4 6 4 5 5 5 5 5 5 5 5 5 5 5 5 5 45
Mrs. Long 7 7 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 45

Amy Vanderbilt

Uses For Playing Cards

"DEAR MISS VANDERBILT: Because my husband and I play bridge a lot and are members of a bridge club, I have collected quite a few old cards that I hesitate to throw out. Is there some interesting way they could be used as decoration or for children's parties? I would like to pass them on and collect more for use in hospitals, the boys' club and so forth, if I thought there would be any use for them."

"What would you think about a children's card party — for boys 11 and 12? — M. G., Pittsburgh."

I am sending you a booklet, "Uses for Old Cards." It gives 35 ways of using old playing cards at parties, for decorations and so forth. I am sure your local hospitals would like very much to have you collect more for them — and so would the boys' club.

Boys of the age you mention usually love cards. It might be fun to have a party for them on a hot summer night in the basement. You could have a round table, if possible, hang an overhead light and give each one a green celluloid eyeshade. You can find these in office supply stores. For food, serve potato chips, soft drinks, hot dogs with plenty of mustard.

"DEAR MISS VANDERBILT: The girl in the bank where I work has the habit of returning customers' calls (they call about their balances) by announcing herself as, 'This is Jean from the Bank.' I contend she should say, 'This is Miss Jones from the bank.' Ours is a branch of a very big national bank. What do you say?" — D. L., Flushing, N. Y.

You are quite right.

Tiny, purse-size pads saturated with nail polish remover are offered for the on-the-go woman. The pads in laminated foil packets eliminate the threat of spilled bottles. The maker said one pad does 10 fingers.

Marketer's Guide

Variety Of Meat, Vegetables Are Plentiful

Mothers shouldn't have any trouble pleasing the family at dinner time this week. Let's take a look at the Sunday menu: There's baked ham or standing rib roast of beef, creamed new potatoes and peas, corn-on-the-cob, fresh applesauce and peaches for dessert. You'll find these items prominently displayed throughout area food stores this week as some of the better food values.

Food shoppers will notice higher price tags on beef at the meat counters this week. Prices jumped 4 to 10 cents a pound on all beef cuts, with the exception of those selected for week-end features. Hindquarter cuts, such as T-bone

steak and rump roast, bear most of the price increases; that's why you'll find this week's beef values from the forequarter — standing rib or chuck roast.

A cutback in the number of cattle coming to market accounted for the mark-up. Prices have been a bit unfavorable to cattlemen lately and pasture conditions are reported to be good, so they just decided to hold back for a while.

Values In Pork

Smoked ham and picnic shoulder are other meat items getting merchandising attention in area stores. Fresh pork cuts haven't been on the value list for some weeks because of rising costs and a fall-off in demand for pork, particularly roasts, in the summer months. But the smoked items were processed earlier in the spring when prices were low.

er and put in storage. Processed pork items are now attractively priced when compared to the fresh cuts, and they also make a good change of pace for the retailer to feature.

Local Produce

The first-of-season home-grown sweet corn will be available in some stores, but that fresh picked quality will also be found in corn coming from New Jersey and southern Ohio.

Another summer treat for many will be new potatoes and peas and both items are "best" buys in vegetables.

Peaches, bananas, and watermelon are at the top of the fresh fruit value list this week. A new fruit item at many produce counters this week is transparent apples.



WED 60 YEARS—Mr. and Mrs. Irvin Herr of Annville RD 1, who are noting their 60th wedding anniversary today, posed for the photo, above, at the time of their marriage.



Annville Couple Observes 60th Wedding Anniversary

Sixty years of wedded life are being celebrated today by Mr. and Mrs. Irvin Herr, who reside at Annville RD 1.

They were married July 18, 1903, at Sunnyside by the Rev. Aaron Gingrich. Open house is being held at the couple's home this week in honor of the occasion.

Mrs. Herr, 81, is the former Annie Mengel, daughter of the late Mr. and Mrs. Emanuel Mengel. Her husband, 79, is a farmer and is still quite active. His parents are the late Mr. and Mrs. Rudy Herr of Annville.

The Herrs have two children, Mrs. Ralph Kreider of Myerstown and Mrs. Verna Eshelman, Lebanon RD 4. Seven grandchildren and 16 great-grandchildren complete their family.

Contract Bridge

By B. Jay Becker

East dealer. Neither side vulnerable.

NORTH		EAST	
♠ K 7 3		♠ 6 5 4 2	
♥ A 6 3		♥ 9 7 5	
♦ A 7 5		♦ J 9	
♣ K Q 5 2		♣ J 10 7 3	
WEST		SOUTH	
♠ 10 9 8		♠ A Q J	
♥ 10 8 4 2		♥ K Q J	
♦ 10 8 4 2		♦ K Q 6 3	
♣ 9 6		♣ A 8 4	

The bidding:
East South West North
Pass 2 NT Pass 7 NT

Opening lead — ten of spades. Let's say you're declarer at seven notrump and West leads a spade. The contract is not bad because you have twelve tricks on top and many different ways of acquiring the thirteenth.

Thus, the diamonds or clubs may be divided 3-3, and in either case your troubles would be all over. Also you could make the hand by means of a squeeze, even if both suits broke badly, provided the opponent with the diamond length also had the club length.

In that case, you could make the hand by cashing three spades and three hearts, and your unfortunate opponent would be forced to relinquish his stopper in one minor suit or the other.

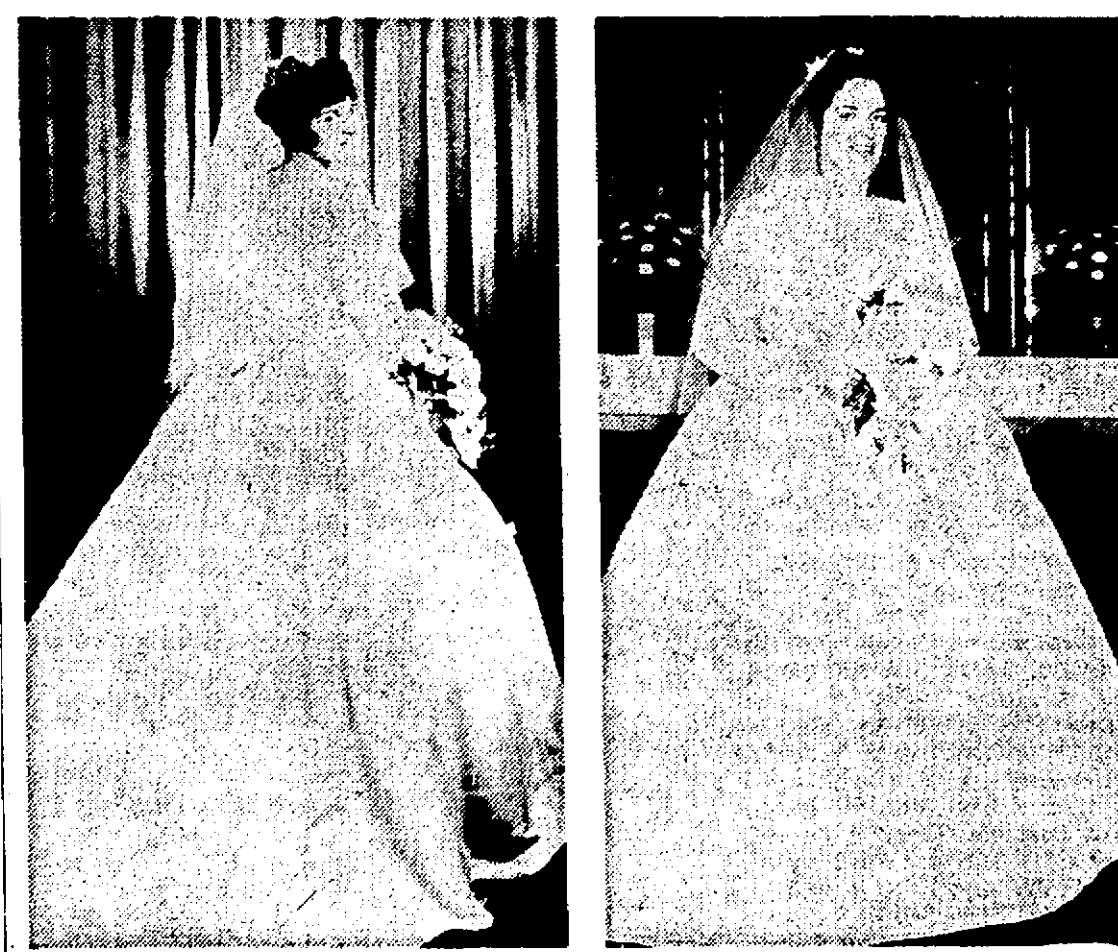
There is also a fourth possibility that is not so apparent. The defense might make a mistake if given the opportunity. This possibility cannot be ignored because it provides a way of making the hand even if one opponent has the diamond length and the other has the club length.

The best thing to do is win the spade with the ace and cash the A-K-Q of clubs. Since dummy has four clubs in clear sight, this can do no harm, because it must be assumed that neither defender holding four clubs would part with one of them if the other suits were led first.

West may or may not make the right discard — it is not easy for him to choose correctly — but at least you've given yourself an extra chance to make the contract.

Note also that this method of play does not relinquish the possibility of a successful squeeze if either opponent is long in both diamonds and clubs.

Tomorrow: Bidding over a redouble.



MRS. PETER ELLO, formerly Anna Vragovich, 1778 Grace Ave., daughter of the late Mr. and Mrs. George Vragovich, became a bride in St. Mary's Ukrainian Catholic Church, Reading. The groom is the son of Mr. and Mrs. Peter F. Ello, 321 S. Ninth St.

MRS. RAYMOND E. FIELDS became a bride in Faith Reformed Church, Grantville. She is the former Dora Ruth Warren, daughter of Mr. and Mrs. Glenn Warren of Jones-town RD 2. Her husband is the son of Mr. and Mrs. Charles Fields of Grantville.