











# Sweets for that special someone

By The Associated Press

Chocolate is as much a part of Valentine's Day as the words, "I love you." And making homemade chocolate treats can be as easy as buying a box of chocolates.

Chocolate truffles are bite-size chocolate candies made with semisweet chocolate, cream cheese and chocolate whipped topping. Roll the truffles in your favorite topping — coconut, crushed nuts, sprinkles, crushed cookies or powdered sugar.

A heart-shaped cookie cutter is used to cut out individual hearts from a pan of brownies for Valentine brownie hearts. Spread whipped topping between two hearts to make a brownie "sandwich." Top with halved strawberries.

**Chocolate Truffles**  
1 package (8 squares) semisweet chocolate  
4 ounces cream cheese, softened  
8-ounce tub chocolate nondairy whipped topping, thawed  
Powdered sugar

Finely chopped nuts, toasted coconut, grated semisweet chocolate, cookie crumbs or multicolored sprinkles  
Cook chocolate on high (100 percent power) for 2 minutes or until chocolate is almost melted, stirring halfway through heating time. Stir until chocolate is completely melted. Stir in cream cheese until smooth. Cool to room temperature. Gently stir in whipped topping.

Refrigerate 1 hour. Shape into 1-inch balls. Roll in powdered sugar, nuts, coconut, grated chocolate, cookie crumbs or sprinkles. Store in

the refrigerator. Makes about 2 1/2 to 3 dozen truffles.

**Valentine Brownie Hearts**

4 squares unsweetened chocolate  
3/4 cup (1 1/2 sticks) margarine  
2 cups sugar  
3 eggs  
1 teaspoon vanilla  
1 cup flour  
1 cup chopped nuts (optional)  
2 and 2/3 cups halved strawberries

8-ounce tub chocolate nondairy whipped topping  
Heat oven to 350 degrees F (325 degrees F for glass dish). Line a 13-by-9-inch baking pan with foil, extending over edges to form handles. Grease foil.

Cook chocolate and margarine in large microwave-safe bowl on high (100 percent power) for 2 minutes or until margarine is melted. Stir until chocolate is completely melted.

Stir sugar into chocolate until well blended. Mix in eggs and vanilla. Stir in flour and nuts until well blended. Spread in prepared pan.

Bake in a 350-degree F oven for 30 to 35 minutes or until toothpick inserted in center comes out with fudgy crumbs. Do not overbake.

Cool in pan. Refrigerate 30 minutes for easier cutting. Lift brownies out of pan with foil handles. Invert onto back of pan. Carefully remove foil. Invert onto cutting board.

Cut into heart shapes with cookie cutter.

Place half of the brownies on individual dessert plates. Spoon 1/2 cup strawberries over each brownie. Top each with 1/3 cup whipped topping. Cover with remaining brownies.



**Chocolate Truffles (left) and Brownie Hearts are easy-to-make desserts for Valentine's Day.**

Garnish with additional strawberries. Serve immediately.

Makes 10 to 12 heart-shaped brownies or 5 to 6 servings.

## Valentine's Day ...

By The Associated Press

Surprise that special someone with a true gift from the heart — homemade Valentine Stained Glass Hearts. To get a stained glass look, the Sugar Association used a simple sugar cookie dough shaped into a heart with another heart cut out of the middle and filled with crushed red candy. Once baked, the cookies will reflect the love you have for that someone special.

**Valentine Stained Glass Hearts**

1/2 cup butter or margarine, softened  
3/4 cup granulated sugar  
2 eggs  
1 teaspoon vanilla extract  
2 and 1/3 cups all-purpose flour  
1 teaspoon baking powder  
Red hard candies, crushed (about 1-3rd cup)  
Frosting (optional)

Cream butter and sugar in a mixing bowl. Beat in eggs and vanilla. Sift flour and baking powder together. Gradually stir in flour mixture until dough is very stiff. Cover and chill. Dough needs to chill from 3 hours to overnight.

Preheat oven to 375-degrees F. Roll out dough to 1/8-inch thickness on a lightly floured surface. To prevent tough and brittle cookies, try not to incorporate a lot of flour. Cut out cookies using a large heart-shaped cookie cutter or use a sharp knife and cut around a heart pattern.

Transfer cookies to a foil-lined baking sheet. Using a small heart-shaped cookie cutter, cut out and remove heart design from center of each cookie. Fill the cut-out sections with crushed candy. Bake in a 375-degree F oven for 7 to 9 minutes or until cookies are lightly browned and the candy has melted. Do not overcook.

When done, slide foil off baking sheet. Carefully loosen cookies from foil when cooled. If desired, pipe decorative borders with frosting around edges. Makes about 2 1/2 dozen medium cookies.

## ... is for lovers ...

By The Associated Press

Looking for an elegant way to finish off that perfect Valentine's Day meal but without the traditional Valentine's Day desserts like cakes and chocolates.

Enter clafouti — a French custardlike dessert made with eggs and spices. This dessert is studded with dried cherries, berries or raisins and might just be the perfect thing for someone counting calories but who doesn't want to miss a great treat.

**Very Berry Clafouti**

3 eggs  
1 1/4 cups skim milk  
1/2 cup all-purpose flour  
1/3 cup sugar  
1 teaspoon vanilla  
1/8 teaspoon ground nutmeg  
1 teaspoon finely shredded orange peel  
2/3 cup dried cherries, blueberries, cranberries or raisins

In a medium mixing bowl beat eggs with an electric mixer on medium speed until frothy. Add milk, flour, sugar, vanilla and nutmeg; beat until smooth. Stir in the shredded peel. Pour into a generously greased 9-inch quiche dish or pie plate. Sprinkle dried fruit over batter.

Bake, uncovered, in a 350-degree F oven for 30 to 35 minutes or until a knife inserted near the center comes out clean. Let stand for 15 minutes. Makes 8 servings.

## ... of fine foods

## A decadently delicious treat for two

By The Associated Press

Help Cupid spark a little romance by treating your Valentine to a decadent, homemade chocolate dessert for two.

Chocolate sweetheart cakes are individual, heart-shaped layer cakes; the perfect ending to a romantic dinner. These beautiful cakes are filled with a creamy chocolate frosting. Add a drizzle of pink icing for a finishing touch.

**Chocolate Sweetheart Cakes for Two**

3/4 cup all-purpose flour

1/4 cup granulated sugar  
1/4 cup packed light brown sugar

3 tablespoons cocoa  
1/2 teaspoon baking soda  
1/8 teaspoon salt  
1/2 cup water  
3 tablespoons vegetable oil  
1/2 teaspoon white vinegar  
1/2 teaspoon vanilla extract  
Chocolate Frosting (recipe follows)

1 tube decorating icing  
Heat oven to 350 degrees F. Grease and flour an 8-inch square baking pan.

In a medium bowl, stir together flour, sugars, cocoa, baking soda and salt. Add water, oil, vinegar and vanilla; beat with a whisk until smooth. Pour batter into prepared pan.

Bake in a 350-degree F oven 18 to 20 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pan to wire rack.

Cool completely and transfer to cutting board.

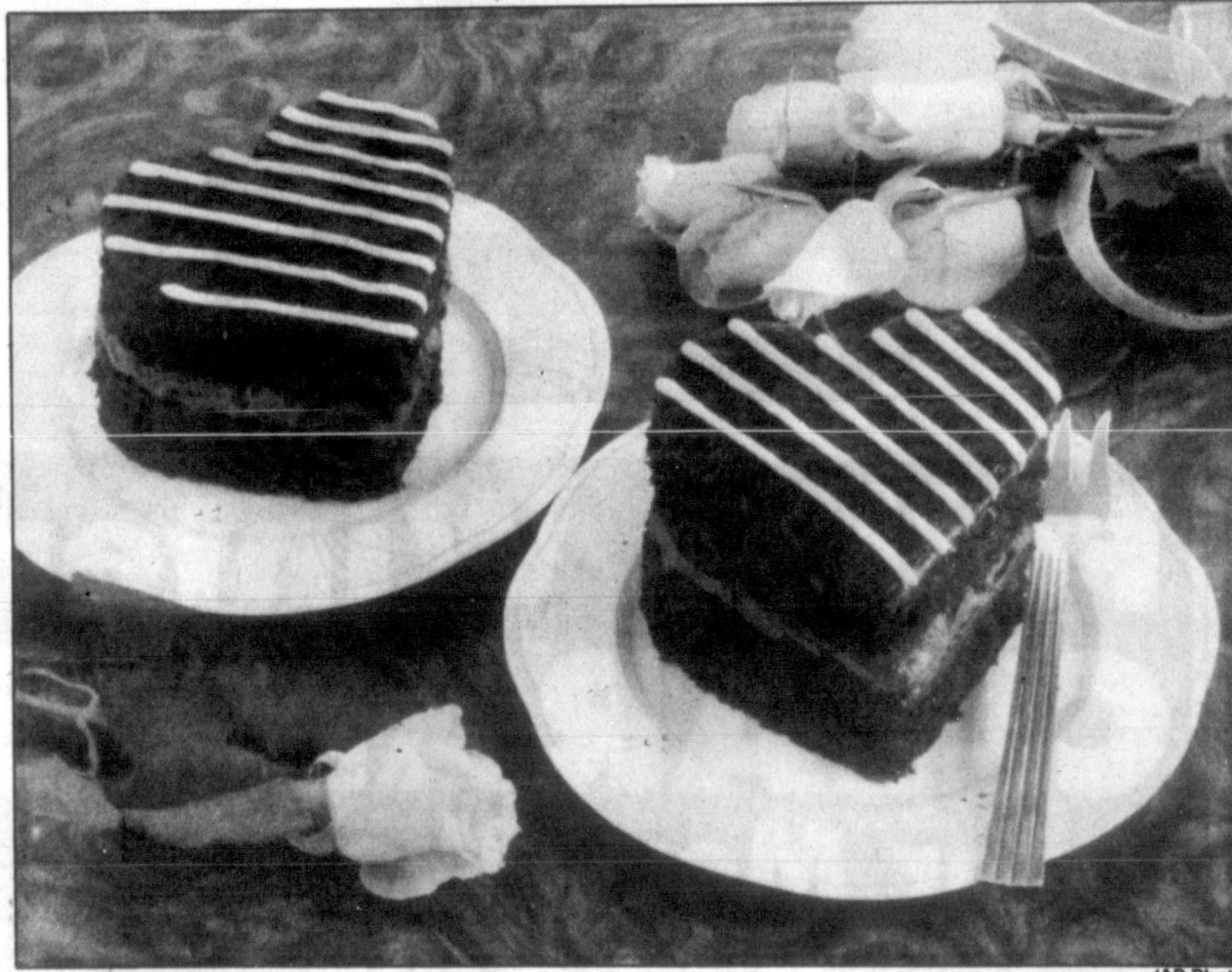
Using 3 1/4-inch heart-shaped cookie cutter, cut cake into four pieces. Spread chocolate frosting

on top of two pieces. Place remaining two hearts on top. Garnish with decorator icing. Makes 2 small cakes.

**For the Chocolate Frosting:** Place 1 tablespoon butter in a small, microwave-bowl.

Cook on high (100 percent power) for 20 seconds or until butter is melted. In a separate bowl, stir together 2/3 cup powdered sugar and 1 tablespoon cocoa.

Add to butter mixture alternately with 2 to 3 tablespoons milk. Stir in 1/8 teaspoon vanilla extract. Makes about 1/3 cup frosting.



**Chocolate Sweetheart Cakes for Two** are layered cakes, filled with a creamy chocolate frosting. The top of the cakes are drizzled with pink icing.

## Chateaubriand makes an elegant valentines dinner

By The Associated Press

On the most romantic day of the year, a special meal for two is in order. A classic menu featuring chateaubriand is elegant, easy and special, requiring only about 30 minutes to prepare.

Don't be put off by the name, chateaubriand. It simply refers to the preparation method, not to a specific beef cut. To prepare chateaubriand, a thick cut of beef — usually large enough for two servings — is broiled or grilled; it's traditionally served with a sauce. Chateaubriand is said to be named after French statesman and author Francois Chateaubriand (1768-1848), whose

chef invented it. In this recipe, a center-cut beef tenderloin is broiled and served with a brandied mushroom sauce. For a perfect ending, serve chocolate for dessert.

**Chateaubriand**

1 beef tenderloin roast, cut 2 to 4 inches thick  
Salt and pepper, as desired  
For the brandy sauce:  
2 tablespoons butter  
3/4 cup sliced mushrooms  
2 tablespoons chopped shallots  
2 tablespoons brandy  
1 cup ready-to-serve beef broth  
1 tablespoon cornstarch  
Place beef roast (not cut side down) on rack in broiler pan so sur-

face of meat is 5 to 6 inches from heat. Broil tenderloin 30 to 35 minutes for medium-rare to medium doneness, turning once.

Meanwhile, heat butter in nonstick skillet over medium heat. Add mushrooms and shallots; cook 2 minutes or until tender, stirring occasionally. Stir in brandy; cook 2 minutes or until almost all liquid is absorbed.

Combine beef broth and cornstarch; stir into skillet. Bring to a boil; cook and stir 3 minutes or until thickened and bubbly.

Carve tenderloin into 1/2-inch thick slices; season with salt and pepper. Serve with sauce. Makes 2 servings (serving size: half of recipe).

## Keep those recipe, anecdotes coming

The Pampa News is interested in receiving the Pampa's best recipes for publication.

Along with your recipe, include any interesting anecdotes or history you think our readers might be interest-

ed in reading about. Recipes will be printed as space permits.

Submissions may be sent to *The Pampa News*, Food Editor, P.O. Box 2198, Pampa, Texas 79066.

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# The Pampa News

## NEA Crossword Puzzle

**ACROSS**

- Native of Copenhagen
- Changes color of
- Box top
- Sullen
- Judge
- Comedian — Phillips
- Actress — Magnani
- Painful
- Author Anais —
- Barbra Streisand movie
- Complaining
- Eugene O'Neill's daughter
- Raced
- Fib
- Martini liquors
- Monster
- Mischievous boy
- Hunter in the

**DOWN**

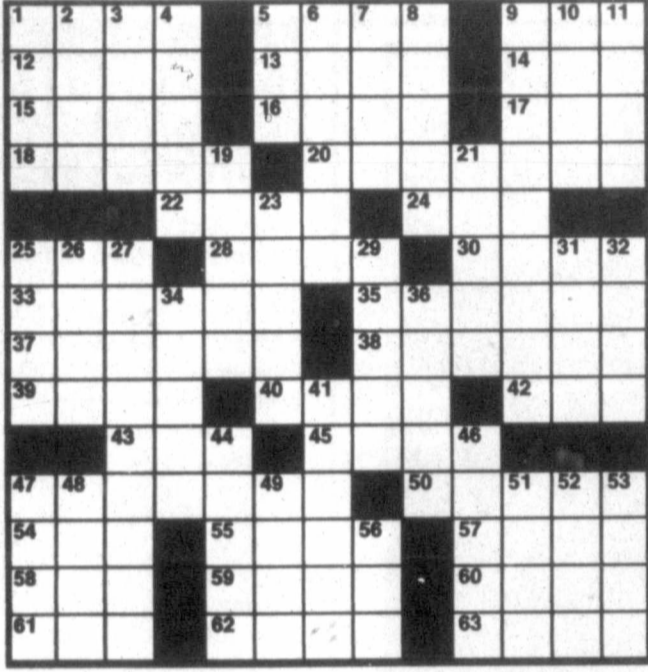
- 1944 invasion date
- Bible
- Divide in two
- Be a pilot
- Princely Italian family
- Mata —
- Mr. Rather
- Pacino and Gore
- Quick look
- Ground meat dish
- Place for dancing
- Yale graduate
- Citrus fruit
- and cranny
- Make do with
- Picone
- Opera role
- Vegas
- Lairs
- Remain

**Answer to Previous Puzzle**

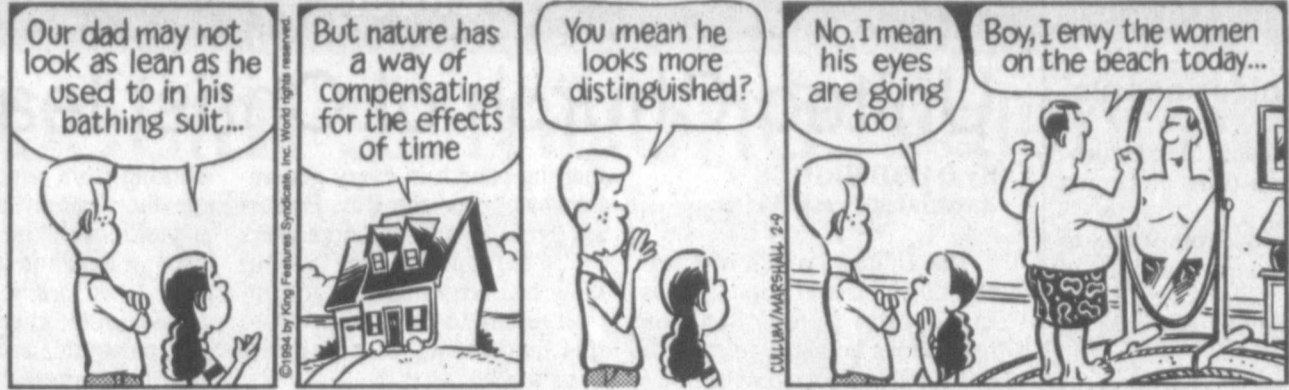
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**ACROSS**

- First-rate (2 wds.)
- Senator Sam —
- Muse of poetry
- Dentist's deg.
- Naval petty officer
- Finnish first name
- Daub
- Russian city, once
- — the Mood for Love
- Sound of a bell
- Sound reasoning
- Ruth's companion
- Following eighth
- Machinery oil, for short
- Flower
- Jays
- Trap
- Series of names
- Paradise
- Foot parts
- Vine-covered
- Prehistoric creature
- Repairs (shoes)
- Evergreen trees
- Stagger
- Actress — Chase
- Reside
- Classify
- Finale
- All right
- Abstract being



### WALNUT COVE



### ARLO & JANIS



### ECK & MEEK



### B.C.



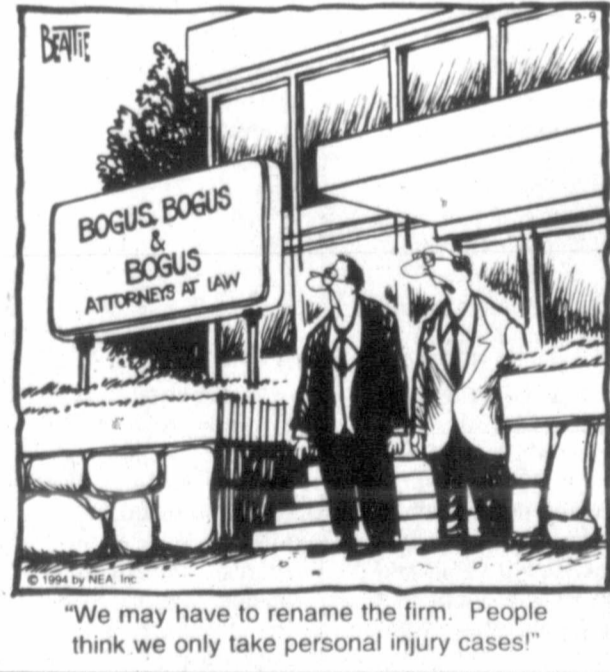
### MARVIN



### ALLEY OOP



### BEATTIE BLVD.



### THE FAMILY CIRCUS



### MARMADUKE



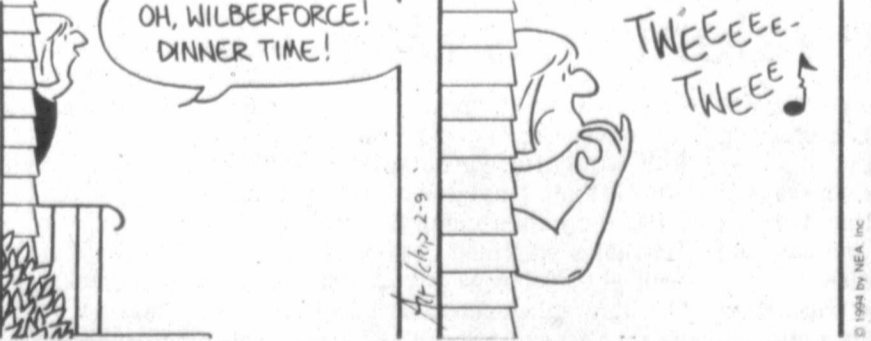
### KIT N' CARLYLE



### WINTHROP



### THE BORN LOSER



### FRANK AND ERNEST



### PEANUTS



### GARFIELD



### Astro-Graph

By Bernice Bede Osol

**AQUARIUS (Jan. 20-Feb. 19)** Two important objectives might not be accomplished today if you fail to plan for: all the contingencies. Analyze matters from both a best and worst case scenario. Trying to patch up a broken-romance? The Astro-Graph Matchmaker can help you to understand what to do to make the relationship work. Mail \$2 and a long, self-addressed, stamped envelope to Matchmaker, P.O. Box 4465, New York, N.Y. 10163.

**PISCES (Feb. 20-March 20)** Today if you are indifferent, there's a possibility you might repeat an old, painful past mistake. Don't ignore signals from your memory bank.

**ARIES (March 21-April 19)** Involvements in joint endeavors have good potential at this time, but they might also embody some high risks. Before jumping in, know what you're doing.

**TAURUS (April 20-May 20)** You might not get the optimum support you desire today, but the assistance you garner should be ample for enabling you to do something you can't pull off unaided.

**GEMINI (May 21-June 20)** Today if you hope to be effective and productive, you must first have a useful game plan to guide you over the rough spots. If this is missing up front, success could be missing down the line.

**CANCER (June 21-July 22)** Be prepared today to deal with unexpected developments. They could occur just when it looks like everything is running as smooth as silk.

**LEO (July 23-Aug. 22)** Tenacity and determination are essential requirements today if you want to get the type of end results for which you're hoping. Grab hold and don't let go.

**VIRGO (Aug. 23-Sept. 22)** Although you're fond of doing things in a methodical manner, today you might have to allow lots of room for revision. Adjustments will be necessary, even if it's not what you wanted.

**LIBRA (Sept. 23-Oct. 23)** You might not chalk up any big victories today in areas that pertain to your financial well being, but you're also not likely to lose any ground either. You're in a holding pattern.

**SCORPIO (Oct. 24-Nov. 22)** In order to appease your ambitious inclinations today, you might be a bit thoughtless regarding others. Don't let your sense of urgency override your social graces.

**SAGITTARIUS (Nov. 23-Dec. 21)** Don't be afraid to ask questions today about things you don't understand, but when it comes to the application, include your own instincts along with what you were told.

**CAPRICORN (Dec. 22-Jan. 19)** Before getting involved with friends in a new endeavor at this time, double check the cost and time factors yourself, so that there aren't any surprises at a later date.









# Administration claims tight budget spills blood; Republicans scoff

By DAVE SKIDMORE  
Associated Press Writer

WASHINGTON (AP) — President Clinton's Cabinet tried to promote his budget to Congress Tuesday as a tough document that spills "blood on the floor." Republicans accused the administration of squandering a golden opportunity to cut even more deeply.

"We've cut spending and we've cut it a lot," Treasury Secretary Lloyd Bentsen told the House Budget Committee, one day after President Clinton unveiled a \$1.52 trillion spending plan for the fiscal year starting Oct. 1.

"This is a tough budget. There's a lot of pain in it, a lot of blood on the floor," Bentsen said.

Accompanying Bentsen at the witness table, Alice M. Rivlin, deputy director of the Office of Management and Budget, said the budget embodies "unprecedented fiscal discipline."

"Let me not mince words: this is the toughest budget any president has ever presented to you," she said.

Rivlin's boss, budget director Leon Panetta, and Laura D. Tyson, chairwoman of the White House Council

of Economic Advisers, made separate appearances to defend the budget.

Republicans responded with scorn.

"It certainly sounds like morning in America again," said Rep. Jim Kolbe, R-Ariz., in a reference to Ronald Reagan's 1984 campaign advertisements, which were mercilessly lampooned by Democrats.

"I have to think you must be economic Superman and Superwoman," he told Bentsen and Rivlin.

Republicans said the Clinton budget is silent on how to pay for the president's expected welfare reform proposals and offers no way of offsetting tariff losses expected to result from a recently concluded world trade agreement.

And they said the administration was missing a chance to push through further spending cuts that couldn't be done during the recession. What cuts Clinton does propose are used to offset increased spending elsewhere and the budget does no more than stay within the bounds of the deficit-reduction package approved last summer, they said.

Meanwhile, the Congressional Budget Office dealt a blow to the budget by saying Clinton's health reform plan would drive the deficit up by \$74 billion over the

next six years, not cut it by \$58 billion as the White House had forecast.

CBO Director Robert D. Reischauer also said Clinton's mandatory premiums for employers should be included in the federal budget. Clinton had put them off-budget as a strictly private transaction.

The president plugged his health and budget plans from a distance. After giving a speech in Louisiana, he told reporters the CBO's estimates would not deter him.

"That's not a problem. That's a Washington policy wonk deal," he said.

Before that, he told an audience at a General Motors factory that his budget cuts made room for new education and training programs without bloating the deficit.

The administration projects the deficit will drop to \$176.1 billion in fiscal 1995, the third consecutive annual decline and the lowest level since 1989.

"It is the most consistent deficit reduction that we have seen in over 40 years and I think the American people have been waiting a long time for budgets that in fact would require this kind of discipline," Panetta told the Senate Budget Committee.

Answering Republican critics, he said, "Welfare

reform ... will be fully paid for. ... Likewise the legislation to implement the GATT trade treaty will be sent to the Congress with the revenue losses fully offset."

Rep. Christopher Shays, R-Conn., complained the deficit projections are dependent on interest rates staying low and pointed out the Federal Reserve already had begun increasing short-term rates after five years of falling rates.

"If interest rates start to go up, all your projections fall by the wayside. It just blows my mind you're playing such a dangerous game. We need to cut more," he said.

Rep. John Kasich of Ohio, ranking Republican on the House budget panel, derided the administration for repeatedly touting the fact that it was proposing to eliminate 115 programs.

The eliminations, he said, will shave only about \$700 million from spending in 1995, a tiny fraction of the total budget.

But Bentsen said the razor-thin margin of congressional approval for last year's budget package shows the administration had done all the cutting politically possible. And he said more severe budget cuts would threaten the economic expansion.

## After 18 years, she speaks again

By DEB RIECHMANN  
Associated Press Writer

HAGERSTOWN, Md. (AP) — Bea and Jack Goldman used to talk to their daughter every Sunday at a home for the mentally retarded. Those conversations abruptly stopped 18 years ago when Carol Goldman had a seizure, hit her head and stopped talking.

Until last week.

"I held up one finger and I said, 'What is this?' She said 'One,'" said Mrs. Goldman, who had raced to her daughter's room after a therapist told her Carol had spoken.

"I said 'Who am I?' and she said, 'Mom.' It was like the blood rushed out of my head. I pointed to him (Jack) and she said, 'Dad.'"

"We went bananas!"

Carol, 42, learned to walk and talk, to dress herself and make her bed, but never read above a fourth-grade level.

Carol was living at a home for the retarded in Albany, N.Y., when she suffered the seizure. After three months in a coma, she was transferred to the Western Maryland Center, a state-run hospital for rehabilitative and chronically ill patients.

Over time, she became more responsive.

"She could shake her head yes or no, point to words on a communication board," Goldman said. "We knew she had memory because we would ask her questions about the family, but she never spoke a word."

But no one was prepared for her to begin speaking again after 18 years.

"Although rare, there have been previous cases where sudden

improvement has occurred, but it is very unusual," said Dr. Carl Fischer, administrator at Western Maryland Center.

Ron Pike, director of social work at the center, said doctors can't explain Carol's progress. He suspects that changes in medication might be responsible, but said doctors have no definitive explanation and do not know if she will continue to talk.

"It's just incredible. Nobody can figure out why. It's just a miracle," said Mrs. Goldman, the corners of her eyes moist with tears. "God has had a hand in this. There is no question."

The Goldmans, now in their 70s, have visited their daughter from their home in Silver Spring twice a week for 18 years and have grown close to the employees.

Carol still doesn't do a lot of speaking. When asked why it took her so long to speak, she simply answered: "I don't know."

She is more accustomed to responding to questions — "What is your favorite color?" "What kind of ice cream do you like?" — than initiating conversation.

After gulping down a lunch of crab cakes and sweet potatoes, Carol did, however, sing a song with her father.

"You're the end of my rainbow. You're my pot of gold. You're Daddy's little girl to have and to hold. ... You're sugar and spice and everything nice," they sang.

And then Carol finished the song alone: "And you're Daddy's little girl."

"I never thought I'd live to hear that," her father whispered.

## Beleaguered Russian vodka industry feeling hung over

By LARRY RYCKMAN  
Associated Press Writer

MOSCOW (AP) — Russia, which loves vodka like France loves wine, is Absolut-ly awash in foreign brands that have left domestic distillers as shaky as the morning after.

Some of the exotic vodkas rival Russia's best; many are cheap, gut-rotting swill or worse. But, as the Russian saying goes, there's no such thing as good or bad vodka — only not enough.

Vodka may be Russia's national drink, but these days it's often no longer Russian.

With production plummeting, one of Russia's top distillers — the maker of Stolichnaya — is sending its 700 workers on an unpaid leave this month and warning that government taxes are driving it out of business.

Russian vodka, subject to excise duties of up to 90 percent, has become so expensive that an increasing number of people are taking their chances on cut-rate foreign vodka. Some drunks have even taken to drinking cologne. Dozens have died drinking poisonous vodka smuggled in from China.

At the high-end of the vodka market, foreign brands, including Swedish-made Absolut and American-made Smirnoff and those with Russian-sounding names like Rasputin, Royal and Zver, aggressively advertise on television.

Russia's Stolichnaya brand now sells for about 4,000 rubles for a half-liter bottle, or about \$2.50. The average Russian makes about \$91 a month.

Similar bottles of Smirnoff sell for \$5.30 and Absolut \$7.50. Off-brands sell for much less because they are not subject to the excise tax.

A government commission reportedly is considering a tax cut to help

the domestic vodka distillers.

Until recently, the government had a monopoly on the sale and production of vodka, a valuable franchise said to have been first claimed by Czar Ivan the Terrible four centuries ago.

But scared by poisonings and enticed by the allure of foreign labels, many people are abandoning decades of brand loyalty.

"I'm afraid to drink Russian vodka," said journalist Alexander Zhuzhgov. "I feel so bad the following day. It is not what it used to be 20 years ago. You didn't have to eat after drinking, and your head wouldn't ache afterward."

"Russian vodka is worse in quality — even by its smell you can tell the difference," said businessman Alexander Drobinin. "Russian vodka cannot compare to Absolut."

For the government, it's not just a matter of taste, it's a matter of

money. Vodka sales have accounted for 10 percent of state revenues since the time of the czars.

Vladimir Petrachkov, the deputy director of Moscow's major Kristall distillery, said his company had to more than double the price of its Moskovskaya and Stolichnaya brands because of tax increases.

"As a result of the decline in sales, the state budget will lose 5 billion rubles (\$3 million) from our plant alone," he told commonwealth television on Tuesday. "And it's not only us who were forced to stop production, but nearly all Russian distillers as well."

Petrachkov also said that if the government didn't cut taxes, his plant would have to cut production and personnel.

The newspaper *Rossiyskie Vesti* reported Tuesday that Russian vodka production dropped by 80 percent in January.

gaseous planet. Its expected demise when it crashes into the Jovian atmosphere has excited astronomers around the world who never before have observed such an event.

The Hubble will continue to make periodic pictures of the comet and will be trained on Jupiter for the big event. Galileo, another NASA satellite, also will be trained on the biggest planet in the solar system.

No one knows what will be visible. The fragments will hit the planet just beyond the visible horizon as seen from Earth. But the explosions are expected to be so large and the flashes so bright that the light will reflect off Jupiter's moons.

The comet was discovered in March last year by Gene and Carolyn Shoemaker, a husband and wife team at the U.S. Geological survey in Flagstaff, Ariz., and by David Levy, a Tucson astronomer.

The Hubble was launched from a space shuttle in 1990 but was quickly found to suffer from a lens that was ground too flat at the edges. Seven astronauts paid a visit to the orbiting telescope in December and made optical fixes that restored the telescope's sight.

The astronauts were at the Senate hearing on Tuesday and narrated a movie of their flight for Sen. Barbara Mikulski, D-Md., chairman of the subcommittee.

## Hubble Telescope photographs Jupiter-bound comet fragments

By HARRY F. ROSENTHAL  
Associated Press Writer

WASHINGTON (AP) — The refurbished Hubble Space Telescope, looking close to home, has photographed 20 comet fragments that will smash into the planet Jupiter next July with the force of 100 million hydrogen bombs.

The photographs, released Tuesday by the Space Telescope Institute, show that the 11 largest pieces are 1 1/4 to 2 1/2 miles in diameter. They appear on the pictures as dots of lights in a string.

"Come July 19 this year, those 18 to 20 objects will hit Jupiter with the force of about 100 million mega-

tons," Hubble project scientist Ed Weiler told a hearing of the Senate Appropriations subcommittee that oversees NASA.

"These objects are about 2 to 4 kilometers across," Weiler said. "The significance of that is that the best theory of what destroyed the dinosaurs on Earth about 70 million years ago was that just one object about this size came in to the atmosphere and messed things up."

To laughter, Weiler said: "We heard every dinosaur on Jupiter is trying to get out."

The comet, named Shoemaker-Levy for its discoverers, broke up in the summer of 1992 from the tidal forces of Jupiter when it passed the

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