

Freak crash injures three at New Haven

A freak collision Sunday evening at routes 224 and 61, New Haven, left the area without electricity from one and a half hours to over five hours until repairs could be made.

Larry Wyandt, New Haven, travelling east in Route 224 made a sudden left hand turn into Route 61. The out-of-state trailer rig behind him was not able to stop in time and slammed into his car, pushing it into one driven by Thomas Cole going west in Route 224. The impact then shoved the Cole car into the utility pole at the northeast corner, snapping it off in the middle and downing power lines. The three men were taken for treatment to Willard Area hospital by the Willard ambulance squad.

ambulance squad.

A two-car collision at Opyke and Springmill roads Saturday at 1:22 p. m. sent seven persons to hospital.

John Oberland, 56, Ellis Oberland, 27, and Douglas Oberland, seven, all of Bucyrus, were taken to Willard Area hospital by the Plymouth ambulance squad. Mr. and Mrs. Harold Roth and their daughter, Dawnette, and son, Rob, Ontario, were taken to Mansfield General hospital. The Roth car was headed north in Springmill road. The Oberlander car was going east in Opyke road. It failed to observe the stop sign, striking the Roth vehicle broadside.

Two citizens of '95, '97

Leanne, nine, is the daughter of the Christopher Zaras, 2254 Plymouth East road.

Angela, seven, is the only daughter of the Ervin Howards, 48 Woodland street.

Can village get grant?

Plymouth will seek to apply for a federal grant to help fund the water line requested by Plymouth Locomotive Works, Inc.

Larry Carroll, but Lester G. Poggenmeyer, Inc., met with the council Tuesday night and said the application is being readied a little later, but still stands a chance.

Public hearings are necessary. These will be worked out. Mayor Dean A. Cline said could be advertised in any paper which circulates in the village. It will be up to the mayor and solicitor to make that decision although the Ohio Revised code says that such publications must be made in a locally published newspaper if one

exists in a municipality. The application must be received between July 25 and Aug. 22.

When questioned by Councilman Keith Hebble, Carroll said there is a strong chance that 50 per cent of the grant would be in matching funds. But he said that because of the unemployment in both Richland and Huron counties, the funding could cover 80 per cent.

He also told the council Plymouth is on the eligibility list for a number of grants but that private investment is desirable. The idea, he said, "is that each community should attempt to develop its own needs".

The tree trimming program has been progressing, Councilman G. Moore reported. The brush is being hauled away, he said, but the wood is being left for use.

The trees being trimmed are only those with which utility wires might become involved.

After last week's heavy wind, Moore said, he received calls from home owners who wished the village to clear their downed trees.

Did children start fire in elevator?

Plymouth firemen answered a call Saturday at 6:53 p. m. at the site of the Plymouth Elevator.

A neighbor who saw flames called in the alarm. Since the building is unoccupied with no electrical nor gas connections, it is surmised that the fire could have been started by children who were playing inside.

It is still under investigation.

Street fund will have \$39,167.60 with expenditures of \$30,167.60, and the state highway fund will receive \$4,423.47 and spend \$3,000.

Cemetery fund is pegged at income of \$33,538.29, and expenditures of \$32,330.

Park money will amount to \$6,905.13 with \$6,420 to be spent.

Income for the ambulance is set at \$17,722.78 with \$12,210 for expenses.

Revenues for the water fund will be \$192,565.94 and expenses are pegged at \$153,908.90, the electrical fund will have revenues of \$515,983.01 and expenses of \$487,840 and the sewer fund will have an income of \$103,572.33 with \$98,572.33 to be spent.

It is estimated the security deposit fund will total \$15,060.50, with \$6,500 to be refunded to depositors who move out of the village.

Willard driver, 21, gets continuance of traffic charge

A 21-year-old Willard woman already convicted on a charge in Shelby Municipal court asked for and obtained continuance of her charges in mayor's court Tuesday night.

She is Tina Fry Clemons, accused of driving an unlicensed driver to operate her vehicle. She was convicted in Shelby Municipal court of having an expired 30-day registration, of having no operator's license and of eluding police after being given a visible signal to halt, for all of which she was fined \$130 and costs.

Charges against Billy A. Sexton, Plymouth, of resisting arrest and having no operator's license, were referred to Shelby Municipal court.

Forrest Osborne, Plymouth, charged with resisting arrest, asked by letter to have his case continued. He did Sexton, charged with improper passing.

Convictions were returned in the cases of Robert E. Kidd, Jr., Slow, speeding, \$12 and costs; Donald E. Berry, Galon, speeding, \$15 and costs; Johnny Bailey, Shelby, no operator's license, \$100 and costs; Lawrence W. Bunn, Willard, speeding, \$15 and costs; and Scott A. Masters, Plymouth, speeding, \$12 and costs.

Shelbian Shilohan accused of theft killed in Florida

A 21-year-old Shelbian has been bound over to the Richland county grand jury on a charge of aggravated burglary against a former Shilohan. And the accused faces a charge of petty theft against a former Plymouth man.

Daniel Keith Hicks is alleged to have broken into the home of Ivan McQuate and Leslie Lane, Shelby, on July 2 at 10:59 p. m.

Police said McQuate and his wife returned to their home to find a footprint running from their family room with McQuate's rifle in his hand.

McQuate said the suspect ran through a screen door and dropped the weapon on the patio as he fled.

Hicks was later apprehended in Shelby avenue.

Earlier, he was accused by Dennis Sammons, formerly Plymouth, of taking 78 pounds of copper having a value of less than \$150 from Sammons's yard.

Hicks was dealt with by Judge Vincent Shelan in Shelby Municipal court on three other charges, two of resisting arrest, for which he was fined a total of \$75, and one for disorderly conduct and public intoxication.

Driver fined

Ronald Shepherd was fined \$55 on a speeding charge in Norwalk Municipal court.

Clovie Sexton paid a waiver of \$47 on the same charge.

Born in Shiloh Dec. 19, 1938, Mrs. George Payne, 87, Mansfield, died there Friday evening.

She lived most of her life in or near Shelby. She moved to Mansfield to live with a daughter, Rosemary, now Mrs. John Bogner, a year ago. She was a member of First Lutheran church, Shelby, and of the National Association of Retired Firefighters.

Her husband and a son, Robert, died earlier.

Six grandchildren and two great-grandchildren also survive.

Services were conducted at Shelby Monday at 11 a. m. Burial was in Mt. Hope cemetery, Cass township.

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THE PLYMOUTH Advertiser

Vol. CXXXI - 131st Year, No. 28

Thursday, July 14, 1983

An Independent Newspaper Published Every Thursday at 18 East Main St., P. O. Box 186, Plymouth, Ohio
 Second Class Postage Paid at the Post Office, Plymouth, Ohio 44866
 PUBLICATION BATES: \$10 a year in Crawford, Huron and Richland Counties, \$7.50 Elsewhere in Ohio, \$6.00 Out of State
 A. L. PADDOCK, Jr. Editor and Publisher Telephone BR 5611
 P. W. THIRMAN, Editor 195-1964

\$135,853 in red ink by '85 projected in school budget

Red ink in the amount of \$135,853 is foreseen by Dec. 31, 1984, Plymouth Board of Education learned Monday night during its annual budget hearing.

The general fund is expected, Supt. Douglas Staggs said, to be that much short of balance.

Revenues and beginning balance are anticipated to be \$2,235,584. Anticipated expenditures are \$2,371,436. The deficit is the difference.

Overall, because other funds will wind up in black ink total deficit is estimated at \$63,295.

Staggs said there are two main reasons why this situation obtains: "It was difficult to make any type of projection at the time this budget was prepared, in order to comply with the legal deadline, without word from the state as to the size of the appropriation in the biennial budget" and "our carry-over balance is lower than for a long time, which means that we can do much less than what we used to do with our funds."

Bonds of \$1,130,000 will be outstanding at the end of this year. A total of \$80,000 will be paid on the debt during 1984. Interest amounts to \$65,025. Bond retirement fund receipts will be \$199,872, leaving a cushion of \$53,347.

Only other funds projected to wind up with red ink are the lunchroom fund and the Chapter 1 fund. In the former, a deficit of \$1,038 is anticipated. Receipts are estimated at \$165,461, or \$925 a school day. Expenditures are pegged at \$166,499.

Chapter 1 fund expenditures of \$49,000 will probably exceed income of \$46,000 by \$3,000.

Other fund receipts and disbursements are projected thus: permanent improvement, \$14,500 and \$14,500; uniform supplies, \$11,464 and \$11,464; dependent pupil personnel fund, \$16,000 and \$16,000; farm fund, \$11,293 and \$8,500, leaving a balance of \$2,793.

Also, Chapter 2 fund, \$6,700 and \$6,700; Title VI B fund, \$23,000 and \$23,000; teachers' flower fund, \$5,556 and \$4,700, leaving a balance of \$856; principals' fund, \$28,562 and \$22,000, leaving a balance of \$6,562.

Banner Industries stock at \$102.5 a share, for a total of \$4,100,000, by Samuel J. Krasney, its principal owner, to Warburg, Pincus Capital Corp., New York, took place July 5.

Krasney's holdings in Banner, parent firm of Plymouth Locomotive Works, Inc., now amount to 28 percent of common stock, still more than any other holder and retaining for him effective control and management of the company.

Warburg, Pincus Capital Corp. is an affiliate of E. M. Warburg, Pincus & Co., a New York investment bank, Crawford county common investment counseling firm.

Two managing directors of Warburg, Pincus, Donald M. Blinken and Sidney Lapidus, have in the past agreed to Banner's board of directors.

Krasney's agreement with Warburg, Pincus gives the buyer the right to take up to 275,000 shares over the next four years at \$102.5 a share, plus 55 per cent of any increase in market price above \$102.5.

Banner retains first refusal rights in event Warburg, Pincus wishes to sell any Banner stocks or liabilities.

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Also, pupils' activity fund, \$36,381 and \$30,000, leaving a balance of \$6,381; athletic and music fund, \$40,156 and \$33,500, leaving a balance of \$6,656; special rotary fund, \$5,000 and \$5,000.

Registration of Mrs. Jay Tovey, third grade teacher at

Shiloh, was accepted. She had earlier sought a year's leave of absence, because she and her husband are living in Denver, Colo., but it was turned down.

Goals of the district during 1983-84 were approved. These are:

MAJOR GOALS AT STUDIES FOR THE PLYMOUTH LOCAL SCHOOLS

Theme: "To make Plymouth Local Schools the best in the district"

1. Continue to work on community-public involvement and emphasize positive educational activities with the district.
 2. Establish a committee to review the report of the National Commission on Excellence in Education, in relationship to our local school program.
 3. Initiate a curriculum study of the mathematics program K-6.
 4. Establish local talented and gifted committee to work with County Coordinator.
 5. Review the consistency of our educational program K-6.
 6. Continue evaluation of the board of education policy handbook.

7. Review new minimum standards for implementation in the 1984-85 school year.
 8. Continued positive efforts: Staff relations; Energizing buildings; Keeping district in financially solvent condition.

Fees for pupils during the coming school year will remain unchanged save for two important exceptions: driver training fee will rise to \$35, but will be due only if the pupil undertakes driving instruction; if he completes the classroom training without driving, he is not required to pay a fee, and high school art will rise to \$10.

A committee comprised of Staggs, two board members, Charles Reinhart and Donald Barthouse, and the elementary principals met with a three-member delegation of North Richland County for Christian Education and asked a number of questions for which immediate answers were not available. The council has promised to respond in writing

after the August meeting. Insurance coverage for administrators and board personnel was expanded to cover non-certificated employees at minimal cost. Protection of \$500,000 for single incident and \$500,000 overall damage will be extended to all administrative and non-certificated personnel for \$367.50 a year. Adding the latter group cost only \$17.50. The same opportunity will be offered to certificated personnel, with whom negotiations for a new wage contract are under way.

Clarence Gayheart, Melissa Moore, Jimmy Cole and William Corder were approved as National Youth corps workers.

Thief fined

Mary R. Kelley, Baseline road, Plymouth route 1, was convicted of petty theft in Mansfield Municipal court and fined \$250 and costs and sentenced to 10 days in the county jail.

The judge suspended the jail sentence and \$200 of the fine on condition of no similar violations for one year.

Two dogs, including an Irish setter said to be worth \$1,000, were reported stolen from the home of Betty Thompson, Wells road near Rome-Greenwich road, east of Shiloh, July 1 at 7:45 p. m. Richland county sheriff's deputies are investigating.

A pre-trial hearing will be conducted July 25 in the courthouse at Mansfield. The 36-year-old officer is under indictment for allegedly attacking his estranged wife, Wendy, 26, on Apr. 22 at 2 a. m. outside her apartment in Mansfield. Conley was suspended by Mayor Dean A. Cline, then placed on leave.

Kaylors' kin dies at Shelby

Great-grandson of the Hallic A. Kaylors, Shiloh, Jacob Charles Wallace, 16 days old, died July 11.

He was born at Shelby June 24 to the Todd Wallaces, Shelby.

He is also survived by a brother, Joshua; his maternal grandparents, the Cloyce Lakes, Shelby, his paternal grandmother, Mrs. Bettie Ann Craft, Shelby; his paternal grandfather, Larry G. Wallace, Shelby, his maternal great-grandparents, the Richard Schiffers, Shelby; Emil Dillon, Johnsonville, and Mrs. Ida Wallace, Shelby, and his paternal great-grandmother, Mrs. Betty Bowman, Shelby.

The Rev. Allen Stamper, First Church of God, Bowman street, conducted graveside services in Oakland cemetery, Shelby, Tuesday at 3 p. m.

Police expenses cut by \$10,000 to balance budget

Revenues for the village will amount to \$1,313,172.23 in 1984, village budget hearing concluded Saturday.

Expenditures will be \$1,288,145.73, which will leave \$125,026.50 in year-end balances in all the funds with the exception of the general fund.

That fund will have a zero balance at the end of 1984. John Fazzini, clerk-treasurer, says that in order not to have their fund show a deficit, the police costs have been cut to \$102,787 from \$112,350 for this year.

The general fund's income will be \$178,197 with expenditures of the same amount. The fire pump fund will have \$147,423 with \$130,000 earmarked for a new pump.

The fire department fund will receive an income of \$48,643.15 and spend \$39,000. Its income is derived from contracts with Plymouth and New Haven townships and four mills in town money.

Fazzini estimates federal revenue sharing money at \$10,000, with that amount to

	Mileage	Mileage Points	Total	Expenses	Total	Total	Total
					Runs	Pd.	Unpd.
Jan.	165	8	900.03	5,729.78	960	821	139
Feb.	122	6	430	614.81	965	827	138
Mar.	122	6	704	275.93	972	837	135
Apr.	110	6	243	153.50	978	842	136
May	189	9	666	994.77	983	851	132
June	95	5	270	260.58	992	856	136
Total	730	44	\$3,123.03	\$8,029.35			

*includes note pd. of \$5,244.93

What folks here did 25, 20, 15, 10, five years ago

25 years ago, 1958
Larry D. Wilson, 17, was killed and his passenger, Malcolm Riggie, 18, seriously hurt in a collision in Route 224.

The Harry Briggs celebrated their 50th anniversary.

Brother of Fire Chief Judson A. Morrison, O. h. Morrison died of heart seizure at Upper Sandusky.

William Vanderpool was chosen commander by Ehrst-Parsel Post 447, American Legion.

Scott Hartz, 70, died at Willard.

Mrs. Norman B. McQuown and Mrs. Earl Huston resigned as teachers to join the Shelby system.

The Rev. Charles W. Casel was installed as pastor by Mt. Hope Lutheran church, Shiloh.

Mrs. Grover Ramey, 68, Shiloh, died.

G. Deming Seymour was chosen chairman of the board by Shiloh United Methodist church.

Sister of Mrs. Charles Kinsey, Mrs. Henry Hubbs, 82, died at Shelby.

20 years ago, 1963
J. Victor Stine, 63, brother of Mrs. Roscoe Hutchinson, Mrs. Albert Beeching and Miss Dana Stine, died at Shelby.

Village budget of \$33.



July 14
Sharon Mumea
Ruth Ann Pittenger
Freddy Tuttle
Michael Risner
Abigail Raymond
Scott Heeden
Joseph Tuttle

July 15
Cecil Silvano
Raymond Campbell
Brian Vredenburg
Jodi Jordan
Lavonne Branham
Brian Burggraf
Arnold Hall

July 16
Arnold Hall, Jr.
John Hamman
Stephen Gowitzka

July 17
Larry Vanasdale
Megan Ward
Scott Gano
Lois Hawkins
James Dorion
Judith Garrett
David Williams

July 18
Donald Baker
Thelma Ousley
Richard Gullett
Carla Gayheart
Forrest Hamilton
Tammy Hale
Robbie Cronin

July 19
Shannon Renee Hetrick
Michael Davis
Mark Castle
Stephen Walter Plesanick

July 20
Robert P. Riedinger
Mrs. Bert Kensing
Thomas Brown
John Ganzhorn, Jr.
Wayne D. Gast
Gary Hoeking
Tracy Lynn Hass
Mrs. T. P. Haepelagh
Mrs. Leon Parrigan

Wedding Anniversaries:
July 14
The Glenn Clicks

July 15
The John Harts
The David Randall Waddless

July 17
The Douglas Dicksons
The Earl Lewises
The A. R. Gellers

July 18
The Clarence Barnesses

788.16 was approved.
Lewis Moore, 16, died of cerebral hemorrhage.

Mrs. Nancy Cole bought Mrs. Retha Gaylor's beauty salon.

Mrs. William Clark opened a beauty salon in Route 61.

Sidney Allen, 15, was badly beaten at Huron.

C. Otis Port was hired as auditor by Bottling Industry, a trade magazine, New York, N.Y.

Bachrach Co., with 3,000 shares of common stock of no par value, filed papers of incorporation.

Mavis Francis and Wayne H. Hammond wed at Willard.

William C. Eberly, a teacher at Shiloh, and Carol Ann Crawford wed at Monroeville.

Woodson Arnold, Paul Kratz, C. P. Bly, Hallie Kaylor and Floyd Williams were appointed judges of the Kangaroo court for Shiloh's centennial.

15 years ago, 1968
Edward M. Kinzel resigned as teacher and principal at Shiloh to go to Ontario as principal of Stengel school.

Ann Knaus, eight, was shot in the leg in Route 598.

Two sites were leased as likely locations for a new high school: an 81-acre site in the north side of Route 603

belonging to Mrs. Leopold A. Barnes and a 50-acre site across the road belonging to Bachrach Co.

Huron county will commence issuance of food stamps on Aug. 1.

William R. Miller was named to the dean's list by Ashland college.

Jack E. McQuate was named to the dean's list by Ball State University, Muncie, Ind.

Robert Eugene Kirkendall and Joyce L. Patterson wed at Mansfield.

Brother of Mrs. William Hough, Bruce L. Watts, 64, Helena, died of heart seizure.

Bonnie E. Hannum and Pvt. 1st Class William Joseph Leavitt were wed July 6 at Cleveland.

10 years ago, 1973
R. Harold Mack and W. Gary Ross bought Dick's Super market, Tiffin.

Father of Robert McConoghy, Daniel C. McConoghy, 84, died at Norwalk.

Village council rejected acceptance of the Fenor allotment.

Ten pupils in Plymouth High school are on probation, Juvenile Judge Ralph Johns announced.

The Walter E. Akernes celebrated their 25th anniversary.

Sandra L. Hampton, granddaughter of Mrs. Richard Hampton, wed Sanford D. Henderson, Jr., at Woodbury, N.J.

Thomas T. Strohenger and Katherine L. Moyer married at Toledo.

Debra Sue Jacobs and Terry L. Kelley will wed Nov. 16.

Marsha A. Gebert and John E. Haugh married here.

Five years ago, 1978
Mayor Elizabeth G. Paddock urged sale of the electric distribution system to bail the village out of red ink.

Councilmen G. Thomas Moore and Edward O. Ramsey promptly agreed.

A strike of teachers was averted when Plymouth Board of Education accepted four of six findings by an impasse arbitration board.

Louis A. Karl, 59, brother of Robert, died at Cleveland.

A four-way stop sign at Route 162 and Peru Center road at Steuben may be forthcoming.

Rhonda L. Dean and John F. Gullett married here.

Bradley J. Turson and David W. Holt were named to the dean's list by Ohio State university.

Dixie Baker and John Hart will wed July 15.

A third operation for a back complaint was performed in Lutheran Medical center, Cleveland, June 17 on Mrs. Ronald Postema, who is at her home at 533 West Broadway, Tel. 687-4190.

Ambulance squad took Burton Forquer to Willard Area Hospital Thursday morning.

Hugh Boland was taken to the same hospital Saturday at 9 a. m.

Divorce granted
Sally A. Berberick, Shelby, has obtained in Richland county common pleas court a divorce from Buddy A. Berberick, Shelby, a 1966 alumnus of Plymouth High school, son of the late Theodore Berbericks and cousin of Mrs. John A. Turson.

Turn frequently for at least four hours.
Meanwhile, dice a medium sized onion (we had some nice fresh green ones that were great with some of the green part cup up, too), two green peppers and a cup of fresh

When the sauce is thickened with the vegetables, add the meat and snip fry it until it is done, then do the rest of it. Take it out and drain. Take the oil out except for about three tablespoons.

Do the onions until they are soft and transparent, then add the peppers and mushrooms and cook them a while. Next comes the beef sauce. When it is thoroughly mixed add a thickener of three tablespoons of cornstarch and five tablespoons of water.

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At last! Chinese recipe found by once-foolish diner

By AUNT LIZ
Millions of words have been written about people's frustrations, from your learned books to such as Ann Landers and Dear Abby.

I have had a doozy for something like eight years which has almost driven me out of my mind.

There was only one way to cure it, and I kept trying, without the advice of a psychiatrist. I read every Chinese cookbook I got my hands on, cut recipes out of magazines and newspapers.

None of it cured me at all. I probably went through a dozen good sized steers trying to cure it all.

It started one Saturday night in San Francisco when we had a truly wonderful dinner in Chinatown, in the Empress of China restaurant.

Linda Jean Bloomfield, Shiloh, was among nine students on the Mansfield campus of Ohio State university to complete requirements for the associate in arts degree during the spring quarter.

Pvt. Mark Courtright has completed his basic training at Ft. Jackson, S. C., and is now at Ft. Gordon, Ga., for 11 weeks of schooling in telecommunications. He is a son of the Marvin Courtright, 75 North street.

News notes . . .

HOSPITAL NOTES

Divorce granted

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SAVE!

our daughter-in-law and I shared a dinner for two. One dish was an ordinary sweet and sour deal, and the other was beef that was out of this world. Fool that I was, I ate instead of asking about how it was made or even what it was called.

Now I think I have found it. It is an ordinary, nameless recipe in a new book written by an American. I had the book home from the library when a kind friend gave us some snow peas from her garden, so I looked in the index to see what could be done with them, and that is how I found it.

The gal who wrote this book, Nina Simmonds, comes from New England and decided she wanted to be a good cook. She apparently decided on Chinese cooking.

Somehow she got herself to Taiwan to learn. This she did for three years.

When China had its agrarian revolt, which was the official name for revolution, and the takeover of the Chinese mainland by the Communists back in the 30's, those who did not like it sailed away to the island of Taiwan. As a result, the tiny place has Chinese from every province and they brought all their own recipes. It kind of was the "melting pot" for Chinese food.

I had to substitute a few things and I do not think it really hurt it. For Chinese black vinegar, I used some lovely strong homemade stuff, also a gift. For rice wine, I used sherry, and for sesame oil, ordinary cooking oil.

Here it is: marinate a pound and a half of good sirloin in a mixture of two tablespoons of soy sauce, one tablespoon of sherry, one teaspoon of oil, one tablespoon of water and one teaspoon of cornstarch.

Turn frequently for at least four hours.

Meanwhile, dice a medium sized onion (we had some nice fresh green ones that were great with some of the green part cup up, too), two green peppers and a cup of fresh

mushrooms.

Then just before cooking, clean a cup of snow peas and blanch for a few seconds in boiling water.

You can also get ready the beef sauce, which is four tablespoons of soy sauce, two tablespoons of sugar, two tablespoons of catsup (this really surprised me) one and a half tablespoons of vinegar and three cups of good chicken broth.

Heat about a half cup of oil in a wok at 100 degrees or in a good hot skillet, throw in most of the meat and fry it until it is done, then do the rest of it. Take it out and drain. Take the oil out except for about three tablespoons.

Do the onions until they are soft and transparent, then add the peppers and mushrooms and cook them a while. Next comes the beef sauce. When it is thoroughly mixed add a thickener of three tablespoons of cornstarch and five tablespoons of water.

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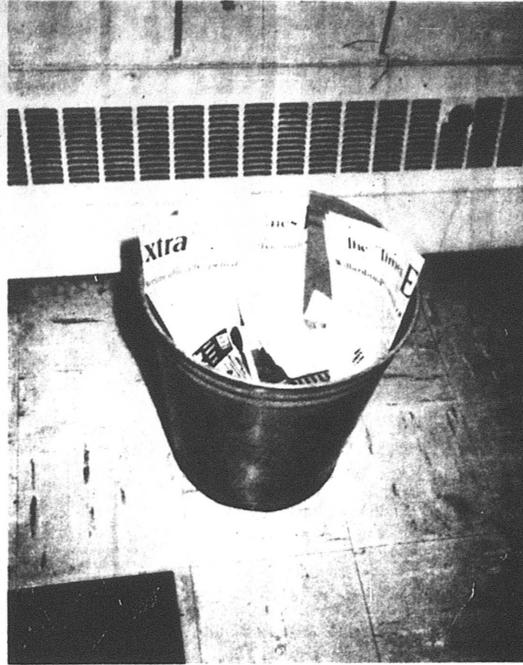
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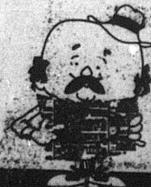
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THE PLYMOUTH *Advertiser*



Cougars hire two coaches

Two new head coaches have been appointed at Crestview.

Jerry Marshall, who served 12 years on the Clear Fork staff, is the new head football coach, succeeding Lee Owens, who went to Galion after a 10-and-1 season.

Marshall has a one year contract. He is a graduate of Muskingum college at New Concord with a master's

degree from Ohio State.

The new coach must organize a coaching staff. Scott Bailey, who taught the rock-ribbed defense that produced eight shutouts last season, will be back as defensive coordinator.

New head basketball coach is Richard Crooks, who served at Washington Court House as assistant. He succeeds Paul Carleton, who resigned.

a homer by Stacey Branham and a triple and a double by Lana Laser. Miss Laser allowed 12 hits, fanned seven and walked a dozen.

Jodi Putnam and Lavonne Branham homered for Woody Ridge. Kathy Welker and Michelle Collins got three base blows and Miss Collins two doubles.

Line scores:
S 100 203 - 6
S 100 203 - 6
A 225 72x - 16
S 022 715 7 - 24
W 303 164 4 - 21

15 lettermen ready for football

Strongest letterman contingent since he took charge of the Big Red will turn out next month when Coach Richard Roll begins preparations for the 1983 season.

This will be the 35th year of

play in Mary Fats park. It is also the 35th anniversary of 11-man football in Plymouth.

Lettermen are Junior Adams, Tom Baker, Ron Baldrick, Darren Branham, Rodney Hampton, Steve Jamerson, Chad McKinnis, Mike McKenzie, Brian Vredenburg, David Burka, Tim Deakins, Bill McVey, Scott Ryan, Rod Beverly and Troy Keene.

Physicals set for girls, boys

Physical examinations for girls wishing to compete in interscholastic athletics will be given Monday at 7:45 a. m. at the high school.

Applicants will be transported to Willard for the examination.

Girls' coaches should report at that hour to assist with transportation.

Boys wishing to compete will be examined at Willard July 25 at 7:45 a. m. They will meet at the high school at that hour.

Coaches of boys' athletics should assemble at the school at that hour.

Examinations for both girls and boys are for pupils in grades seven through 12.

Tigers nip Reds

All Seasons trimmed Plymouth Sunoco, 16 to 6, Friday night.

The winners broke it open in the third with five scores, then added seven in the fourth.

Jenny Putnam fanned eight and passed eight. Missy Young struck out five and walked 10 for the winners, who got a home run from Amy Beverly, a triple from Rhonda Barber and a double from Miss Young.

Anne Paulo was the victim of the real estate outfit. She fanned eight and walked only three.

All Seasons collected 25 hits and its pitchers gave up

only five.

In the other game, Secor's scored seven in the seventh and held on for a 24 to 21 triumph over Woody Ridge.

Jenny Young collected five hits in five trips to the plate to pace the winners, who got

Tigers defeated Reds, 11 to 7, and Cubs whipped the Yanks, 17 to 9, in PML play Monday night.

Mike McQuate smacked a home run for the Cubs.



Citizens of 21st century

Children of the Richard A. Rolls, 79 Plymouth street, are Nicholas, five, and Heather and Heidi, twins, two. Father is high school industrial arts teacher and head foot-

ball, wrestling and softball coach.

Tasha, seven, is the daughter of the Wayne Tuttle, 214 West Broad-

way.

Children of the Michael Harris, 396 West Broadway, are Jean, three, and Meg, one.

Seasons salts Sunocos, 16-6

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Mayor, 78, to run again; depot site bid low

Mayors, like wine, improve with age. Or so thinks Howard Smith, chief executive at Belleville. He will seek another term as mayor, having already been in that job 24 years. He was a councilman for 10 years.

Only one serious bid, by Cooper Tire & Rubber Co., Findlay, for \$1.25 million, was submitted July 1 when General Services administration sought to sell its huge building on the site of the former Wilkins AF station at Shelby.

There were two other bids, one more ridiculous than the other. About 800,000 square feet of space is involved.

GSA said the bid by Cooper was "substantially below" its appraisal value but it wouldn't say what that value is nor why it won't disclose the figure.

The furor at Pt. Clinton about appointment of athletic coaches has come to a head and been treated, but not to everyone's satisfaction.

Its board of education, under considerable pressure from parents and players, reengaged Clifford Hahn as head girls' basketball coach.

William Phillips, a junior high school teacher, is angry. He coveted the job. And he argued that by contract with the Pt. Clinton Federation of Teachers and under state law, the board is obligated to offer contracts for supplemental activity to teachers already under contract to the board before a lay person or a teacher outside the district is considered. Hahn teaches in Vanguard Joint Vocational school, Fremont.

Too much competition has forced the Burger Chef at Norwalk to undergo a change in name. It will change its name to Rax's restaurant, and it will serve ham and cheese, turkey and chicken, a salad bar and baked potatoes with a variety of toppings.

Reason? "Milan avenue in Norwalk has too many hamburger places."

Here're excerpts from PPD log —

- Here're excerpts from the log of Plymouth Police Department:
- July 5, 11:06 a. m.: Domestic problem in Mulberry street settled.
 - July 6, 11:33 a. m.: Stranded motorist in Route 61 assisted.
 - July 6, 4:05 p. m.: Vandalism reported, Apt. 27, Plymouth Villa.
 - July 6, 4:27 p. m.: Children reported playing in West High street.
 - July 6, 10:47 p. m.: Domestic dispute reported at 42 Trux street.
 - July 7, 3:53 p. m.: Broken bottles in Mill street thrown there by children.
 - July 7, 6:53 p. m.: 20-in. Huffly bicycle reported stolen from Mary Fate Park pool.
 - July 7, 6:54 p. m.: Children reported playing in West High street.
 - July 7, 7:35 p. m.: Occupant of 53 Mulberry street reported dispute with son.
 - July 7, 11:10 p. m.: Door of car wash found open.
 - July 7, 11:05 a. m.: Visitor with message for Methodist minister directed to parsonage.
 - July 8, 4:35 p. m.: Stolen bicycle recovered behind high school.
 - July 8, 5 p. m.: Possible theft by reception at Mack's Super Valu investigated.
 - July 8, 7:55 p. m.: Speeders reported in Mary Fate park not found.
 - July 8, 11:04 p. m.: Girls' bicycle reported stolen found at baseball field.
 - July 9, 7:48 a. m.: Domestic dispute at Mill and East Main streets settled.
 - July 9, 1:21 p. m.: Collision reported at Springmill road and Opdyke road.
 - July 9, 4:14 p. m.: Tire stolen from semi-tractor rig behind fire station.
 - July 9, 6:52 p. m.: Arson found at Plymouth Locomotive Works, Inc. Vandalized vehicle found at same time.
 - July 9, 8:16 p. m.: Domestic disturbance reported at 397 Plymouth street.
 - July 9, 10:40 p. m.: Motorist locked out of vehicle assisted.
 - July 9, 11:30 p. m.: Prowler reported at 155 Trux street not found.
 - July 10, 5:15 p. m.: Motorcycle complaint received from West High street.
 - July 10, 5:50 p. m.: Traffic signal in Square reported out.

All about Plymouth...

Mr. and Mrs. Lowell E. Keith visited his sister-in-law, Mrs. Albert Keith, Wellington, a patient in Allen Memorial hospital, Oberlin, Sunday.

Mr. and Mrs. David Martin, Stevensville, Mich., were Sunday dinner guests of his parents, Mr. and Mrs. J.

Robert Martin.

The Edgar Kempfs, Fairborn, visited her sister and brother-in-law, Mr. and Mrs. John E. Hedens, Sunday en route to the Kempf family reunion in Shelby.

Mrs. George L. Lesho, Sr., returned last week from Hollywood, Fla., where she visited her daughter and son-in-law, Mr. and Mrs. Paul Kaznyk. She expects her son and daughter-in-law, the George L. Leshos, Jr., to arrive July 28 from New Delhi, India, where he has been stationed with the State department for several years. He will be reassigned to Washington, D. C.

The Robert A. McKowns and the John E. Hedens were Sunday dinner guests of the A. L. Paddocks, Jr., 78 Plymouth street.

Plymouth Garden club members and their husbands gathered at the Rudi Swank home, New Haven, Monday night for a picnic and the club's annual auction.

Mrs. Post prepares for No. 90

Born Lily Mae Bell in Monroeville, Ind., July 30, 1893, Mrs. Fred Post will observe her 90th anniversary in Hillside Acres Nursing home, Willard, where she has been confined for some time.

Her only surviving daughter, Marguerite, now Mrs. Arthur Nurdyke, looked after her for many years.

She was widowed May 24, 1967.

Mrs. Post came to Huron county as a bride. Her husband lived south of Willard in the Bullhead road area.



You too, can train your dog to "go fetch." It's worth the trouble. For the interesting things you read make you a more conversant and interesting person. Inform yourself read the newspaper reader.

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1984 Mercury Topaz

4-dr., silver metallic, automatic transmission, P175/80R13 WSW, power steering, tinted glass, bodyguard accent paint, power brakes, 2300 engine, deluxe sound package, gauges, dual mirrors, bumper rub stripes, accent paint stripes, cloth reclining seats, AM radio, deluxe luggage compartment trim.

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P245/60R14	85.90	2.85
P225/70R15	84.70	2.88
P245/60R15	89.60	2.89

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Saturday 8 a.m. to 3 p.m.
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CARD OF THANKS
My family and I would like to thank the Plymouth Ambulance service for bringing me home from Cleveland, following my back surgery. It was greatly appreciated.
Thanks to my family and friends for all their prayers, cards and visits and food that has been brought into my home. God bless all of you.
Pat Postema 14p

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The Carpet Cleaning Company Women Recommend
Any Size Living Room \$29⁹⁵
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FOR SALE: House. Starter or investment. 317 W. Broadway, Plymouth, Ohio. Tel. 687-1435. Two bedrooms. Lot size 62 x 273. 14p

NEED A PLACE to live that doesn't cost an arm and a leg? For less than \$175 a month you can buy this property in Shiloh in 10 years. Large bedroom, bath, kitchen/dinette and another large room. Basement with gas, forced hot air furnace. Monthly cost considers down payment at financial institution of your choice. Call Judy Hedeen 687-6624 or All Seasons 687-7791. 14c

ALWAYS SHOP AT HOME FIRST

Help as much as you can.

Together, we can change things.

GARAGE SALE: 430 W. Broadway, Plymouth, July 14 and 15, 9 a.m. to 5 p.m. Boy's Schwinn 10 speed bike, like new; mini bike frame, new unfinished lowered doors, clothes, toys, miscellaneous. 14p

FREE dog house and dog. Tel. 896-2094. 14p

PRICE REDUCED TO \$44,000. With down payment of \$15,000 (owners offering terms on down payment) and TAKE OVER 94% FIA LOAN AT \$253 A MONTH move into a beautifully decorated and very well taken care of older home at 92 Sandusky St., Plymouth. Stop in and look at it. Must see to appreciate. Mr. and Mrs. Dean A. Chne, owners. Tel. 687-5820. 19c

TESTED and approved by millions of homemakers. Blue Lustr carpet cleaner is top. Miller's Hardware. 14c

3-FAMILY Garage Sale: 334 Willow Dr., Plymouth, July 14 and 15, 8 a.m. to 6 p.m. Children through adult clothing, books, bedding, craft and sewing materials. L. Laaser. 14p

FOR RENT: Small house suitable for one or two. Monthly. \$150 month. Inquire 81 Porter St., Tel. 687-7721 or 687-0741. 14p

FOR SALE: Add-on furnace, wood and coal burner. One month use, like new. All attachments. \$525. Tel. 687-0655. 14c

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CLEAN UP OHIO LITTERALLY

LEGAL NOTICE
Sealed bids will be received by the Village of Plymouth until twelve o'clock noon, Monday, Aug. 1, 1983, at its office, 25 Sandusky Street, Plymouth, Ohio, and there publicly opened and read aloud for the resurfacing of various streets in the Village of Plymouth, Ohio.

Prospective bidders may obtain specifications and street information from the utility office at 25 Sandusky Street, Plymouth, Ohio, and by contacting James C. Root, its Village Administrator. The Village reserves the right to reject any and all bids and to waive irregularities in the submitting of bids. Prices should be firm for ninety (90) days.

Each envelope should be sealed and clearly marked "BID FOR STREETS." BIDS COVER

Bids shall be for 875 tons, more or less, and in place of No. 40 concrete asphalt, meeting State of Ohio specifications, cleaning, grading, where necessary, tack coat and rolling.

By order of the Village Council, Plymouth, Ohio.
John Fazzini, Clerk-Treasurer 7,14c

SECTION THREE: That this Ordinance is an emergency measure necessary for the immediate preservation of the public welfare and safety and shall go into effect immediately.

Dean A. Chne, Mayor
Passed this 28th day of June, 1983.
ATTEST: John Fazzini, Clerk-Treasurer 7,14c

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