

All in the Family

Can You Name The 7 Dwarfs?

By Sarah Child



For years I have been working crossword puzzles, the Sunday New York Times crossword puzzles, to be exact.

And for years I have been frustrated in my efforts, completing about half of the puzzle when I am lucky. Upon very few occasions I have managed to get three-fourths of particular crosswords unaided. But never, ever have I been able to finish one without help.

Last week, all that changed. I, singular, unaided, without help came within two words of success.

What's more I neglected to pile up on the table next to me my standard aids, which include "Bartlett's Quotations", "The Joy of Cooking," an Atlas, "The Random House Dictionary of the English Language", "Book Digests" and "American Handy-man."

Instead, one slim, compact paperbacked little volume rested on my lap: "The Dell Crossword Dictionary".

I had seen the book on shelves in every book store and counter I came across. But I had been swayed by those purists who maintain that real puzzle workers do not rely on such crutches.

I ignored the fact that they don't believe in all the books I depended upon either.

The decision to switch came at vacation time when the suitcase space barely gave me room to stick in the never finished puzzles, a sharp copy pencil and a gum eraser.

In a coastal town in Maine I found my copy of the crossword dictionary.

No more do I have to search through my books to discover who "Nichol's hero" might be. I simply look it up in my crossword dictionary and find out it is Able, presumably of "Abie's Irish Rose."

Trouble remembering all seven of the Dwarfs? There they are in my one book starting with Doc and ending with Bashful.

Six letter word for Shakespearean forest? It's Arden. The Latin for door? Janua. Cornish prefix for names? Lan or maybe Ros.

How about bacteriologist's wire. No sweat. It's Oese. An Indian tribe of South Carolina. Why, Catawba as anyone could tell you.

A poisonous bean? Try Calabar.

It has of course, its limitations.

An American patriot? Well, there's Hale and Otis and Allen and Revere. (One must not be too concerned that patriots with longer names get short shrift in crosswords.)

Or that Dutch painters include Lis, Hals, Lely and Steen and completely ignore the most famous of them all — Rembrandt.

This Week's Mini-Math Answer

-3	+4	/	-5	+1
+4	+1		-2	+5
+1	-2		-3	+4
-3	-4		-5	+1

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Ithaca — Vince Tryon has been elected grand knight of Ithaca Council 277, Knights of Columbus; Steve Zahorian is deputy grand knight. Heading the Fourth Degree Assembly as faithful navigator is Claude Colleyacme.

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COURIER / RECIPES



Never think of leftover ham as leftover ham. Think ham loaf! And never hesitate to serve this homey dish to company under the misconception that dinner for company somehow has to wreck the week's food budget.

This ingenious recipe uses raisin bran flakes instead of bread crumbs for a moist, flavorful ham loaf. And there's a fluffy mustard sauce to enhance it. Whipped sweet potatoes baked in a casserole alongside the ham loaf, and frozen green peas with sauteed mushrooms go well with this combination.

HAM LOAF

- 1 cup bran flakes with sugar-coated raisins
- 1/2 cup milk
- 2 eggs, slightly beaten
- 2 tablespoons finely chopped onion.
- 2 tablespoons finely chopped celery
- 1 tablespoon prepared mustard
- 1 teaspoon Worcestershire sauce
- Dash of cayenne
- 4 cups ground cooked ham (about 1 lb.)

Combine cereal, milk, eggs, chopped onion, chopped celery, and seasonings; mix thoroughly. Stir in ham; mix well. Pack ham mixture firmly into an 8x4-inch loaf pan. Bake at 350° for about 50 minutes. Let stand in pan 10 minutes; then invert onto warm serving platter. Garnish with parsley and halved pineapple rings studded with whole cloves. Makes 6 servings.

FLUFFY MUSTARD SAUCE

- 1 tablespoon sugar
- 3/4 teaspoon salt
- 3 tablespoons prepared mustard
- 2 tablespoons vinegar
- 1 tablespoon water
- 2 eggs yolks, beaten
- 1 tablespoon butter or margarine
- 1 tablespoon prepared horseradish
- 1/2 cup prepared whipped topping

Add sugar, salt, mustard, vinegar, and water to egg yolks; mix well. Cook over hot (not boiling) water, stirring constantly until thickened — about 4 or 5 minutes. Stir in butter and horseradish. Remove from heat and cool thoroughly. Then fold in prepared whipped topping.

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