



ANN LANDERS

Guess who got straight A's?

Dear Ann Landers: We are two high school students who like you a lot. Please don't think we are nosey but we would like to know something about your high school days.

1. Were you an honor-roll student?
2. Did you ever get all A's?
3. What was your best subject?
4. What was your worst subject?
5. Were you popular with the boys?
6. Were you popular with the girls?
7. Did you ever take piano lessons?
8. What was the biggest mistake you ever made in school? — Tommy And Alice In Topeka

Dear Tommy and Alice: The answers to your questions are:

1. Yes.
2. Yes.
3. English.
4. Physical education. I was terrible.
5. Yes.
6. Not as popular as with the boys.
7. No. I took violin. The discipline of having to practise every day was good, but when I played, it sounded like the strings were still in the cat.
8. The worst mistake I made in high school was not taking Latin. I have regretted it ever since.

Wife's always sniffing

Dear Ann Landers: This is not about sex, violence, homosexuality, drugs or promiscuity, but I hope you will print it anyway.

My wife's nose is driving me stark, raving mad. We recently moved to a new area because of my work. She has developed an allergy that has resulted in a constant sniffing and sneezing. Her nose is always red. She has gone to doctors, taken medication, shots, pills — nothing helps. I sympathize with her, but I don't know if I can go through life listening to this. The honking, blowing and sneezing is embarrassing to me, and it must annoy others as well. She says I am the only one who notices it. Even if this is true, the problem is serious enough to make me write to Ann Landers, and that must mean something.

Am I overreacting? Could there be some medical or surgical help we don't know about? My work takes me out of town occasionally, and I must confess it's a great relief to be away from this problem and get some peace. Any suggestions? — Albuquerque, N.M., Turn-Off.

Dear Al: You may hear sniffing, sneezing, honking and honking, but I hear a marriage breaking up. I cannot believe that a good allergy specialist is unable to track down the offending agent and give your wife some relief. Somebody isn't trying.

Horoscope

Legal eagle helps Libra

Tomorrow's Messages by Sydney Omarr

Aries (Mar. 21 to Apr. 19) Circumstances take sudden turn which enables you to make new starts, special contacts and to act in a more independent, creative manner. Leo, Aquarius, Virgo individuals figure prominently.

Taurus (Apr. 20 to May 20) Obtain valid hint by studying Aries message. Special relationship dominates scenario. Don't be afraid of getting involved. Clandestine arrangement opens door to romance, new experience and chance for greater self-expression.

Gemini (May 21 to June 20) Social activity increases and so does personal popularity. You are in unique position of having a choice. Select quality, avoid scattering your forces, expand horizons. Member of opposite sex aids in transforming wish into reality.

Cancer (June 21 to July 22) If thorough, you take forward step towards goal. Cycle indicates added responsibility, additional authority and chance to inaugurate program which elevates prestige. Aquarius, Scorpio, Taurus people figure prominently.

Leo (July 23 to Aug. 22) Be analytical, seek reasons, don't be satisfied merely to know something happened. Accent on long-distance communications, special educational and publishing projects. Travel plans could come into focus. Gemini, Virgo, Sagittarius people figure prominently.

Virgo (Aug. 23 to Sept. 22) Money decisions could involve one close to you, including partner or mate. You receive key enabling cash flow to resume. Legal complications can be erased if you are receptive to unorthodox procedures.

Libra (Sept. 23 to Oct. 22) Be more aware of public relations — one familiar with legal matters aids your cause. Turn on charm. Be receptive, aware of past promises and realize that playing waiting game works to your advantage. Permit others to express views.

Scorpio (Oct. 23 to Nov. 21) Bring priorities into focus. Take care of essentials — set your own pace, evaluate investment potential. Cancer, Capricorn persons play outstanding roles.

Sagittarius (Nov. 22 to Dec. 21) You learn from one who taught you much in past. Emotional responses are accentuated. Significant changes occur and they involve children and love. You are due to complete long-standing project.

Capricorn (Dec. 22 to Jan. 19) Emphasis on new contact which could aid you in establishing base of operations. Stick with familiar procedures. Refuse to be led astray by scheme which promises something for nothing. Get valid appraisal concerning home or other property.

Aquarius (Jan. 20 to Feb. 18) Intuitive flash breaks logjam and answers come into sharp, clear focus. Emphasis on ideas, special notes, short journeys, renewed contact with close relative. Another Aquarian, a Cancer and Capricorn figure prominently.

Pisces (Feb. 19 to Mar. 20) Opportunity exists to enhance income potential. Welcome chance to increase social activity. Shake off any tendency towards lethargy or satisfaction with status quo.

If April 14 is your birthday you are creative, analytical and have special talent for expressing self in unique manner. Gemini, Virgo, Sagittarius people play important roles in your life. You are dynamic, tend at times to be domineering and can be manipulative where ultimate goals are concerned. Members of opposite sex find you attractive and a puzzle at one and the same time. You find challenge stimulating and you are at your best during periods of crises. August could be your most significant month of 1980, a year in which you gain wider recognition and find better ways to distribute and display products.

It helps if you're very British

By Frank Rasky
Toronto Star

You don't have to be English to bake a good English parsley pie, but it helps if you appreciate English humor. So claims Patrick Macnee, who is surely an expert on such matters.

There he was last week, busily chopping parsley, minus his trademarked bowler, broily and cravat. Nevertheless, even in The Star kitchen, though he wasn't playing John Steed, the natty secret service dude of the TV Avengers series, Macnee somehow managed to look every inch the debonair gent.

"No, it's not a matter of English breeding," insisted the 58-year-old London-born actor. "Anybody who gets a kick out of this recipe for parsley pie automatically becomes very English."

Dotty humor

"You see, its very title is an example of understated English wit. There's lots more chicken in it than parsley. Yet, despite that imbalance, the English persist in calling it a parsley pie."

"So if you savor that sort of dotty humor — as well as its succulent taste — you qualify as a very English cook."

Macnee, currently starring in the English drawing-room comedy The Grass Is Greener at the Royal Alexandra Theatre, is thoroughly steeped in British tradition. On his mother's side of the family, he traces his ancestry back to the Earl of Huntingdon, who was the original Robin Hood. On his father's side, he is related to Sir David McVee, who has adopted that slightly different spelling to become the present head of Scotland Yard and bears the nickname, The Hammer of The Yard.

Patrick's father, Daniel Macnee, a racehorse trainer known in English sporting circles as "Shrimp" because of his 5-foot stature, was the basis of the actor's Steed characterization.

Bon vivant

"My father was a great dandy and bon vivant," he says. "He drank a bottle of gin a day until he died at 72. He wanted me to become a jockey. But at 6-foot-2 and my present weight of 200 pounds — at least 25 pounds too hefty for my own good — I obviously outgrew that ambition."

It was at Eton that young Patrick became an amateur actor and cook. He got hooked as a thespian after playing Queen Victoria in the annual school play. "But I was forced to learn cooking as a 12-year-old fag for my Eton fag masters," he says. "That means I was the new boy at school and it was obligatory for me to rustle together snacks for the tyrannical older boys."

Macnee became more adept in both the culinary and performing arts when he moved to Toronto in 1952. While paying \$15 a week rent for a garret on Prince Arthur Ave., he was



JOHN MAHLER/TORONTO STAR

British understatement is apparent in the very title of his recipe, Parsley Pie, says London-born actor Patrick Macnee. "There's lots more chicken in it than parsley."

Sunday Cook

earning \$25 per CBC radio role from producer Andrew Allan. "Necessity taught me how to cook the best scrambled eggs in the world," he says, "and my salads are truly wonderful."

The affluent actor, who is twice divorced ("both my wives were marvellous cooks") has since found little need to do

much cooking ("both my kids are also marvellous cooks"). His daughter, Jennifer, 29, who lives with him in one of the eight luxury houses he owns in Palm Springs, Calif., is a professional cordon bleu chef. His son, Rupert, 33, a Toronto documentary TV film maker who operates Little Sisters Productions here, is an accomplished vegetarian chef, who whips up gourmet meals whenever his father is in town.

"When I was a starving actor in Toronto, I remember Barry Morse, a fellow Brit here, predicting I'd wind up in the home for broken-down old actors," said Macnee. "Well, it's nice to be rich and have one's children sufficiently trained to prepare the best of food for their dad. But an actor can never predict the future, and it's nicer still to be able to toss together, in case of an emergency, a good English parsley pie."

Steed's Very English Parsley Pie

- 3 bunches fresh parsley chopped
- 1 chicken cut into 8 pieces as for a ficassee
- 1 clove garlic, crushed
- 1 pinch nutmeg
- 1 tsp. chopped green onion
- 1 tsp. sugar
- salt and pepper to taste
- 2 tsp. chicken stock
- your favorite pie crust
- 1/2 cup whipping cream, scalded

Arrange bed of parsley about 1"

thick on bottom of deep pie dish. Cover with a layer of chicken pieces. Sprinkle with green onion and season with nutmeg, sugar, salt, pepper, garlic. Cover this with another layer of parsley and another layer of chicken pieces. Season as above. Pour in chicken stock. Cover with your favorite pie crust. Cut hole in centre of pie with knife and place pie on baking sheet.

Bake in hot oven about 450 degrees for 20 minutes or until crust begins to brown. Then reduce heat to 325 degrees so that chicken may cook more slowly for about another hour. When crust seems dark enough it should be covered with a piece of foil. Test meat by inserting skewer through hole on top. When pie is done, remove from oven and pour hot cream into chimney hole. Decorate top of pie with fresh parsley. Makes four servings.

'You never get a second chance'



JOHN MAHLER/TORONTO STAR

A real estate salesperson who earns about \$25,000 a year, Sandi Halpern believes a first impression is important in selling.

Toronto Style

By Stasia Evasuk Toronto Star

Sandi Halpern, 29, believes that a good appearance is fundamental to success on the job.

She's a real estate salesperson for Larry Unger Realty Ltd. whose expertise in the better residential market and investment properties like income-generating duplexes and triplexes earns her close to \$25,000 a year.

"In my line of work," she says, "I'm constantly meeting certain kinds of people who I feel judge you by appearance."

"You never get a second chance to make a first impression so I dress to look successful, fashionable and well-groomed."

She wears suits, dresses, three-piece outfits, skirts and sweaters and tries to co-ordinate them with colors that flatter her dark hair and skin. Burgundy is her favorite color, then blue, gray and turquoise.

"I was a tomboy when I was younger," she says. "When I reached 16, my mother was getting nervous about it. She wanted me to be more ladylike so she sent me to a modelling school."

Taught her how to buy

"It didn't change my life but it taught me how to buy clothes that make me look taller. I'm short — 5 feet 3 1/2 inches. And I learned how to co-ordinate my clothes."

The fashion-conscious single spends \$2,000 to \$3,000 a year on clothes. Her wardrobe is large enough that she can wear a different outfit every day for three weeks.

"I'm a practical shopper," she says. "I buy good quality clothes because I consider them an investment. I live downtown and shop in the Bay-Bloor-Yorkville area where I find fashionable clothes to suit my lifestyle. My working hours are irregular and when I have an hour or two to spare I'll go browsing."

She often wears two outfits a day. If she is working at night, she will change to feel "fresh and well-groomed."

"Not being vain," she says, "I'm very aware of my appearance and about looking healthy."

Exercises twice a week

She keeps fit by going to exercise classes twice a week at the Fitness Institute. She has designed an exercise program for herself and does stretching, leg and respiratory exercises every day. "Believe it or not, it gives me more energy for the job."

She started roller skating four months ago. In addition, she enjoys tennis, swimming and waterskiing. She used to be a lifeguard.

"I'd love to go out and buy a lot of clothes for spring," she says, "but I have just bought a duplex so I'll be spending less money on clothes. It's killing me but at least I'm going to update my wardrobe for the nice weather."

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