

Chemist Has Books at Library

Only a few years ago, E. L. Konigsburg was a writer packaged in the lumpy, acid-stained lab coat of a chemist. She received a bachelor of science degree from Carnegie Institute of Technology and attended the Graduate School of Chemistry at the University of Pittsburgh; she even taught chemistry for several years.

But after she had had three children, she admitted a thing she had really always known: that the chemistry of people, the relationships of people to one another, was of far more interest to her than the chemistry of inanimate compounds. And so when her third child entered school, she became a writer, recording the chemistry of

human events as she saw them in her own family and in the world around her. The result was: *Jennifer, Hecate, Macbeth, William McKinley and Me, Elizabeth*, a runner-up for the Newberry Award.

This book is about the loneliest only child in the whole U.S.A., until she discovers Jennifer. Of course, Jennifer isn't a friend, really. Witches don't make friends, and Jennifer is a witch. Elizabeth becomes her apprentice, however, and in the process of learning how to become a witch herself, she also learns how to eat raw eggs, how to cast short spells, and how to get along with Jennifer, among other things.

The relationship lasts from fall into spring. Though this story is set in suburban New York City, it could happen anywhere, for Elizabeth's problem, and Jennifer's problem—the need for a friend—can happen to anyone.

The next book Mrs. Konigsburg wrote was *From the Mixed-Up Files of Mrs. Basil E. Frankweiler* and this book is the winner of the Newberry Award and the William Allan White Award. This is a story about Claudia, who decides to run away and take her brother with her. They take up residence in the Metropolitan Museum of Art. She finds a statue at the museum and cannot go home until she has discovered its maker, a question that baffles the experts, too.

The newest book by Mrs. Konigsburg, titled *Altogether, One At a Time*, is a story about good and bad. Everything is good and bad. Nothing is ever all of one or all of the other, which is not exactly the way most people like it. The book contains four separate stories and each story shows how things can be both bad and good.

Mrs. E. L. Konigsburg is definitely an interesting writer for children today. Her books can be found at the Children's Annex of the Back Mountain Memorial Library.



Photo by J. Kozemchak Sr.

As the cold water at Huntsville Dam churns past, it ruffles the icicles hanging from a rock ledge.

PENN STATE NEWS Wilkes-Barre Campus

Jan. 3 marked the beginning of the winter term at Wilkes-Barre Campus of Penn State University with approximately 450 students registering for either associate or baccalaureate programs in pursuit of higher education. With the third week of classes in progress, schedules are running smoothly and everyone is busily engaged scholastically and activity-wise.

The marked progress over the past 20 years and the efficient operation at the local campus may well be attributed to the astute direction of George W. Bierly, campus director.

Mr. Bierly, native of Berwick, graduated from Hanover High School. He attended Bucknell Junior College, received his B.S. degree in engineering administration from M.I.T., and did graduate work at Pennsylvania State University. He and his wife, the former Betty Kanarr, are currently residents of both Kingston and Sweet Valley.

A World War II veteran, serving one and a half years in Italy on reconnaissance assignment, the campus director was associated with industry before assuming a position with the Wilkes-Barre Campus. He first joined the staff as an instructor in the late 1940's but soon received the appointment of administrator, a title which was changed to campus director in 1959.

Since becoming affiliated with the local Commonwealth campus, Mr. Bierly has been involved in helping it grow from a specialized engineering technology campus with a handful of students, to an institution which is able to offer diversified courses in both associate and baccalaureate degree programs to an ever-increasing number of full time students.

He has been involved with the University's continuing education program since the 1940's. He has also played a major role in the creation of several new curriculum within the university.

During the past weeks he has seen the successful culmination of his dream to provide higher education to the inmates at the State Correctional Institution with the beginning of surveying classes conducted under the direction of Prof. John Kolesar. He is hopeful that these men will successfully complete the program and be qualified to accept positions in a career area where there is a great demand for surveying assistants.

Mr. Bierly has also been instrumental in the success of the Management Development Program offered within corporations through courses and workshops. It has been most gratifying to him to have seen both union and management representatives working together in studying methods which have been beneficial in the improvement of business techniques within industry.

He is a member of the Luzerne County Chapter, Pennsylvania Society of Professional Engineers, American Society of Engineering Education, Wilkes-Barre Chamber of Commerce, and Wilkes-Barre Kiwanis Club where he is a board member and currently first vice president.

He was recently appointed member of a task force for the Science and Engineering Society of Northeastern Pennsylvania. He is active in the American Society of National Engineers and participates in national meetings. He also serves as a member of the Regional Advisory Committee for Higher Education for Northeastern Pennsylvania.

During the past few years, development of specialized courses has attracted students from areas outside Pennsylvania including some from

foreign countries. Today, additional services are provided students through the office of student affairs in charge of Dean John R. Murphy.

The new campus at Lehman with its beautiful administration building also makes it possible to provide services to the community including cultural programs, educational series, and meeting rooms for community groups.

With the opening of the new classroom-lab building in the fall of 1972, Wilkes-Barre Campus students will be able to begin their baccalaureate work in most of the majors offered through Pennsylvania State University's main campus at University Park.

Mr. Bierly is also delighted that the once all-male student body has made a gradual transition to a co-ed campus. Each year, an increasing number of women students enroll at the local campus beginning their initial studies in the baccalaureate program before transferring to a four-year campus.

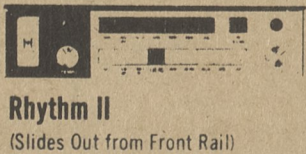
The director looks forward to greater progress at the local campus. New courses, new activities, new programs are constantly under study for the benefit of future students matriculating at Wilkes-Barre Campus of PSU.

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From lush Theater voicing to rapid beating marimba, cymbal and snare drum brush, young and old can catch their sound and beat.

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New Business Courses Offered Now at Wilkes

Registration for the newly expanded program in Masters of Business Administration at Wilkes College is slated for the week of Jan. 24, according to Dr. Ralph Rozelle, director of graduate studies.

Graduate course offerings for the spring semester include both introductory courses for the beginning students as well as advanced courses for those students presently enrolled in the program. A pre-seminar will also be offered to help eliminate background deficiencies in business and economics. It is designed particularly for those who have undergraduate degrees in other disciplines and may also serve as a refresher course for students who have been away from course work for a number of years.

The program will be the most comprehensive since its inception. Geared specifically to the professional men, the graduate courses are offered only in the evenings for the convenience of those who are currently engaged in business,

government or other professions.

Course offerings for the spring semester of 1972 include: Accounting 54, Advanced Accounting Problems; Economics 473, (Pre-Seminar); Economics 501, Managerial Economics; Economics 505, Managerial Statistics; Economics 534, Labor Seminar; Business Administration 507, Business and Society; Business Administration 512, Price Policy and Procedure; Business Administration 521, Organizational Theory; Business Administration 551, Investment and Portfolio Management and Thesis.

Registration for the spring semester will be held in the graduate school office, located in Stark Hall. Registration Jan. 24, 25, and 26 will be from 8 a.m. to 4:40 p.m.; Jan. 27 and 28 registration will be held from 8 a.m. to 8 p.m.; Saturday registration runs from 9 a.m. to 12 noon.

The registration hours are set up to accommodate those in professional fields. Classes are scheduled to begin Jan. 31.

40

PERTINENT POINTERS FROM UGI

For Electric Range Buyers

BEFORE YOU BUY:

1. Consider the size of your family, their food preferences, and the amount and type of cooking you do.
2. Decide what convenience features you desire now and for the future. Do not buy extra features you never plan to use.
3. Call UGI's Home Economist for more information.
4. Find out if your home is adequately wired — call UGI for assistance.

CHOOSING A DEALER:

5. Find a reputable dealer that you've dealt with before, or who is recommended by friends and neighbors.
6. Choose a dealer who offers service after the sale.

WHEN BUYING:

7. Shop for quality (an electric range is a long-term investment) Choose an electric range that is well constructed.
8. Look for oven racks that are sturdy and rust resistant, with grids that are close enough to hold small dishes without tipping.
9. See if there is a lock stop to keep racks from coming out all the way, or tipping when heavily loaded.
10. Check the cleanability of the range and its various parts. Note that cleaning is easier when parts are removable. You should consider a self-cleaning oven.
11. Make sure the numbers on the control knobs are permanently embossed and easy to read.
12. See if the storage drawers open easily and quietly. They should have stops to keep them from being pulled out onto the floor.
13. When choosing a range with an eye-level oven, be sure the oven is high enough to clear large pots on the units below.
14. Look for a range top with raised edges to catch spillovers.
15. Discuss installation requirements and cost with the dealer. UGI will provide free 3-wire service if necessary. Call UGI for details.

NOTES ON TYPES OF RANGES:

16. There are many types of electric ranges available today. Choose a style and size to suit your individual needs.
17. Free standing ranges are the easiest to install. They vary in width from 20 to 40 inches and can be installed anywhere in the kitchen. They generally have four surface units and one or two ovens.
18. Console or slide-in ranges are a variation of the free standing type. The ovens are at eye-level and the surface units are at counter level, or slightly lower. They are easily installed and have a built-in look.
19. Drop-in ranges are another variation of the free standing type. Instead of standing on the floor, they fit onto a platform or low storage drawer, giving the appearance of built-in.
20. Built-in ranges consist of one or two wall ovens and a separate counter cook-top. The ovens may be side by side, or one above the other. They are versatile since components can be installed separately at different locations in the kitchen.

FEATURES TO LOOK FOR:

21. Electronic ovens are those that cook foods very quickly with microwave energy. Electronic ovens are available as one oven in a two-oven free standing range, and in portable counter top models that can generally be connected to any household grounded outlet.
22. Ceramic Cooktop Ranges are the new smooth surface cooking units. They are available as separate cooktops or as cooking surfaces on free standing ranges. Only the ceramic glass panels and controls are visible. The heating elements are concealed underneath the glass surface.
23. Self-Cleaning Ovens — There are two types:
 - a. Pyrolytic — (Self clean) — This type uses a high heat cycle to decompose all grease and food spatters. The whole oven, including door liner, racks (in most models) and broiler are cleaned.
 - b. Catalytic — (Continuous clean) — A special porcelain on the oven walls gradually cleans away grease spatters as you use your oven. Food spatters (Sugars and starches) must be cleaned by hand. Racks and removable rack slides must also be cleaned by hand.
24. Other Easy Clean Features include removable oven panels, control knobs and reflector pans, lift-off oven doors, and rounded, one-piece oven liners. Even surface unit elements clean themselves when turned on high.
25. Automatic Timers — start and stop the oven to cook foods automatically.
26. Automatic Outlet — controlled by the automatic timers to turn small appliances on and off.
27. Thermostatic Surface Unit — a surface unit with a sensing service to provide temperature-controlled cooking from warming to boiling settings.
28. Grills — fit over the thermostatic surface unit for temperature-controlled grilling.
29. Automatic Meat Thermometer — an automatic temperature probe connected to the range, that signals when meat is cooked to your selected degree of "doneness."
30. Speed Broil — a two unit broiler that broils both sides of meat at the same time.
31. Infinite Heat Control — unlimited number of heat settings on surface units for all cooking needs.
32. Glass Window or Door — lets you check on the baking without opening the oven door.
33. Electric Rotisserie — meat is automatically turned on a spit in the oven, and basted in its own juices.
34. Ventilation Systems — remove cooking odors from the kitchen. Some ranges include a built-in exhaust system.
35. Warming Shelf — a heated tray on the range keeps meals warm until serving.

INSTALLATION:

36. Have an authorized service man install the range. During installation he should check to make sure the range stands level, and should check the operation of the surface and oven units. You will need heavy-duty appliance wiring, (240 volts), on a separate 3-wire circuit. Call UGI for free 3-wire service if necessary.
37. Have the service man explain the circuit breakers and/or fuses necessary to operate the range.
38. Arrange to have UGI's Home Economist demonstrate your new range at home.
39. Read the manufacturer's instruction booklet before using your new electric range.
40. Use all the features of your range before the warranty runs out.

THIS INFORMATION IS FURNISHED
BY UGI IN THE
INTEREST OF CONSUMER INFORMATION

UGI CORPORATION

"LIVE THE CAREFREE ELECTRIC WAY"