

IN MANHEIM MUSICAL

Thursday night, July 27, two lesque, who shows Gypsy how Mount Joy residents will be "You Gotta Have a Gmmick"

When "Gypsy" opens on Mazeppa, a lady of the Bur-

stage operations.

icals during her high school supporting role toward anoth- ering to be pleasant. years, including "South Paci- er person's feelings. With fic" in which she played warmth and friendliness you Hagerstown. She is presently makes you feel better. You leaves on expressways then. working with the Associate

erica, is the least dangerous, and is slow growing. It may office, says the American Cancer Society. So don't delay if a dry, scaly patch of skin, or that does not clear up in two weeks. See your doctor!

学家政策学家市场公司了一位工作生活的方式市场和公司的自己使用和任何的教育委员员领导家的国家家和和国家的和国家会和国际中。

be kept busy managing the PLEASANT cannot be overly critical, ag-Making pleasantness an in- gressive, or unfriendly at the Kathy's interest in musicals tegral part of the personality same time you are being pleabeg aasn a student at Man- opens many doors to pleasant sant. You can handle any reheim Central high school. She experiences. When you are lationship with more ease and was involved in several mus- pleasant, you are assuming a effectiveness by just rememb

A great statesman once said Bloody Mary. After gradua- are letting others know you that you can't fool all the tion she attended Maryland care. This pleasantness re- people all of the time; but Medical Secretarial School in flects into your own life and then, there were no clover-



sharing the spotlight with Jm's primary role on the the rest of the cast. They are: stage is that of Pastey, a Kathy and Jim Konevitch, of stage worker in the Burles-226 Park Avenue. In the que house. Offstage Jim will

## Fast To Fix



A simply-made dessert can also be a sumptuous one, as is clearly indicated by "Broiled Caramel Pears." Tender fresh California Bartlett pear halves are broiled in butter and caramel sauce with a sprinkling of roasted diced almonds for this fast-to-fix sweet tooth specialty.

## **Broiled Caramel Pears**

## 3 fresh California Bartlett pears Salt 2 tablespoons butter or

margarine, melted 2 tablespoons roasted diced almonds  $\frac{1}{2}$  to  $\frac{3}{4}$  cup caramel sauce

Pare, halve and core pears. Sprinkle both sides with salt. Place cut-sides down in 8- or 9-inch pie pan. Pour butter over pears and place under broiler 4 to 6-inches from source of heat 1 to 2 minutes. Remove and turn pears cut-sides up. Place 1 teaspoon almonds in each pear; spoon caramel sauce over pears. Run under broiler 1 minute. Serve each pear-half in shallow bowl with hot caramel sauce spooned over top. Dollop with whipped cream if you wish. Makes 6 servings.