

DINING/MILLBURN

For Starters, The Appetizer of the Year

By DAVID CORCORAN

STROLL down Millburn Avenue in Millburn some evening, past the storefront that is the 15-month-old restaurant Semolina, and you're sure to catch a glimpse of the owner, Joseph Catalano, through the plate-glass window that looks into the bright open kitchen. He's the one in constant motion: a steam locomotive of a guy in a chef's tunic, plating an order of antipasto, adjusting the terra-cotta tiles in the brick oven, zooming out into the dining room to see how everyone's doing.

Mr. Catalano is only 35, but he seems to have worked in every Italian kitchen in Essex County, and a few in Manhattan. In the process, he has absorbed an Encyclopedia Italiana of techniques and dishes. While you won't find ingredients like tripe, spleen and veal cheeks on Semolina's menu, Mr. Catalano is so devoted to them that he'll sometimes offer them as specials and send e-mail messages to his regular customers to let them know.

Not that the menu is skimpy. Counting nightly specials, Semolina offers three dozen entrees — more dishes than there are seats in the dining room. "I cook them all, believe it or not," Mr. Catalano told me over the phone the other day. "A lot of the ingredients are similar; you use different techniques to bring out different flavors. And don't forget, I also deliver."

Deliver he does. Semolina's lamb



shank, one of six dishes made al forno (roasted in the brick oven), is a moist, sensuous rebuke to the stringy versions served in too many restaurants around the state. Mr. Catalano cooks it at least 12 hours, starting it in the oven's 600-degree inferno and letting it braise overnight, as the temperature cools, in nothing but its own juices and some caramelizing onions. Finished with roasted potatoes, spinach and a nip of port, it's the lamb equivalent of dark chocolate. A forno special, chicken forestiere, was dry in spots but nearly as satisfying.

Semolina can do elegant, too. Another of its specials is my current favorite pick for appetizer of the year: a four-inch disk composed of a large shrimp, broccoli rabe, sun-dried tomatoes, fresh mozzarella and red onion, all of it bound with herb-and-lemon-infused extra-virgin olive oil. Simple, straightforward colors and flavors and textures, a balance of sweet and tart, bitter and mel-low — in short, Tuscany on a plate.

Two other special appetizers, beef



PHOTOGRAPHS BY NANCY WEGARD FOR THE NEW YORK TIMES

TECHNIQUE At Semolina, above, the chef-owner, Joseph Catalano, left, has a broad knowledge of Italian cuisine.

carpaccio and smoked salmon, were terrific, too. But if you have a curtain at the nearby Paper Mill Playhouse, you might consider making a brisk meal of antipasti, along with a slice or two of the fresh, locally baked bread that gave the restaurant its name (and soft, sweet herb butter, made in house). An assortment of six antipasti, at \$19.95, could include broccolini, miniature softballs of homemade mozzarella; sweet and tangy Sicilian caponata; marinated cherry tomatoes with a breath-defying jolt of garlic; artichoke hearts redolent of lemon zest; and a three-bean salad that rises so far above the buffet-table standard as to be a different dish.

A few main courses did not rise quite so high. Veal Marsala was floury and soggy; shrimp stuffed with crab meat were tough. In striking contrast, grilled marinated jumbo shrimp were just about perfect — juicy and smoky, with a lovely napoleon of grilled vegetables — and so was hanger steak marinated in port, about as tender and flavorful a cut of beef as you'll find for \$24.95 (or more).

Desserts were not memorable, except for a lush and gorgeous tiramisù served in a stemless snifter. Our party of five ordered it with five spoons and went home happy — and that, in turn, made Semolina's buoyant chef-owner happy as he bade us goodbye. He is a forceful presence, is Mr. Catalano, and given his extensive résumé it's fair to wonder how long he'll be content on a stage as small as this one. Be sure to catch this show while it's in town.

QUICK BITE

Lyndhurst

His Spices Are a Secret

Sultan Gyro is a Turkish deli that serves, in addition to a gyro, other worthy dishes including tender chicken kebabs, spinach and feta pie and creamy baba ghanouj.

"I marinate the lamb and beef overnight, but I cannot tell you what spices I use," said Ahmet Tekin, the owner, talking about his signature dish.

Mr. Tekin opened the restaurant, which serves mostly takeout, a year and a half ago.

There are a few tables inside, so if you order the gyro as a meal, served with rice pilaf and salad, you might be tempted to take a seat and stay (\$7.95 for a large plate). For portability, you can order it in a pita (\$4.25) and take it to go along with a can of Tamek Peach Nectar (\$1).

Another lunch option is the falafel sandwich; the cumin-flavored chickpea fritters should be eaten immediately so they don't lose their crunch (\$3.95). A salad, like

one with puréed roasted eggplant, peppers and tomatoes in a mild vinaigrette, is a simple side (\$3.55).

Dolmas, or stuffed grape leaves with rice and herbs (\$3.75 for four pieces), and rolled boreks, which are phyllo pastries filled with feta (\$3.45 for four pieces), are light appetizers. The golden zucchini cakes are crispy on the outside and soft on the inside with a fresh mint taste (\$3.45).

There's homemade rice pudding for dessert (\$3.25) but the baklava, which comes from a Turkish bakery, is better (\$3.25). A small convenience store at the back of the restaurant sells chocolate, cookies, cheese and other imported Turkish delights.

Sultan Gyro, 307 Ridge Road, Lyndhurst; (201) 728-9542. Open Monday to Thursday, 11 a.m. to 11 p.m.; Friday and Saturday, 11 a.m. to midnight; Sunday, 11:30 a.m. to 10 p.m. www.sultangyro.com.

KELLY FEENEY

Semolina

343 Millburn Avenue
Millburn
(973) 379-9101
www.semolina-restaurant.com

VERY GOOD

THE SPACE A small downtown storefront with 30 seats (more outside in warm weather). Restrooms are wheelchair-accessible, but the dining room is a squeeze.

THE CROWD A host of regulars, including families with children, along with pre-theater diners. (The Paper Mill Playhouse is about a five-minute walk.)

THE STAFF Competent, if reticent; the energetic chef-owner holds it all together.

THE BAR Bring your own wine.

THE BILL Lunch entrees, \$6.95 to \$18. Dinner entrees, \$13.95 to \$25.95. All major credit cards accepted.

WHAT WE LIKE All antipasti, beef carpaccio, smoked salmon, broccoli rabe with shrimp; lamb shank, chicken forestiere, hanger steak, grilled shrimp, penne al forno; tiramisù.

IF YOU GO Open daily. Lunch: Monday to Saturday, 11 a.m. to 3 p.m. Dinner: Monday to Thursday, 3 to 9:30 p.m.; Friday and Saturday, 3 to 10:30 p.m.; Sunday, 2:30 to 9 p.m. Reservations recommended. Parking is limited; try the municipal lot at Main and Essex Streets, or the one behind the movie theater opposite the restaurant.

Reviewed Nov. 2, 2008

PERSONAL HEALTH

Separating Gold From Junk in Medical Studies

By JANE E. BRODY

You no doubt hear or read about startling new study findings all the time: some food or supplement is found to prevent cancer, relieve arthritis or reverse hair loss; some drug is shown to prevent deaths from heart disease and stroke, or a new outpatient procedure has been developed to replace a major operation.

In years past, only physicians had to know how to interpret the findings of a medical study, though certainly not all of them were up to the task. Now, with a seemingly insatiable public appetite for research findings, the job of interpreting studies for the public has fallen largely to journalists, many of whom are far less qualified than physicians to make sense of the studies.

Members of the news media often have a poor understanding of research methods and statistics, lack an appreciation for the extent and limitations of new data, and are often unable to convey the subtle but critically important nuances of research in the time or space allotted.

Unfortunately, this has not stopped the news media from proclaiming all sorts of medical findings as "facts" that may be far from certain.

So now, the job of understanding the relevance of research is falling increasingly to the general public.

And so, my attempt here at a quick lesson on how to read between the lines and determine whether some new finding has any significance.

What Kind of Study?

Some studies produce more certain findings than others. Least certain of all are animal studies. Even though people share many genetic characteristics with research animals, metabolism and immune defenses may differ enough to make the finding irrelevant to people.

Epidemiological studies or observational studies follow people for years, and the studies may uncover

correlations between exposure to substances or living habits and particular health outcomes. These findings may suggest true relationships, or they may be due to some other unmeasured or unmeasurable factor.

Likewise, case-control studies in which patients with a particular disease are compared with similar people who are healthy may suggest, but not prove, that some factor was responsible for the illness.

More and more, people are likely to hear or read about "meta-analyses." With these, many smaller studies are combined to search for a finding that only a large study could reveal. But it is important to realize that meta-analyses are no more accurate than the studies they include. If these smaller studies were poorly designed, the conclusions of a meta-analysis are likely to be erroneous.

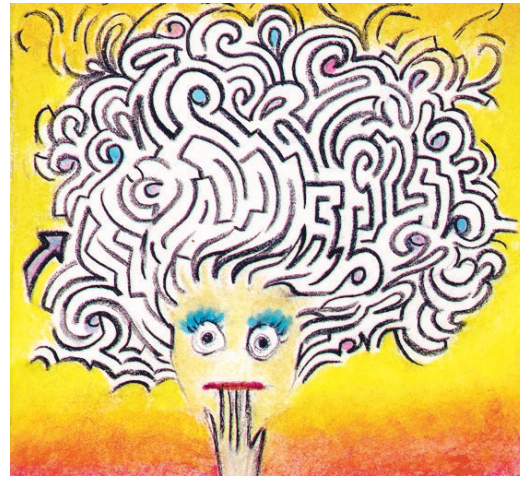
Even the so-called gold standard of medical research — the placebo-controlled, randomized, double-blind clinical trial — sometimes produces spurious results or results that apply to a limited group or only under certain conditions.

Nonetheless, such a trial is most likely to yield results that can be reliably applied to people like those in the study population. In such a study, participants are randomly assigned to an experimental group or control group, and neither the participants nor the researchers who evaluate them know which person is in which group until the study is completed.

Does It Apply to You?

How participants are recruited can influence the reliability of the findings. Advertising for participants in a newspaper may favor those who are better educated or more highly motivated than the general population. Such people may have habits or attitudes that can affect the outcome of the study.

Many studies exclude people who have other ailments, take certain medicines or speak languages other than English. If a study of a new drug is conducted among healthy young men, the findings may not apply to older women with an existing illness. Or if a study is done among people with advanced disease, the outcome may be different for those with



Toni Zules

milder forms.

Finally, where and how was the study conducted? If the participants had to be hospitalized or if the research involved equipment that was not generally available to practicing physicians, the findings might be useless to an ambulatory patient being cared for by a private doctor or in an outpatient clinic.

The Issue of Structure

The question the study was designed to answer limits the dependability and extendability of the results. Thus, in one placebo-controlled randomized study of postmenopausal hormone replacement, participants who took the hormones had levels of blood fats that strongly suggested better protection against heart disease.

This is considered a "soft endpoint" — an indication of, but not proof of, protection against heart disease. For proof, a study has to include many more participants and last much longer to show that those on hormones do or do not suffer fewer cardiac problems, thus providing a "hard endpoint."

Most studies are designed to find that a particular outcome has statistical significance. This is called the primary endpoint. Sometimes other findings, called secondary endpoints, are also found to have statistical significance, but these results are not in themselves dependable enough to consider the finding an established fact.

So when a study designed to examine the relationship between pancreatic cancer and smoking found a link between this cancer and coffee

drinking, the latter finding was a secondary endpoint, which ultimately proved to be untrue.

The size and duration of the study is also important. It must be big enough and last long enough to produce statistically significant results, and this is determined by how likely an event in question will occur among the participants and in what length of time.

For example, in a clinical trial assessing the ability of two different drugs to prevent breast cancer in healthy women considered at high risk of developing the disease, 22,000 participants are needed who

must be followed for seven years.

But treatment studies in women who already have breast cancer may require only 6,000 patients who are followed for five years to determine whether the treatment in question prevents a recurrence.

Or if a study involves a much more common disease, like heart disease, far fewer participants may be needed to determine whether a drug lowers high blood levels of cholesterol or, if the participants are over 65, whether it prevents heart attacks.

You may also want to know who paid for the study and whether the research findings were independently evaluated. More and more research is now financed by private industry and conducted by individual physician investigators. You should know whether the sponsor or researchers will benefit financially from a particular outcome. Safeguards against conflicts of interest, including teams of independent reviewers, must be in place.

But just because a drug company pays for a study does not mean the findings will be misrepresented. For example, a study financed by Wyeth-Ayerst, the maker of the hormone drug Prempro, examined the value of hormone replacement in women who already had heart disease, but to everyone's disappointment, the drug resulted in more, not fewer, deaths among these women.

Finally, it is important to realize that the result of even the most thorough and careful study may require independent confirmation before it is considered a fact that should change medical practice. Rarely does one study bring about a major change in disease treatment or prevention.

ON THE WEB

This is the second of two columns about clinical trials. The first can be found at:

www.nytimes.com/health

Pouffed Crowns and Sleek Sides Distinguish the Popular Hairdos for Spring

What's in a name? In Paris, coiffure news sprang up recently around an artichoke, while in New York a similar look emulates anything from a poppy to a pinwheel. Pictured here are the American versions of what is undisputedly the international coiffure of the season. Hair is short and fluffed up over the crown, but sleek at the sides. Foreheads retreat behind fringe, ears are frequently bared.



Perhaps closest to the Parisian artichoke is this style by Marcel. Called Poppy, hair is pouffed high on the top, brushed close at sides except for two wisps in front of ears. Bangs end in delicate points. This is a hair style that fits easily under popular pillbox hats.



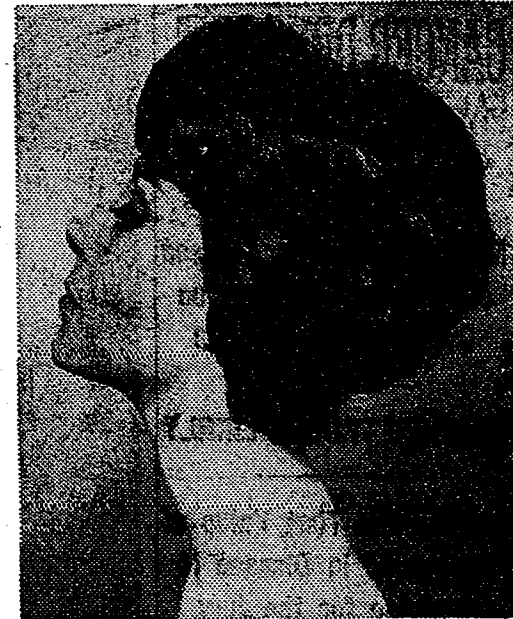
Like a mushroom, this style by Enrico Caruso puffs hair high at crown, brushes it smooth at sides over brow.



Flat style moves in two directions: curls forward over temples, backward from forehead. Carita at Bendel's.



Gathered height from the center, hair swirls in a pinwheel on top to forehead wisps. By Michel Kazan.



Called the inverted tulip, this style by Kenneth of Lilly Daché is pouffed up and out over forehead and crown.



Models give evidence of current high, pouffed style as they fluff up hair before a recent fashion show.

Author Defends Women With Some Reservations

By JOAN COOK

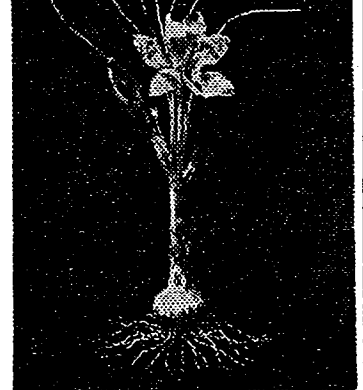
THE women of the United States, given the opportunity, might well elect John Henry Cutler President. If they do, Duxbury's loss will be Washington's gain. For the editor of

Vermeil Styles Are Borrowed From the Past

AN exhibition of vermeil appointments for the home that opens today at Tiffany's can be viewed like a Paris fashion showing: The very few who can afford an original design will have a creation of lasting value; others must wait for the design inspiration to influence more modest-priced objects.

With this in mind, women with limited budgets and fine taste should not hesitate to visit the store. Intricately fashioned tableware of the precious vermeil (silver-gilt) are arrayed in the silver and china departments.

Several new decorative flower designs augment those of previous seasons. Possibly the most



Crocus in vermeil

stunning is a vermeil crocus that stands on its roots, which stem from its bulb-base.

Mother nature provided fertile inspiration for the current collection, according to Vanlandingham Truex of Tiffany's. Mr. Truex, better known as Van Day Truex, is responsible for styling the decorative home appointments.

The tall, distinguished executive noted in an interview the other morning that most of the seventy-five objects in the new collection were inspired by eighteenth-century sketches of floral, mineral and animal life.

"We never select anything from the past just because it is old," Mr. Truex said. He explained that the English and American eighteenth-century designs in the present display are the result of culling the period for the finest pieces. Mr. Truex, who spends five months of the year traveling abroad, often finds the vermeil prototypes in old books or in original silver designs in museums or antique shops.

For six years Mr. Truex, former president of Parsons School of Design, has been exerting his tasteful influence on Tiffany's, a store that, he says, is "not interested in the vagaries of shifting tastes or whims of fashion."

The present collection of vermeil includes objects from \$15 (a pill box) to \$4,000 for a floral centerpiece.

(the Duxbury (Massachusetts) Clipper has delivered himself of a provocative new book, "What About Women?" (Jves Washburn, Inc., \$3.95) that should endear him to females everywhere.

Mr. Cutler sets up time-honored masculine shibboleths only to flatten them like ninetails. Take the one about women drivers. Men have exchanged knowing looks on that score since 1908, when the mayor of Cincinnati declared in a speech: "No woman is physically fit to run an auto."

"Nonsense," Mr. Cutler said in an interview here yesterday. "Properly instructed, women have proved that they can drive a car as well as men and that mile for mile they have fewer accidents."

Women in Great Britain, he added, pay smaller premiums on automobile insurance. Men can get the same discount only if their wives and daughters drive their cars most of the time.

Among the prevailing myths Mr. Cutler explodes are: Men are more intelligent than women; men have more stamina than women; men require less psychiatric care than women; men commit suicide less than women.

The Man Likes Women
It is no accident that this author's introduction was supplied by his mother-in-law. Mr. Cutler likes women. He ought to. Not only is he married to one, but also two of his five children are girls—Gail is 14, and Margaret, 17. His boys are David, Margaret's twin, 19-year-old Robert and Ricky, 7.

"I knew women had made great and rapid strides, but frankly I was amazed at some of the information I found in doing the book," Mr. Cutler said.

"So many of the jobs that it was taken for granted fifty years ago women couldn't do, they have been doing—and well—for some time."

There are areas, however, in which Mr. Cutler feels women have failed to realize their potential.

"Despite the fact that words like 'feminism' and 'femininity' are as dated as the buggy whip, too many women are unwilling to make decisions on their own," he said. "They defer to their husbands and fail to share the burden with them."

Don't Trust Each Other
Politically, too, Mr. Cutler feels women have failed to exert their influence to the fullest.

"With women out-voting men numerically, one might expect to see more women in politics—even a woman Vice-President. The trouble is women don't trust other women. Give most women a choice between a woman doctor or a man and they'll pick the latter. This is equally true in other fields."

The rapidly changing world in which we live necessitates evaluating traditional roles, Mr. Cutler believes, and discarding those that are outdated.

"Statistically, speaking, of course, women should marry men ten years younger than they are so as to avoid widowhood," he said wryly. "But, since the statistics also show 20 to be the most marriageable age for women, this doesn't seem to be very practical."

Dinner Menu For Tonight

THE following dinner menu is given as a guide to the use of foods that are reasonable in cost. A recipe is offered for an easy-to-prepare main dish.

Chicken consommé
Savory beef roll
Brussels sprouts

Tomatoes in French dressing
Plain yogurt mixed with frozen (defrosted) raspberries

SAVORY BEEF ROLL

Preparation time: About forty-five minutes. Cost a serving: About 30 cents.

1 pound ground chuck
1/2 cup bread crumbs
1/2 cup diced celery
1 medium onion, minced
1 teaspoon salt
1/2 teaspoon freshly ground black pepper
2 cups sifted flour
1 teaspoon baking powder
1 teaspoon salt
1/2 cup shortening
1/2 cup milk, approximately.

1. Preheat oven to 425 degrees.
2. Combine the beef with the crumbs, celery, onion, salt and pepper.
3. Sift the flour with the bak-

ing powder and salt. Add the caraway seeds and cut in the shortening. Gradually add the milk while tossing the flour mixture, using sufficient liquid to make a soft, not sticky dough. Turn out on a lightly floured board and knead slightly. Roll into a rectangle about one-half inch thick.

4. Spread the meat mixture over the dough and roll as for a jelly roll. Seal the edges and place, sealed edge down, on a lightly floured baking sheet. Bake until golden brown, twenty to thirty minutes. Serve hot with mushroom sauce.

Yield: Five servings.

Fashion Tip

A pretty effect for late day and evening, which turned up on mannequins in the recent Paris collections, is the use of a band of stiff veiling worn over the eyes and caught in back with white camellias or other spring blooms.

The band, about two and a half inches wide, covers the eyes from just above the brows to just below the bridge of the nose. Veils can be made in different colors, finished with either fresh or artificial flowers.

isms that could be leveled at the Kabuki is a certain monotony in the teishoku. When ordered at a recent dinner there seemed to be a surplus of dishes served with soy sauce and dishes made with custard. There was one meal a cold custard, a shrimp-topped custard in soy sauce and a hot custard flavored with fish. The dishes are served by handsome young Japanese women in traditional robes and the service ranges in quality from overly hurried to distractingly slow.

The Kabuki, named for a Japanese dramatic art form, is closed on Sundays. The cost of complete luncheons ranges from \$2 to \$3.50, à la carte from \$2.50 to \$5. The cost of complete dinners is from \$4.50 to \$6.50, à la carte from \$2.50 to \$5. Dinners are served until 9 P. M.

The Kabuki is a commendable addition to the Wall Street area and at mid-day it is interesting to gaze through the oriental blinds and view a Gothic office building circa 1890.

The telephone number of the Kabuki is WOrth 2-4677.

Restaurant On Review

Kabuki Is Japanese and One of Best

By CRAIG CLAIBORNE

There is an angular grace about the Kabuki Restaurant. It has the clean look of unpolished wood, rectangular screens and black-bordered tatami mats. This new establishment, at 135 Broadway (near Liberty Street), is the largest and ranks among the best Japanese restaurants on Manhattan.

There is nothing coy nor quaint about the atmosphere and the table appointments are in the best of taste. Guests may dine while seated on the floor in traditional Oriental fashion or they may be seated in small, modern booths in the style of modern Japan.

Chopsticks are both available and recommended. It is a curious fact of food that the physical manner of eating has a positive effect on flavor. Just as after-dinner coffee tastes better from a demi-tasse, both Japanese and Chinese cuisines seem enhanced when eaten with native implements.

Not all of the dishes at the Kabuki will appeal to American palates. Count among these sashimi, or raw fish, and some of the vegetables with the pungent, almost decadent flavor of Japanese radishes.

Raw Fish Found Interesting

For those who have never tried it, however, dining on raw fish can be an interesting experience. It is served in bite-sized fillets and has a clean, sweet taste. Those who are prejudiced against it might well recall that oysters and clams on the half shell fall into a similar category.

There is a most attractive bar with a half-oval shape at the Kabuki. The kimono-robed bartenders are fairly expert with Western-style cocktails and dispense, along with bloody Marys and Martinis, Japanese beers and sake, or rice wine.

The dish best known to Westerners in the Japanese repertory is doubtlessly sukiyaki—the meat, soy and vegetable creation that has in recent years become nearly as popular in this country as pizza. Using it as a frame of reference, the Kabuki version is substantial and palatable whether made of chicken, beef or pork.

One of the most excellent entrées at the Kabuki (and another of the dishes that seems to have an especial appeal for the Western palate) is mizutaki, in which bite-sized pieces of chicken are simmered at the table in a succulent chicken broth. After cooking, the pieces are served with a sauce made of soy and lemon juice.

Perhaps the most elaborate of the main courses served in the restaurant is the de luxe version of teishoku, a "six-entrée formal Japanese dinner." It ranges from raw fish to a variety of custards and deep-fried lobster with rice noodles or deep-fried bits of chicken.

Among the few negative crit-

Crisp Fabrics Get in a Playful Mood

Little Girls' Styles for Spring Have Pants That Match

FOR the tiniest feet in the world, new booties are available in Altman's infants' department on the second floor. One pair of rayon satin footlets, designed for babies from one to four months old, is decorated with delicate Orlon lace and ribbon. In pristine white and attractively gift wrapped, they are \$10. Others in soft corduroy and some in supple kid come in sizes appropriate for toddlers from twenty to twenty-four months. They come in pink, blue, red or white. These booties range in price from \$3 to \$4.50.

For boys who wear sizes M to XL or from 2 to 3X Little Craft has designed a cool, two-piece cotton summer suit. The

decorated with whimsically sketched circus animals. This washable outfit is available in sizes 2 to 3X for \$4.98 and in sizes 3 to 6X for \$5.98. It will be in Bloomingdale's second floor Young World shop the end of this month.

A cotton romper and an over-dress make a practical combination for infants who wear sizes from small to extra large and for toddlers who wear sizes 1 to 3X. The dress may be worn alone as a sundress. The set is \$8.95 at the Green Frog, 13 Christopher Street, Greenwich Village. The same shop offers a color-splashed, white terry cloth dress with matching panties. This combination might serve as a short nightie now and as a beach cover-up or as a play dress in the warm months ahead. Piped in red, it is \$5.95 in sizes 2 to 10.

Shops in the "Village" keep irregular hours. It is suggested that prospective customers telephone the Green Frog to save steps. The telephone number is YUkon 9-0919.

Both whimsy and nature have



Checked cotton suit

Checked Suit for Boys

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Checked Suit for Boys Is Gaily Decorated With Monkeys

into this season's plush toys designed by the Ideal Toy Corporation. One particularly appealing cuddly pet for babies is a big-eyed, long-billed toucan, the colorful bird from South America. This bright-hued bird will be \$3 on the sixth floor at Gimbel's next week.

Tiny, wild red strawberries are scattered on delicate green vines to form an all-over pattern on a crisp white background of a cotton dress that

might go to parties in the summer. Designed by Alyssa, it offers a bonus of matching, romper-like panties, pretty enough to show. Called the romp-dress, it will be in Bloomingdale's end of the month. It is \$8 and comes in sizes 2 through 6X.



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Station KN2ZJR Brings Girl in Touch With World

By PHYLLIS EHRLICH

A petite Scarsdale dynamo with a penchant for fine arts and field hockey is also an ardent radio ham. She is Debora Ginsburg, who became seriously interested in the

magic of sending messages by radio about five years ago.

Her parents encouraged her hobby as long as it did not disrupt her school studies.

She was then 12 years old. At 13 she became a registered novice-class radio operator, licensed by the Federal Communications Commission to use the call letters KN2ZJR.

Debbie took courses in radio code theory to get her license. Her earnestness impressed her father who lent her \$100 for a receiver and \$30 for a transmitter. This equipment enabled her to get in touch with hams—or amateurs—in seven states. By working as a page in the local library she paid her father back.

Debbie pursued her hobby zealously and she became the only girl member of the Scarsdale High School Radio Club.

However, this female radio ham is no rarity, although women are in the minority according to the Federal Communications Commission with whom all hams must be registered.

Girl Makes New Friends
"Why do I pursue my particular hobby? Because it is so interesting to talk with people in far-off places and to make new friends," Debbie said recently. "Also, for studying geography, nothing beats radio hamming; it is an incentive to learn about people in different parts of the world."

Recently, despite a heavy schedule of tennis playing, playing the violin in a symphony and a chamber orchestra, working for a senior life guard certificate and serving as an assistant Sunday school teacher, Debbie acquired a stronger radio transmitter. Now she can "work" amateur stations all over the world. She earned part of the \$230 the equipment cost by baby sitting.

In addition to using a key for sending code messages, Debbie can now talk with a microphone to hams in 300 areas around the globe. She operates under her newly acquired general class radio operator's license.

"I used to be thrilled with reaching Texas, but now I can contact people in South Africa," she said enthusiastically. Only four countries—Cambodia, Indonesia, Laos and Vietnam—prohibit contact by ham radio operators like Debbie.

Ham Operators

Youngsters who may be interested in becoming ham radio operators for a hobby, may write for descriptive literature to American Radio Relay League, 38 LaSalle Road, West Hartford, Conn.

"Debbie has many interests, like most teen-agers," Mrs. Ginsburg said. "However, we know her hobby is important to her and we encourage her all the way. When her equipment was crowding her out of her bedroom we dismantled it—it was built in—and refitted the guest room with it to give more room. Sometimes she is up as early as 4 o'clock in the morning to send messages and we don't mind."

"However, some time ago, when she planned to visit another near-by ham at that hour to send messages because she lacked a powerful radio set, we discreetly suggested that neighbors and the police might not understand her prowling around at that hour. She waited until daylight."

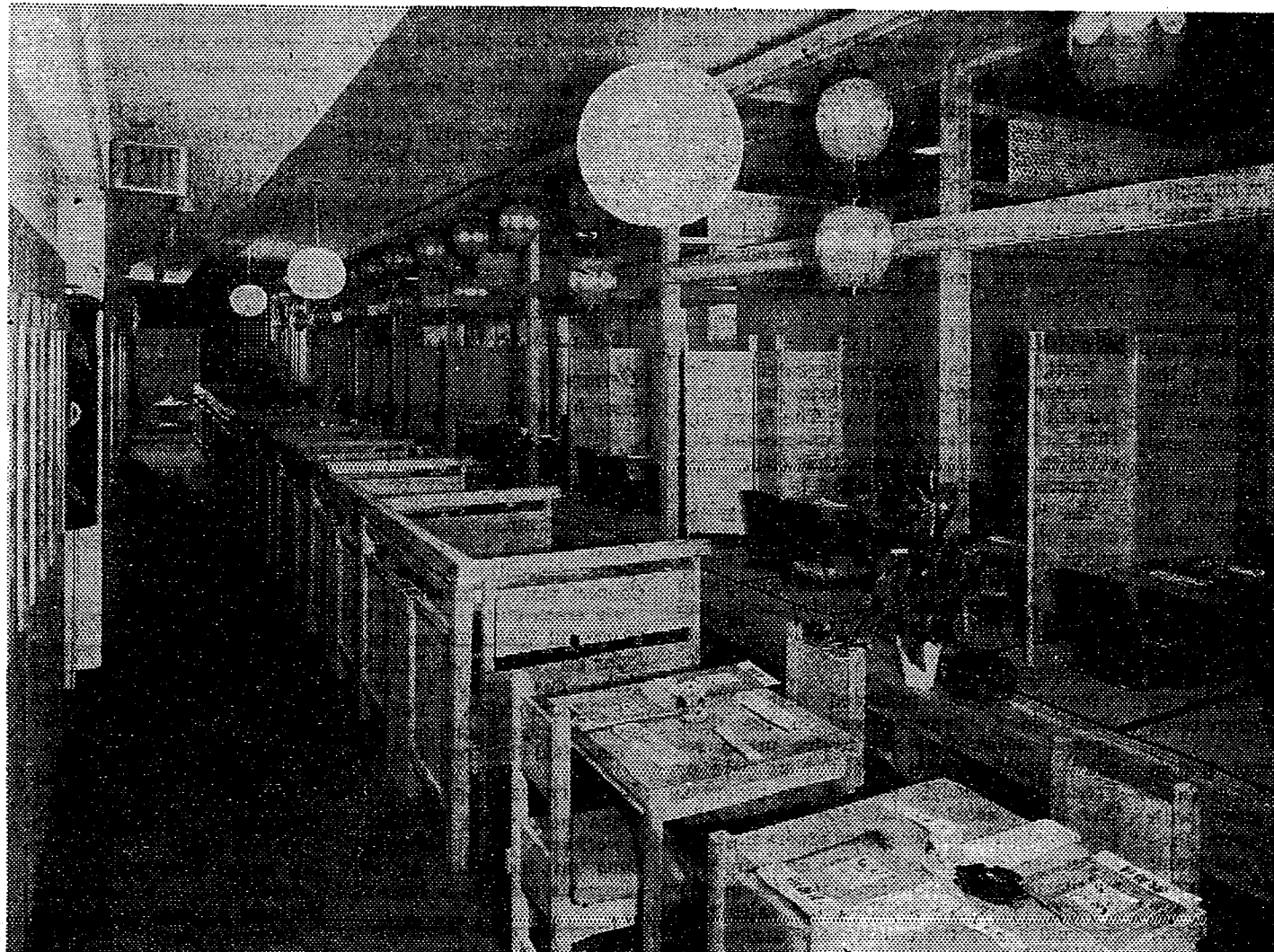
Youngsters' enthusiasm for hamming has increased, according to Samuel J. Ferraro, the Public Safety and Amateur Division of the Federal Communications Commission. The Government approves heartily. Hams have proven helpful, sometimes even intercepting messages that have saved lives.

"Licensees are as young as 8 years old and many are 80," she said, adding:

"Who are the hams? They are doctors, attorneys, barbers, bricklayers, housewives and many, many teen-agers who are students."

"It is a worth-while hobby that often leads boys, particularly, to study electronics and some become broadcasting station engineers."

Of a world total of about 300,000 licensed amateur radio operators, more than 200,000 are in the United States.



THE KABUKI, at 135 Broadway, is the newest and probably the largest Japanese restaurant in New York. Guests may dine while seated on the floor in oriental fashion or they may be seated in small, modern booths.

The New York Times Studio (by Gene Mazglo)