

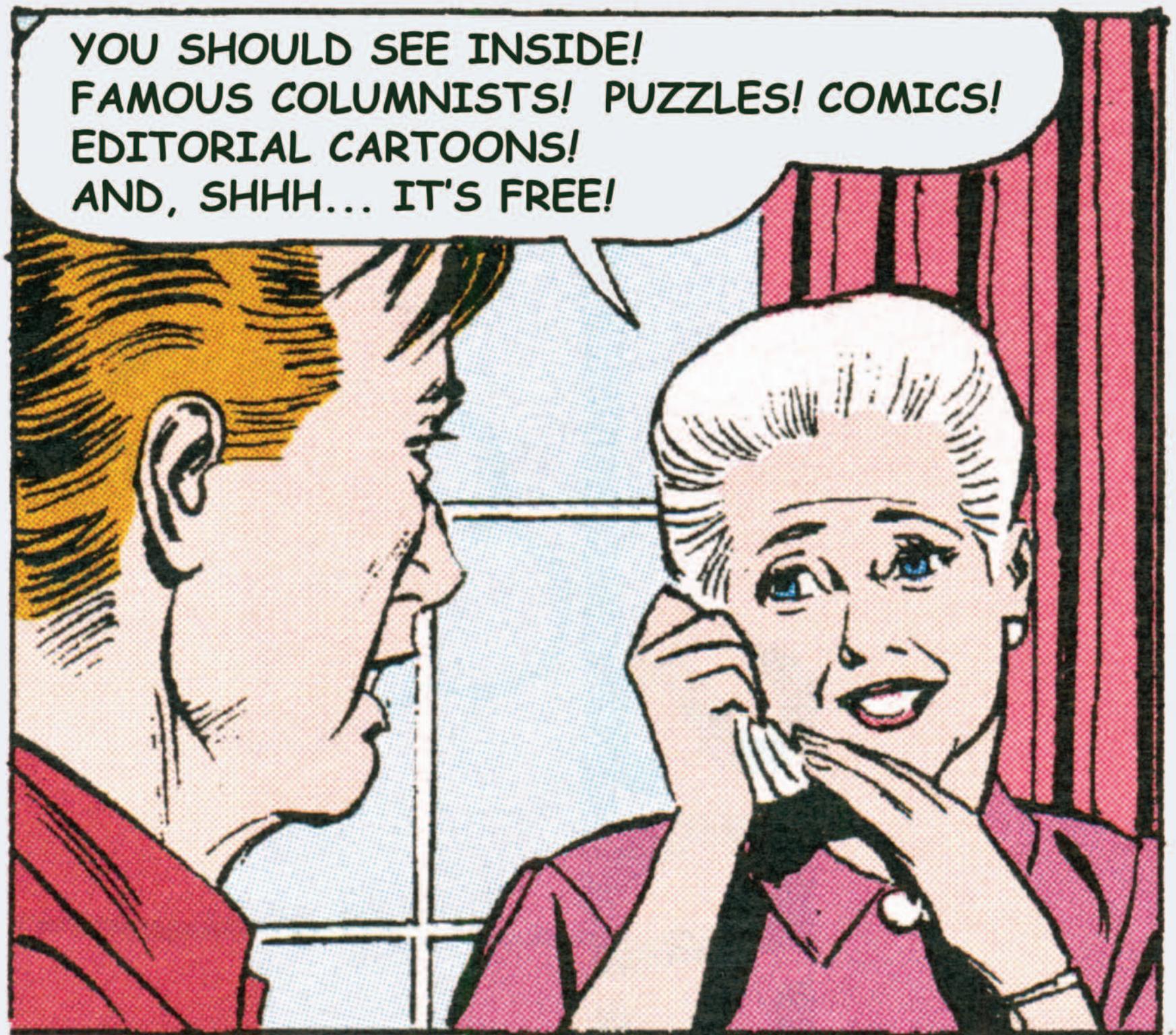
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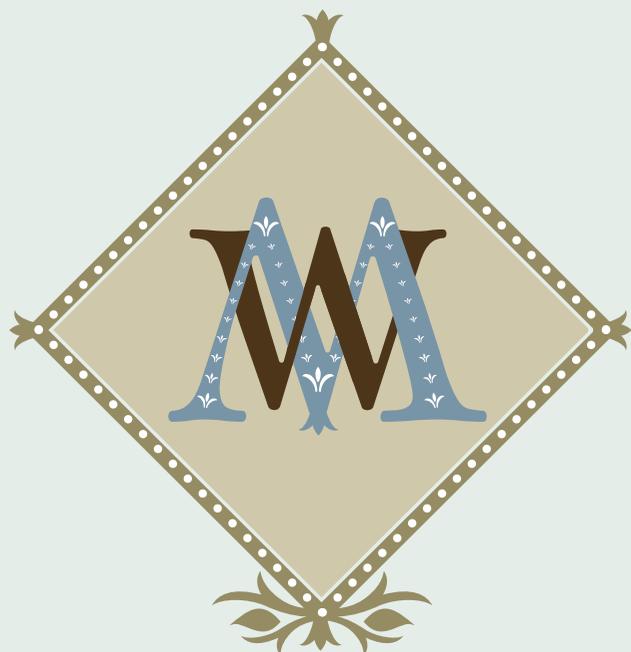
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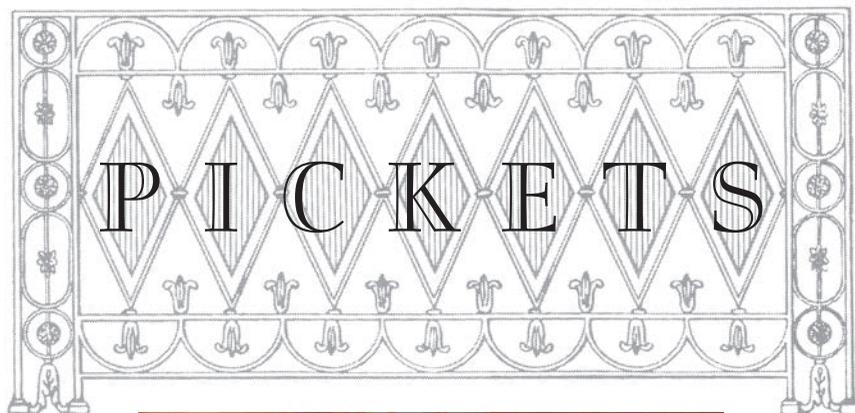
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DEBBIE TRAVIS' HOUSE TO HOME



REFLECTIVE LIVING

BY DEBBIE TRAVIS

There is an allure to metallic finishes that is captivating. Silver, gold, bronze and copper in decoration have been enhancing interiors forever. Although the method in which we apply these shimmering metals to our rooms changes, their presence continues to gratify our taste for a little glamour. And although metallic paint and paper can be costly, it only requires a small amount to make a big impact.

Focal walls have become very popular in home décor once again. Recently we have seen a return to wallpaper and with it a trend to larger-than-life images such as overblown florals and giant geometrics. While these would be too much for an entire room, they are striking as a focal wall. We are employing metallic finishes in the same way. Four walls covered in a metallic gold finish might be overkill, but one wall is stunning. There are natural focal walls in every room. In the bedroom, the wall behind the bed is the per-

fect place to add drama. Imagine midnight blue filtering through a silver glaze. A suitably finished wall can even take the place of a headboard. Pile up some exotic pillows covered in silky fabric, and the scene is quiet and seductive. Dining rooms come alive with ruby red or burgundy walls. By applying gold or bronze as an accent over one wall, or in stripes around the room, the festive mood is heightened.

Light reflects off a metallic finish, producing an ever-changing landscape of shades and color tones. I used this magical quality for the living room shown here to create a serene yet glamorous mood. The base color is dark taupe brown. A grid of large squares (22 inches) was measured and marked with a chalk line, and then alternate squares were taped off with low-tack painter's tape. Golden metallic glaze was rolled inside the taped off squares, starting in the middle of the square and feathering out so the glaze is not too heavy on the edges. This helps to avoid leakage. The color play between the low and high sheens of paint and glaze as well as the golden tones in the glaze is mesmerizing. An easy chair slip-covered in white canvas layered with suede and silk cushions and a wool fringed throw provide more textural contrast for the senses to enjoy.

* * *

Dear Debbie: About 10 years ago, we laid a tongue-and-groove hardwood floor. It was stained a pale pink beige, which we felt was too light, so we painted the kitchen area a dark color. The paint began to chip almost immediately. We'd like to paint the hardwood properly. What steps are involved?

— Royson

Dear Royson: You will have to prepare

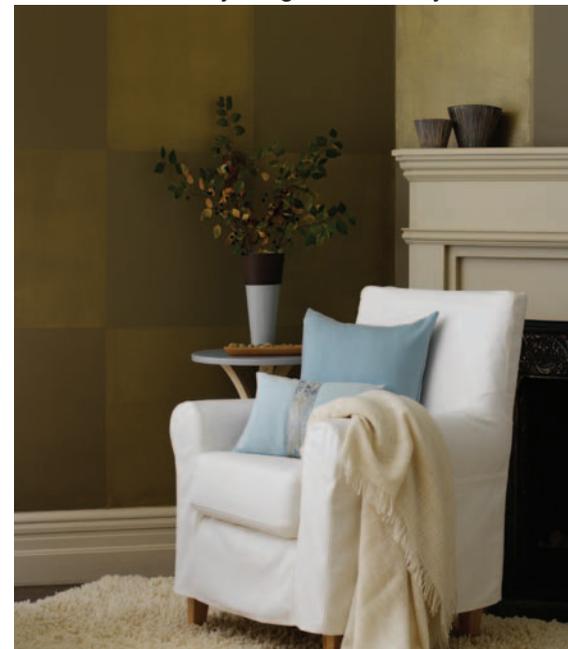
the floor to ensure that the paint can adhere properly to the wood. Begin by sanding. You don't need to sand down to raw wood, but remove the old paint and any gloss. Sweep and damp-mop to clean the floor, and leave it to dry completely. Then apply a good paint primer and let it dry overnight. You are now ready to paint. Porch-and-floor paint is durable and should give you a lasting finish. All paint will chip over time, so you might think about putting small area rugs down in high traffic areas.

* * *

Debbie Travis' House to Home column is produced by Debbie Travis and Barbara Dingle. Please e-mail your questions to house2home@debbietravis.com. For more ideas, look for Debbie's newest book, "Kitchens and Baths."

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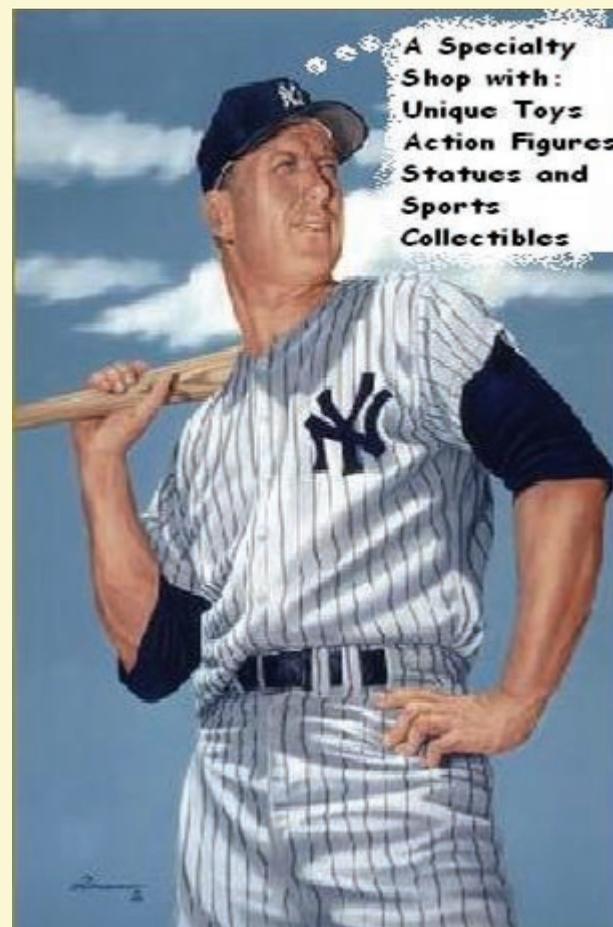
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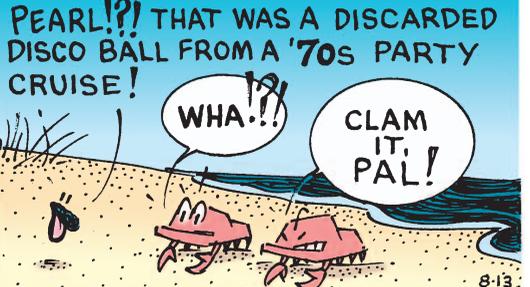
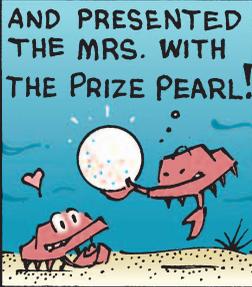
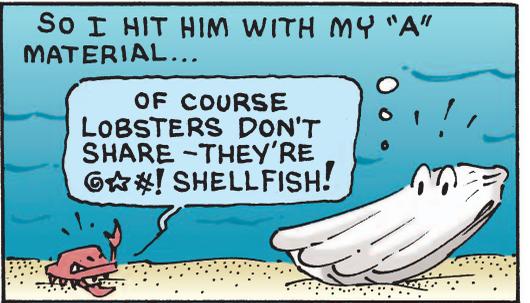
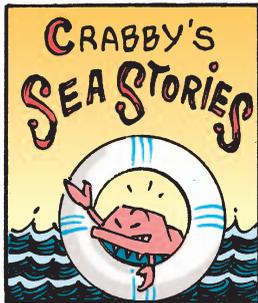
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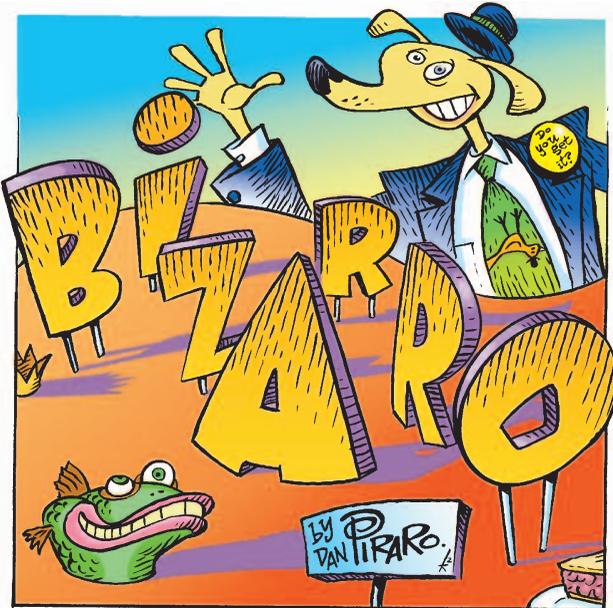


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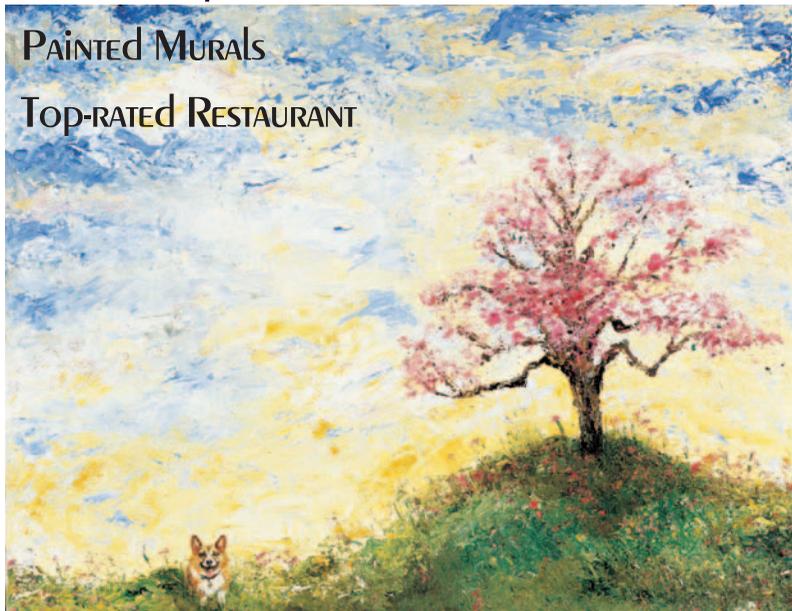
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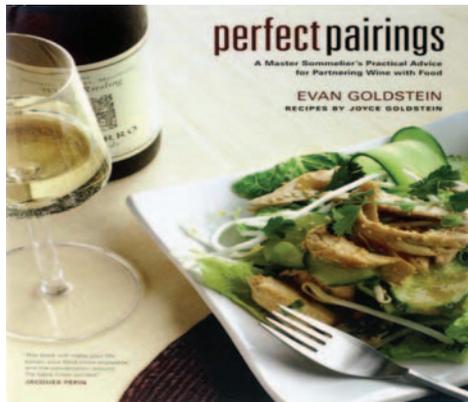
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WINE CHRONICLE



TASTY COMBINATIONS

BY LYNNE CHAR BENNETT
SAN FRANCISCO CHRONICLE

As a wine and food journalist, I see many culinary books, but there are just a few that compel me to say, “I must have this for my library.” There are even fewer that specialize in wine and food pairing.

But “Perfect Pairings: A Master Sommelier’s Practical Advice for Partnering Wine with Food,” by Evan Goldstein, with recipes by Joyce Goldstein, meets my standards on both counts (University of California Press; 318 pages; \$29.95).

Evan Goldstein, a master sommelier and career wine educator, and his mother, renowned chef and cookbook author Joyce Goldstein, joyously and gracefully explain and demystify the “magic” of pairing wine and food. They make it so easy, it seems that everyone can do it; after reading their book, I’m convinced everyone can.

Often, books about food and wine

pairing center on the recipes with somewhat brief explanations about wine and what makes a particular match successful. Most wine-centric books educate about wine and list only general ingredients or dishes that complement a wine without fully delving into pairing principles. Evan Goldstein’s book has more detailed, organized and useful explanations about the characteristics of wine and food and their interplay than any I’ve previously seen.

Drawing upon his many years as a wine educator and sommelier, Goldstein demonstrates his passion and wealth of wine and food pairing knowledge by dedicating 15 pages to the keys of understanding wine and food and how they interact. For wine, the keys are acidity, saltiness, sweetness, tannin, oak and alcohol; for food, they are ingredients, cooking methods, sauces, condiments and side dishes. He further explains and gives examples for each “key.” Saltiness in food for instance, can accentuate alcohol, making the wine seem more alcoholic or “hotter” than it actually is.

“Perfect Pairings” is full of useful information — such as lists and tables — that is well-organized and easy to read. One of my favorites is Goldstein’s bulleted cheat sheet of what to consider based on specific characteristics of the wine and food.

When a wine is tannic, Goldstein suggests, “Counterbalance the tannins by serving foods that are high in protein, fat or both; remember that tannin and spicy heat can clash brutally; and use pepper (cracked black or white) to counterbalance tannins, as

it’s somewhat bitter by nature.”

Most of “Perfect Pairings” is organized into 14 chapters, each devoted to a specific grape varietal or type of wine. Each chapter explores where and how the wine is produced, the wine’s basic aroma and flavor characteristics, and pointers to consider when cooking to match a wine.

Joyce Goldstein developed 58 recipes to not only match the 14 specific wine varieties/types, but for specific styles of each varietal. For instance, the clean, simple flavors of Italian Meatball and Vegetable Soup go with easy-drinking, fruit-forward Sangiovese, while rich, hearty Osso Buco with Mushrooms and Tomatoes needs a more complex, fuller-bodied Super Tuscan-style Sangiovese. Goldstein’s fans will enjoy preparing the straightforward Mediterranean-focused recipes she’s known for, though there are dishes that nod to other global flavors like Salmon with Soy, Ginger and Sake, as well as Korean Short Ribs and Pork Chili Verde.

The younger Goldstein chips in at the end of each recipe with his recommended wine producers (and regions), providing a choice of three producers each for wines in everyday, premium and “splurge” price ranges.

Pairings work best when either the wine or the food is the star, but what ultimately matters is your own palate. “Perfect Pairings” will guide you through the sometimes confusing, but ultimately, rewarding world of pairing wine and food, so you can discover what’s best for you.

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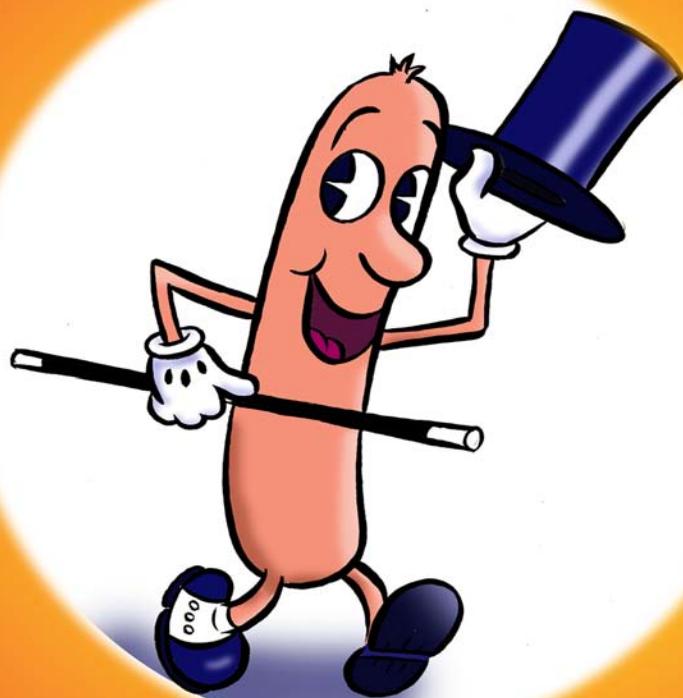
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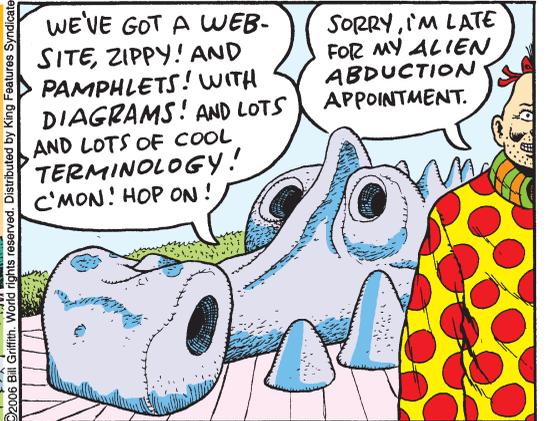
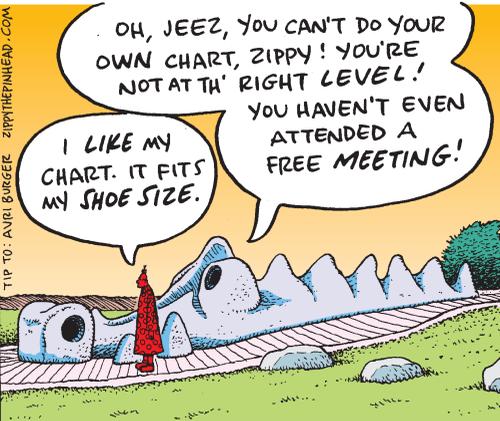
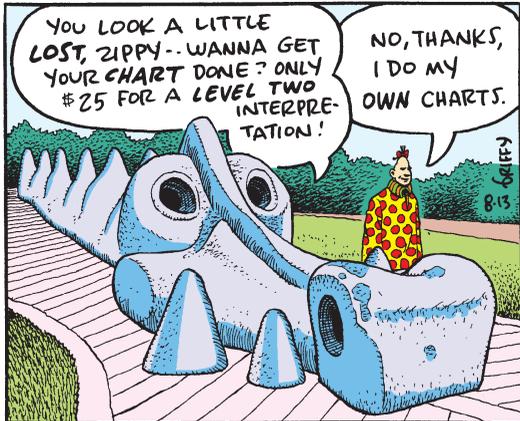
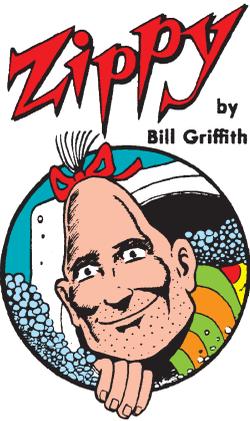
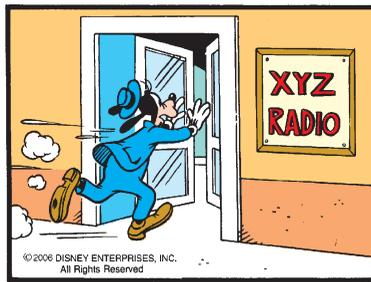
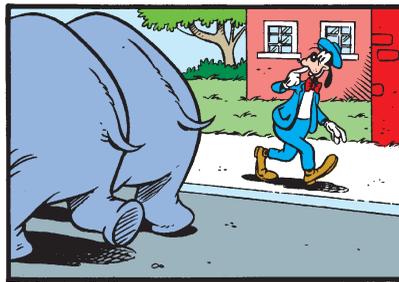
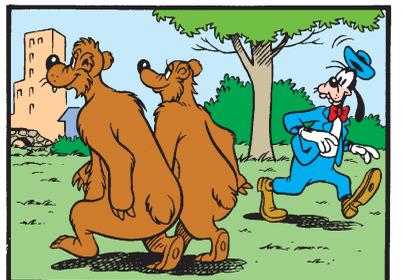
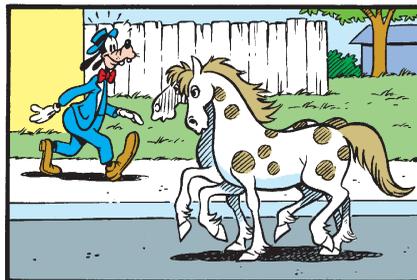
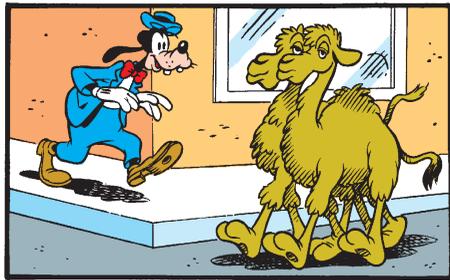
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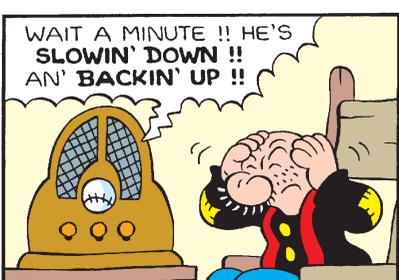
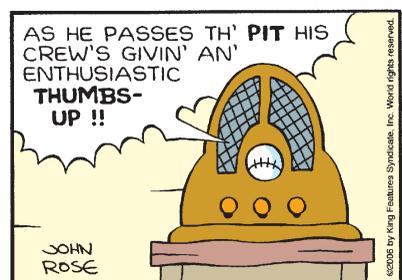
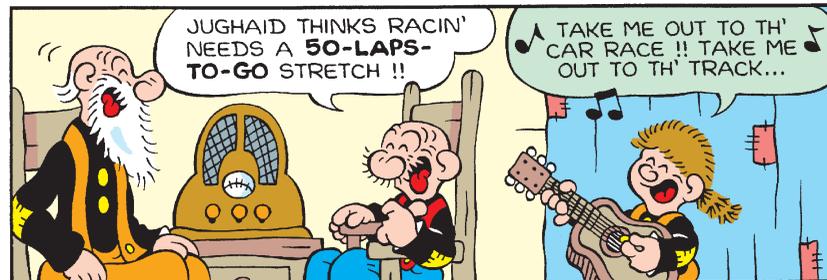
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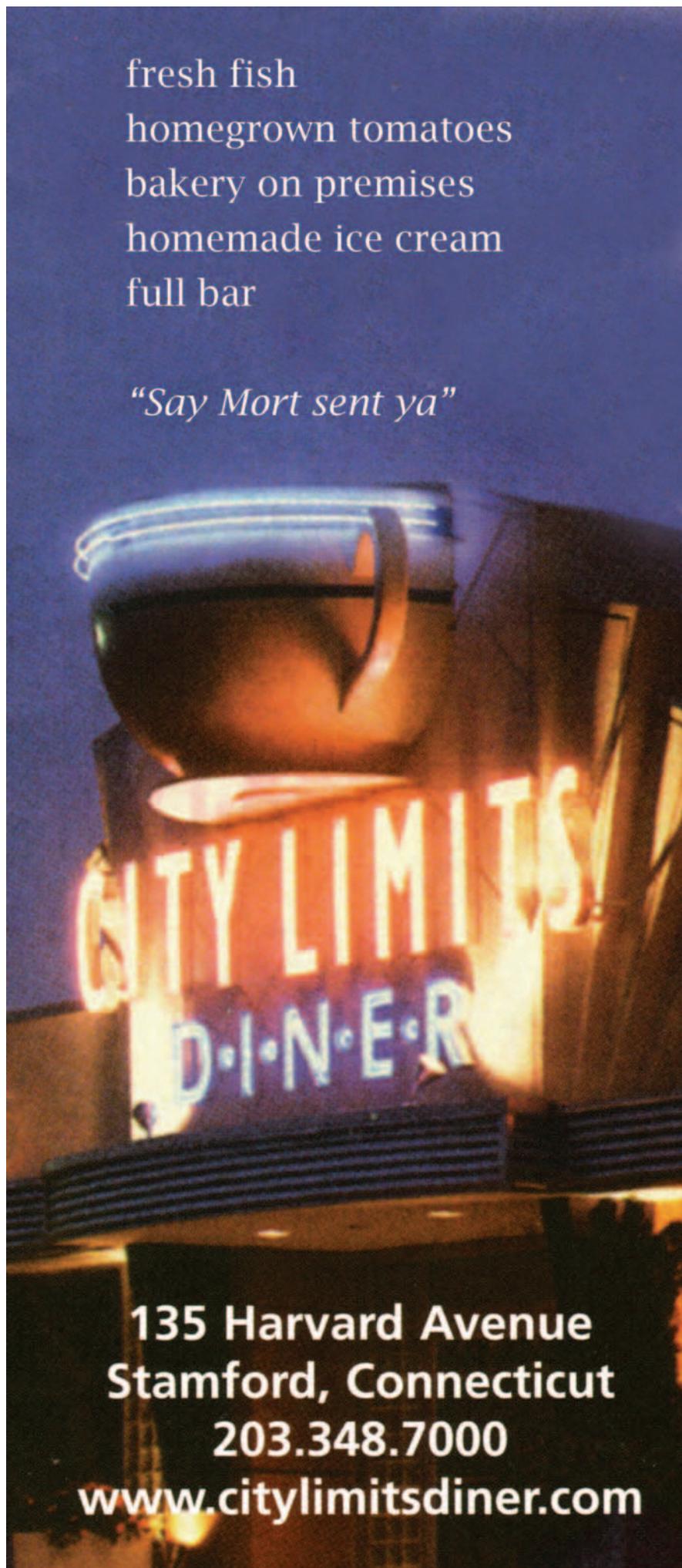
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Cook It Light

PARMESAN WAFERS/BLACK OLIVE SOUP

By Jeanne Jones

These tasty Parmesan Wafers are amazingly delicious and truly quick and easy to make. In fact, with just one ingredient absolutely necessary, it is more preparation instructions than a real recipe. I like them best when made with Parmigiano-Reggiano. This classical and prestigious Italian cheese, often called the king of cheese, is well-known and appreciated all over the world for its seductive aroma and unique flavor. Often copied but never duplicated, real Parmigiano-Reggiano is made only in northern Italy. In fact, the entire designated area where this cheese must be produced in order to be called Parmigiano-Reggiano is bordered by Bologna, Modena, Parma and Reggio Emilia provinces. Rigorous standards, also established by law, determine the methods used in making this regional cheese. I also like to top each wafer with a small sprig of a fresh herb. I have listed my favorite choices in the ingredients list as optional. You can try one of them, or select your own favorite.

PARMESAN WAFERS

3/4 cup coarsely grated Parmesan cheese

Fresh tarragon, optional

Fresh basil, optional

Fresh chervil, optional

Fresh sage, optional

Fresh oregano, optional

1. Preheat the oven to 350 F.

2. Spoon grated Parmesan onto a cookie sheet in 1- to 2-teaspoon-size mounds about 2 inches apart. Push down on the Parmesan mounds with the back of a spoon to slightly spread out the cheese.

3. Place an herb sprig on top of each Parmesan mound.

4. Bake until melted and golden (about 3-4 minutes).

Makes 10 servings.

Each wafer contains approximately: 27 calories; 2 gm fat; 5 mg cholesterol; 112 mg sodium; negligible carbohydrates; 3 gm protein; 0 gm fiber.

* * *

This soup is not only absolutely delicious, but it is also very different. It is a marvelous flavor to accompany grilled fish, poultry or meat, making it perfect for summer and early fall grilling menus. Even though I prefer the flavor of nicoise olives in this recipe, pitting them is a tedious task. For this reason, I have used pitted kalamata olives in this recipe. They also make a very tasty soup in addition to dramatically shortening the preparation time. This recipe is for a hot soup, but it is also delightful served cold.

BLACK OLIVE SOUP

1 jar (4 1/2 ounces) pitted kalamata olives, drained

2 bottles (8 ounces each) clam juice

1/2 cup water

2 medium-size baking potatoes, peeled and cooked (1 1/2 cups)

1/4 teaspoon freshly ground black pepper

1 tablespoon grated lemon zest

3 plum tomatoes, peeled and finely diced

Lemon zest for garnish, optional

1. Combine the olives, clam juice and water in a saucepan and bring to a boil. Reduce the heat to low and simmer for 5 minutes. Allow to cool slightly, then pour the mixture into a blender and puree. Add the potato pulp and the pepper, and blend until completely smooth. Pour the mixture through a strainer back into the pan. Stir in the lemon zest and heat to the desired temperature.

2. To serve, place half of a diced tomato in the bottom of each of 6 bowls. Pour 2/3 cup of the soup over the tomato in each bowl. Garnish with lemon zest if desired.

Makes 6 servings. Each serving contains approximately: 139 calories; 11 gm fat; 0 mg cholesterol; 875 mg sodium; 13 gm carbohydrates; 2 gm protein; 1 gm fiber.

* * *

Jeanne Jones is the author of 33 cookbooks, most recently "Cooking From the Cupboard" (Rodale Press). Also see www.jeannejones.com

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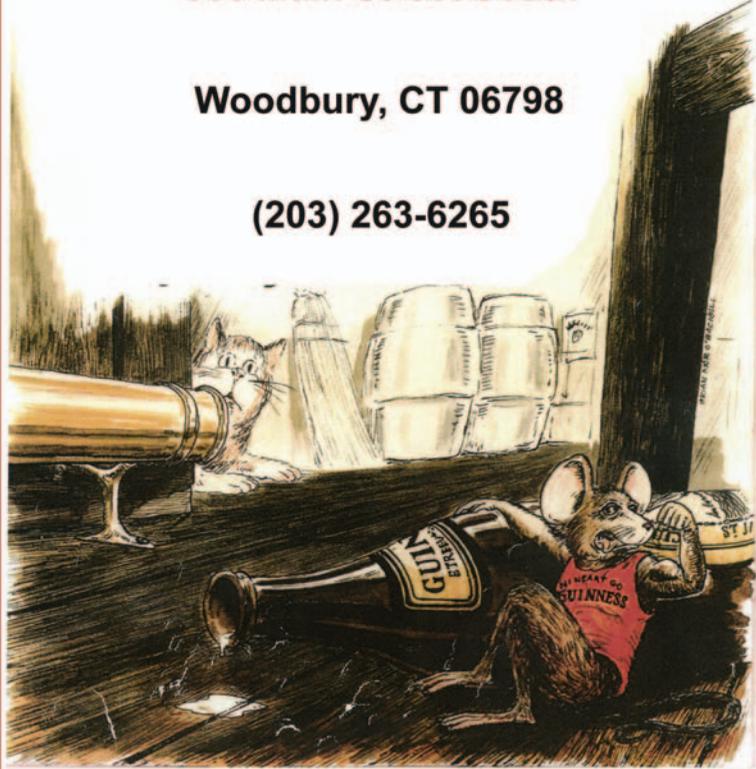

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FROMMER'S BUDGET TRAVEL



BY ARTHUR FROMMER

Autumn is when the top travel bargains re-emerge. Except to areas with fall foliage, travel to almost everywhere slumps in September and October, and drops lower still from Nov. 1 to mid-December. Here are five top travel bargains for fall:

(1) \$599 for a week in London. Starting Nov. 1 and until the end of February, such tour operators as Go-Today.com will be charging as little as \$599 for round-trip air to the British capital plus six nights in a room with a private bath and daily continental breakfast. The price is from New York or Newark, but the add-ons are modest from other cities and only \$200 from Los Angeles or San Francisco. Though life within London is costly for visitors using the weak U.S. dollar, the reduction of air and hotel costs to \$599 gives your budget a lift, and all Americans, in my view, owe themselves a once-yearly change of pace in this historic city, with its traditions, its formality and its impressive culture. Contact www.go-today.com.

(2) \$555 for five days on the island of Maui. From Aug. 20 and until mid-December, Hawaii goes on sale — as evidenced by a remarkable air-and-land package from Pleasant Holidays. It consists of round-trip airfare from Los Angeles or San Francisco to popular Maui, five nights at the Aston Maui Lu hotel, directly across from a fine beach, and a rental car with unlimited mileage for the duration of your stay, all during the above period and for as little as \$555 per person. If you can make a quick decision to enjoy this island paradise, you can snare the bargain by phoning 1-800-742-9274 or by logging on to www.pleasantholidays.com.

(3) A 17-night cruise for \$1,299. A most remarkable seagoing bargain is the Panama Canal sailing from Los Angeles on Sept. 28 of the recently built (2001) Norwegian Sun. From Southern California, the ship first heads down the Pacific Coast of Mexico, then to Costa Rica, traversing the awesome Panama Canal into the Caribbean, stopping en route at Aruba and Curacao, and finishing in New Orleans after 17 nights of sailing, for as little as \$1,299 per person for an inside cabin (that's

less than \$77 a day). You can book from any of several prominent cruise brokers, including Vacations to Go at 1-800-338-4962 or www.vacationstogo.com. While airfare to Los Angeles or from New Orleans is not included, the value of this two-week vacation is just plain remarkable.

(4) \$389 for five nights in Orlando. The nation's theme-park capital goes into a particular slump just shortly after Labor Day, and all sorts of remarkable package enticements are offered to lure you there. The best deal I know of costs \$389 from either New York or Chicago for round-trip air, a five-night stay at the Royal Celebration Inn, about 4 miles from Disney World, and free shuttle transportation between your hotel and the theme parks. The add-on from other cities is a gentle \$49 from Atlanta or Washington, D.C., \$149 from Dallas and similar rates for numerous other places. Contact the cost-conscious tour company called Leisure Link at 1-888-801-8808 or www.eleisurelink.com.

(5) \$459 for five all-inclusive nights in the Dominican Republic. This time, the rate includes not only airfare (as all the above packages do) but all three meals a day, unlimited drinks and unlimited sports and entertainment. Fully a half-dozen different resorts in two major areas of the island nation (Puerto Plata and Punta Cana) are offered at around the \$459 price by an aggressive, well-established tour operation called Vacation Mart. While each package at a particular resort carries a deadline for booking, it is immediately replaced by other similar packages the moment the previous deadline has been reached. Needless to say, the Dominican Republic is the single least-expensive destination in the Caribbean, particularly from Sept. 4 to mid-December, and while the \$459 price is from Miami, departures from most other U.S. cities are only \$70 (New York) to \$90 (Chicago) to \$200 (West Coast) more. Call 1-800-288-1435 or go to www.vacmart.com.



London is among the best of the autumn bargains.

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BY AL AND KELLY
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Everybody who owns a home ought to have a ladder. Chores like cleaning out your gutters, trimming trees and roof inspections are part of every homeowner's regular maintenance — or should be. But being safe on a ladder is very important. Since most ladders don't come with a lot of instructions, we thought we would give you a few safety tips to keep you in one piece.

First of all, make sure your ladder is in good shape. A ladder that is rickety or damaged in any way really ought to be replaced. Wood ladders can become split or warped, or the hardware can loosen. Metal ladders can also have hardware issues and can be bent and

unstable.

With a step ladder, the top step is not a step. You should never use it to stand on. You can use it to hold tools and hardware, though. Attach a tray to the top to hold items, or strap your tool belt to the top of the ladder. You can even drill a few holes in the top "step," and store tools in them.

It's always best to have a partner there to spot you. Never try to use a ladder in bad weather.

Always use your ladder on solid, even ground. If you don't have that, place the ladder on a solid piece of plywood. Add stakes to the feet, or set the feet in tin cans to keep it from sinking in muddy conditions.

If you are using an extension ladder, keep in mind that the ladder should be placed about one-quarter of the total height away from the wall it is leaning against. If it's placed too far away, it could slide down; too close, and it could fall away completely.

If you are leaning a ladder against a nice surface, cover the top edges with socks, foam weatherstripping or some other shield to prevent marks.

Store your ladders where they won't fall down and damage your cars or any other surface. You can add a screen-door hook or a window latch to keep the ladder closed in storage. If

left outdoors, chain ladders to prevent theft.

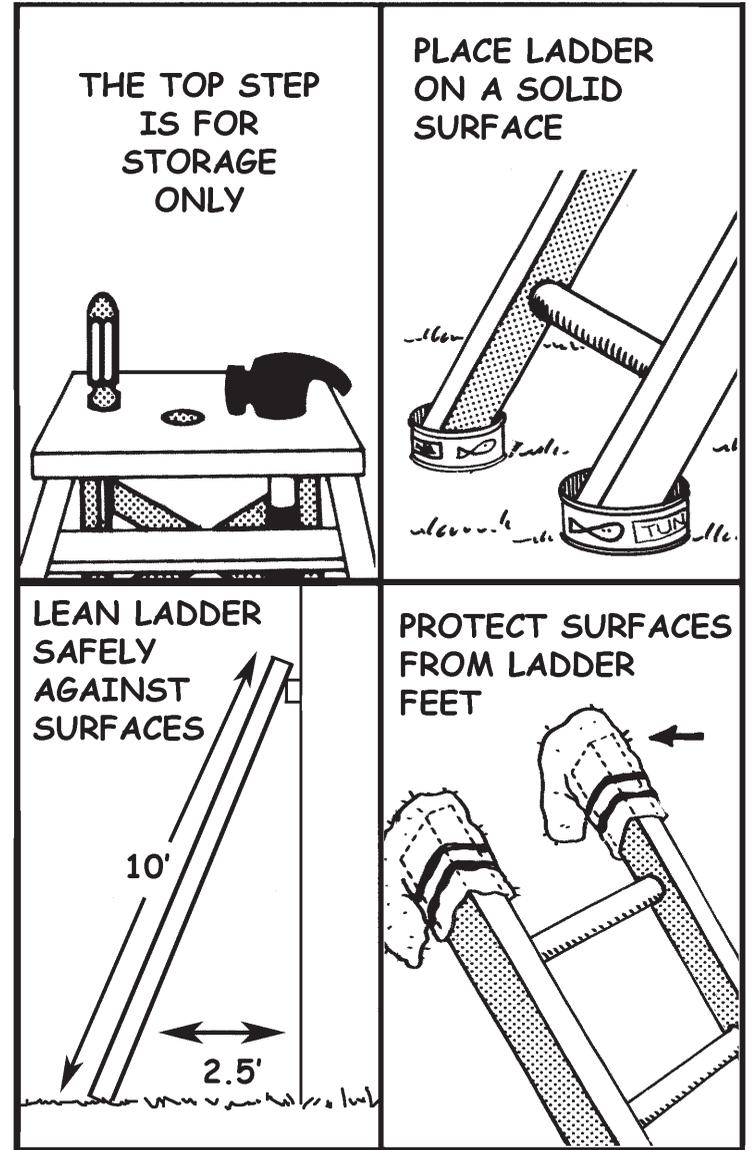
Just remember, falling off a ladder may be funny in a movie, but it's rarely funny when it happens in real life! Be careful up there!

Q: My bathtub has some stick-on decals that are supposed to keep you from slipping in the tub. I want to remove them, but I can't get them all the way off. What can I use? — J.W.

A: The folks at Rubbermaid, the company that makes more of these appliques than anybody else, suggests that you use a pre-wash from the laundry room, such as Spray-N-Wash or Shout. Spray this around the edges of the appliques and wait for a half hour or so. Then pull at the edges and try to get some of the solution up under the decal. If you can't grab the stuff, use a single-edge razor blade to scrape with. Hold it flat so as not to scratch the surface of the tub. Even when you get all the appliques off, there'll still be adhesive left. Spray it again and wait. Then use a coarse rag to wipe away the sludge. Be sure to put more appliques down so you won't slip and break something.

Got a question or a handy tip? Send it to The Super Handyman in care of this newspaper, or visit our Web site at www.thesuperhandyman.com. Those of general interest will be used in future columns.

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Conceptis Sudoku

by Dave Green

			7	4		5	
1		7					
8			9				4
				3	8		
	5						3
		9	8				
	9			7			6
					1		2
	2		3	9			

Difficulty Level ★★★★★

8/05

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Sudoku number game

Instructions

Fill in the grid so that every row, every column, and every 3x3 box contains the digits 1 through 9.

Usually takes from 10 to 30 minutes to solve, depending on the puzzle's difficulty rating and your skill level and experience.

Solution in this edition





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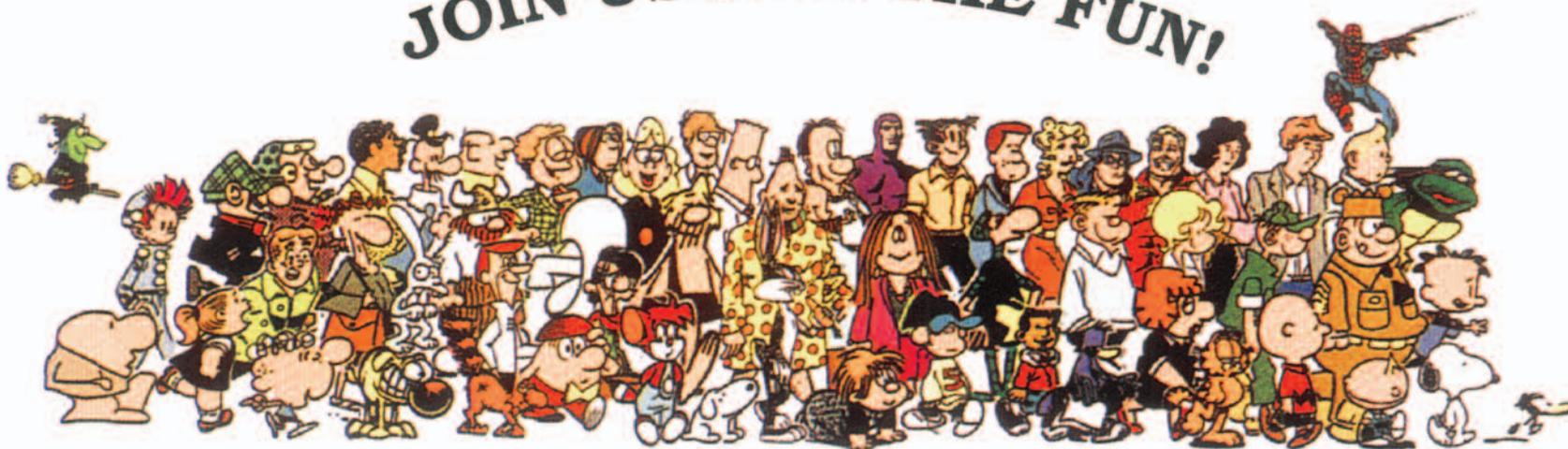
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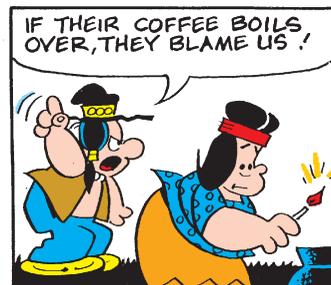
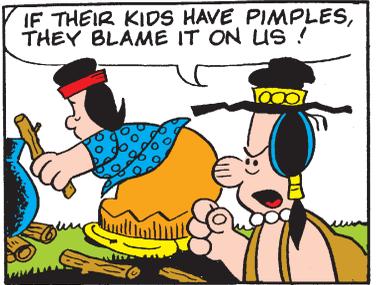
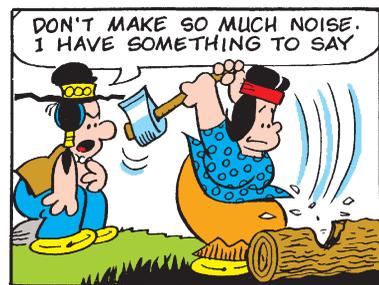
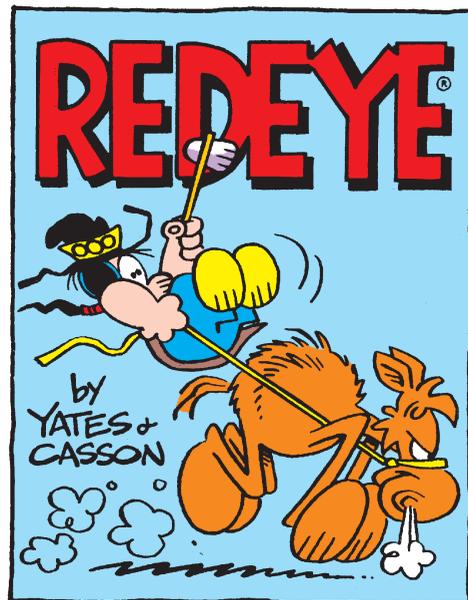
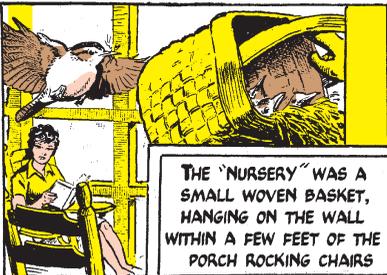
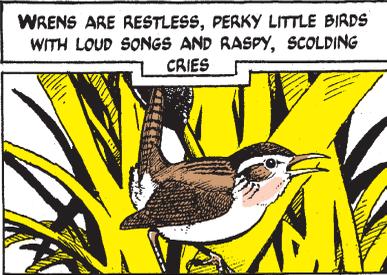
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MARRIAGE
DODD AND ELROD



SOLUTIONS

9	3	2	7	1	4	6	5	8
1	4	7	5	6	8	9	2	3
8	6	5	9	3	2	7	4	1
4	7	6	2	9	3	8	1	5
2	5	8	6	7	1	4	3	9
3	1	9	8	4	5	2	6	7
5	9	4	1	2	7	3	8	6
7	8	3	4	5	6	1	9	2
6	2	1	3	8	9	5	7	4

Difficulty Level ★★★★★

8/05

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T	A	P	I	O	C	A	E	G	A	D	S	O	L	O	S	S	E		
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S	W	E	L	L	C	O	O			J	I	M	M	Y	H	O	F	F	A
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J	E	S	T	D	I	C	K	E	B	E	R	S	O	L	D	R	I	S	
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K	O	R	E	A	E	R	E	S	O	A	R	S	T	R	E	A	K		
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A	N	T	E	B	R	R	A	P	A	R									
U	S	E	M	U	S	I	C	A	L	S	C	A	L	E	N	O	T	E	S
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A	S	S	B	O	N	E	A	M	O	S	A	D	D	R	E	S			

PREMIER Crossword

By Frank A. Longo

GOING UP THE STEPS ACROSS

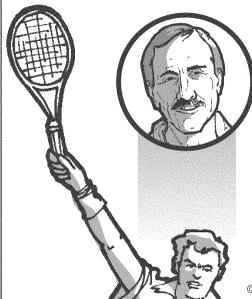
- 1 Pudding choice
- 8 "Yikes!"
- 12 With 111-Down, one-person shows
- 16 It's opposite NNW
- 19 Single-issue magazine
- 20 Title guy in a Marvelettes #1 hit
- 22 IRS concern
- 23 Not fussing over any more details
- 25 Curved path
- 26 Old autos
- 27 Corn spike
- 28 Suffix with bachelor
- 29 Leaving footprints on
- 34 Teen stress source
- 39 Genteel
- 40 Shopping mecca
- 41 Slipped up a bit
- 42 School in Coral Gables, FL
- 47 TV show, often
- 48 Leaf through
- 49 Bobby of hockey
- 50 Forest path
- 55 "Nifty!"
- 56 Dove sound
- 57 Labor leader who vanished in 1975
- 59 "Erie Canal" mule
- 61 Woodwind instrument
- 64 Malt beverage
- 65 Big galoots
- 66 Joke around
- 70 TV executive who launched "Saturday Night Live"
- 73 Nondrinkers
- 74 Prefix with pilot
- 75 Funnyman Philips
- 76 It may go flat
- 77 Rainy mo.
- 79 Supernova remnant in Taurus
- 82 Slime
- 84 French priests
- 89 Split nation
- 90 Before, in verse
- 91 Take wing
- 93 Run of luck
- 94 West Indian republic capital
- 98 USO unit
- 102 Penetrating
- 103 Got back at
- 104 "I Love Lucy" hubby
- 108 Track meet officials
- 109 Cost to play
- 110 "It's freezing!"
- 111 On — with (much like)
- 112 Draw upon
- 113 They appear at the ends of this puzzle's eight longest answers
- 123 Satisfied
- 124 "Just a sec"
- 125 In a devout way

1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18			
19							20			21						22				
23						24										25				
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29	30	31	32	33				34	35	36			37	38						
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47							48				49			50	51	52	53	54		
55						56				57				58						
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66	67	68	69		70	71				72						73				
74					75				76				77	78						
79				80				81			82	83		84	85	86	87	88		
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104						105	106	107					108							
109																				
						110														
112					113	114				115	116	117				118	119	120	121	122
123					124									125						
126					127					128				129						

- 126 Long-eared beast
 - 127 Ulna, e.g.
 - 128 Novelist Oz
 - 129 Envelope info
- DOWN**
- 1 Job for AAA
 - 2 "Give me —!" (Hoosier cheer start)
 - 3 Four-footed friend
 - 4 Suffix with boy
 - 5 "Well well!"
 - 6 Messengers
 - 7 Goes to
 - 8 Zoo birds
 - 9 Mad dog's threat
 - 10 Suitable
 - 11 Play- — (clay brand)
 - 12 Purse piece
 - 13 Astrologer Sydney —
 - 14 Stripling
 - 15 Lennon's love
 - 16 — quo
 - 17 French philosopher Jean-Paul
 - 18 Surpass
 - 21 Palmist, e.g.
 - 24 Steam (up)
 - 28 Telepathy, e.g.
 - 29 Bridge beam
 - 30 Get more "Time"?
 - 31 Flaming
 - 32 ACLU part
 - 33 Poses to propose
 - 34 — visit to
 - 35 North Carolina college town
 - 36 Holiday helper
 - 37 Horror film street
 - 38 "Thus — the Lord"
 - 40 New Zealand's highest peak
 - 43 The same: Prefix
 - 44 French pronoun
 - 45 Cookbook author Rombauer and others
 - 46 As much as can be carried
 - 51 Large crucifix
 - 52 From a distance
 - 53 Uncertain
 - 54 Young lady
 - 56 Cliff scaler
 - 57 Mock
 - 58 Kennel cry
 - 60 "Zip- — -Doo-Dah"
 - 62 Greek B
 - 63 Osaka sash
 - 66 Jill's friend
 - 67 Continental currency
 - 68 Magi guide
 - 69 Fit — tied
 - 71 Sports site
 - 72 Stay
 - 78 Somewhat
 - 80 British diaper
 - 81 Grazing ground
 - 83 Java holder
 - 85 Wild goose
 - 86 Tan
 - 87 One dining
 - 88 Hits the ice
 - 91 Floored it
 - 92 Nabisco nugget
 - 93 Longtime CBS journalist Eric
 - 95 Atop, in poetry
 - 96 Its cap. is Kiev
 - 97 Indian bean tree
 - 98 Great shock
 - 99 Hoses down
 - 100 Double quartets
 - 101 Banjo kin, briefly
 - 105 Dramatist Henrik
 - 106 Felony
 - 107 Exxon rival
 - 108 Hot-tub hangout
 - 111 See 12-Across
 - 113 Rioting crowd
 - 114 One less than "dos"
 - 115 Doc's org.
 - 116 The Eagle that landed, e.g.
 - 117 — -Cone
 - 118 Doze (off)
 - 119 "We do — part"
 - 120 Taoism founder Lao- —
 - 121 Raised rails
 - 122 Quick method?

STAN SMITH'S TENNIS CLASS

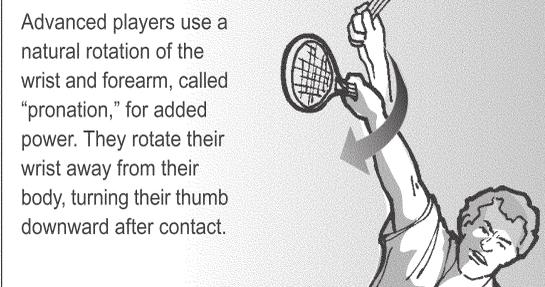
ROTATING ON SERVE



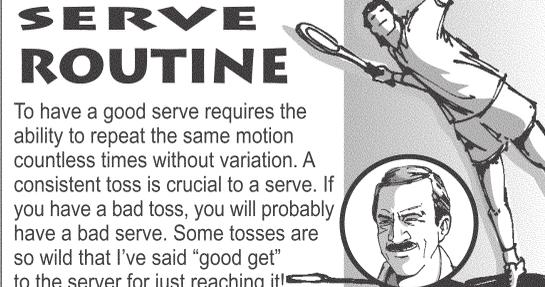
If you are holding the racket correctly, you will need to rotate your forearm during the serve, so the racket face will be flat on contact.

8-1
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Advanced players use a natural rotation of the wrist and forearm, called "pronation," for added power. They rotate their wrist away from their body, turning their thumb downward after contact.

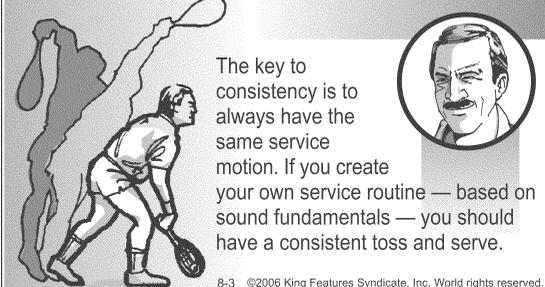


SERVE ROUTINE



To have a good serve requires the ability to repeat the same motion countless times without variation. A consistent toss is crucial to a serve. If you have a bad toss, you will probably have a bad serve. Some tosses are so wild that I've said "good get" to the server for just reaching it!

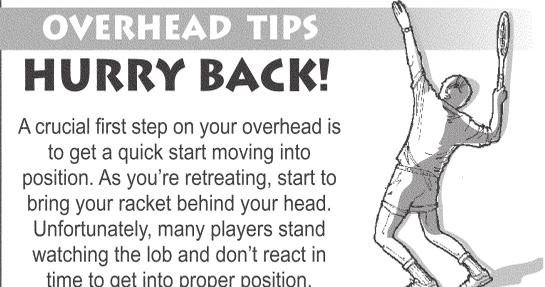
The key to consistency is to always have the same service motion. If you create your own service routine — based on sound fundamentals — you should have a consistent toss and serve.



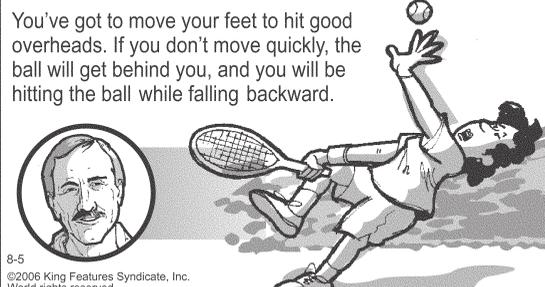
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OVERHEAD TIPS HURRY BACK!

A crucial first step on your overhead is to get a quick start moving into position. As you're retreating, start to bring your racket behind your head. Unfortunately, many players stand watching the lob and don't react in time to get into proper position.



You've got to move your feet to hit good overheads. If you don't move quickly, the ball will get behind you, and you will be hitting the ball while falling backward.



8-5
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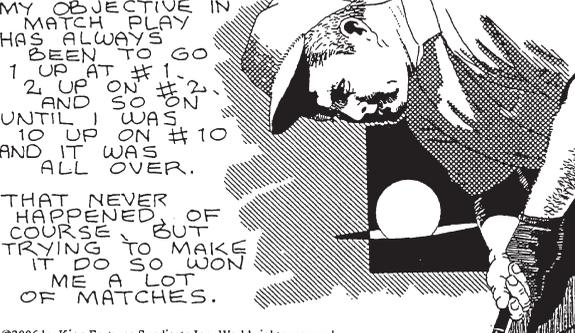
Play Better Golf with JACK NICKLAUS



ALWAYS TRY TO START A ROUND AS STRONGLY AS YOU HOPE TO FINISH IT.

IN STROKE PLAY, THE BETTER YOUR START, THE FASTER YOUR CONFIDENCE BUILDS, AND THE BIGGER THE CUSHION YOU CREATE AGAINST BAD BREAKS LATER ON.

JM 7-31

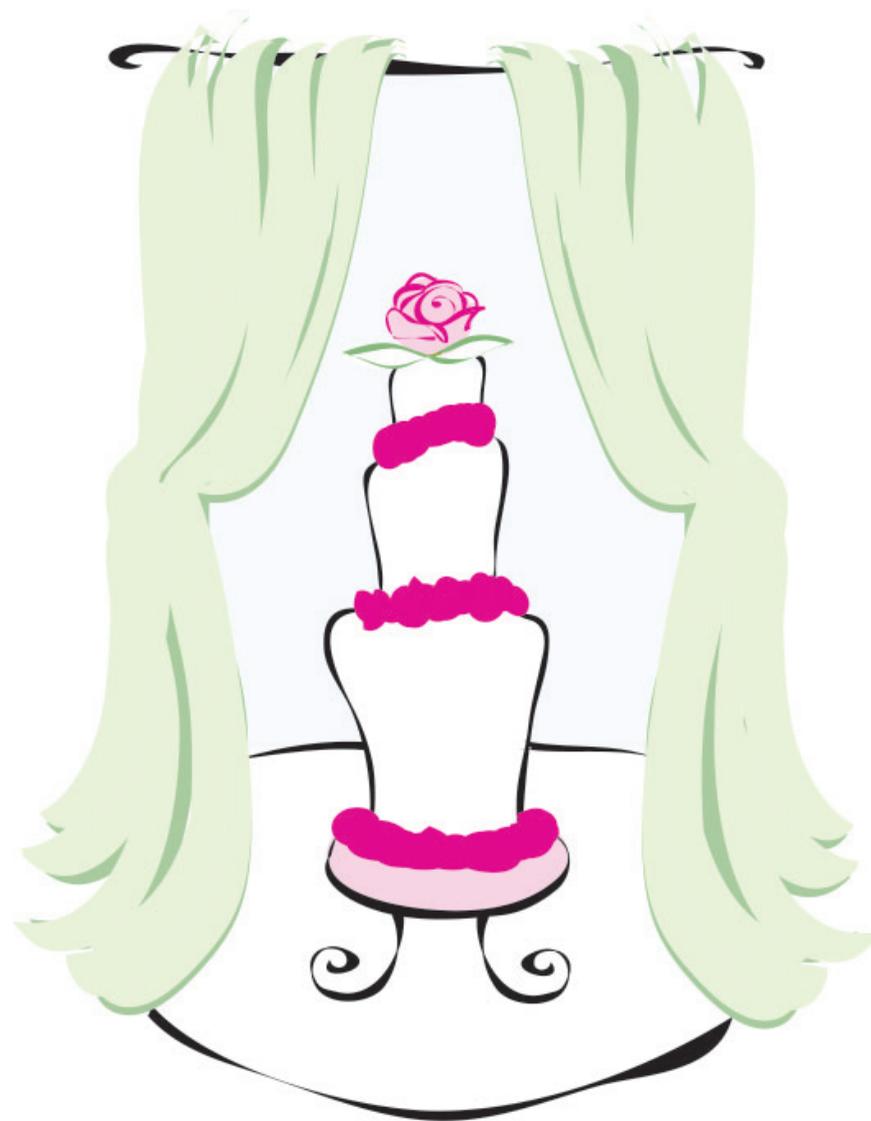


MY OBJECTIVE IN MATCH PLAY HAS ALWAYS BEEN TO GO 1 UP AT #1, AND SO ON, UNTIL I WAS 10 UP ON #10 AND IT WAS ALL OVER.

THAT NEVER HAPPENED, OF COURSE, BUT TRYING TO MAKE IT DO SO WON ME A LOT OF MATCHES.

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