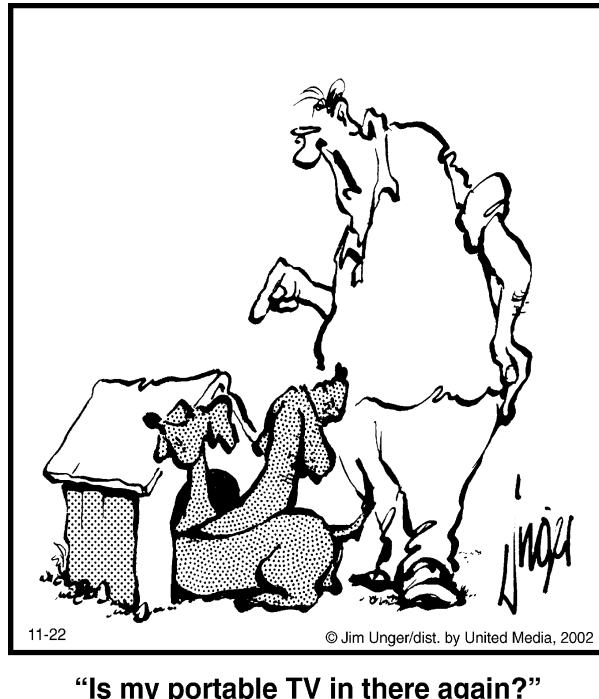


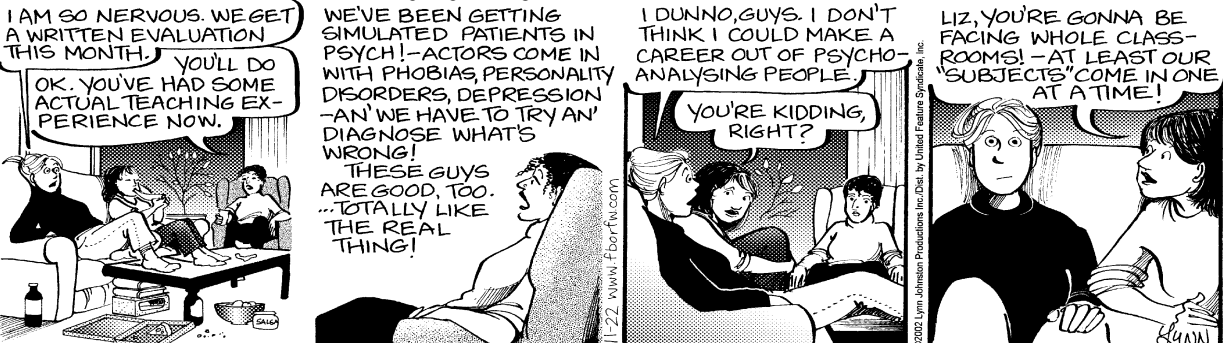
kit and carlyle



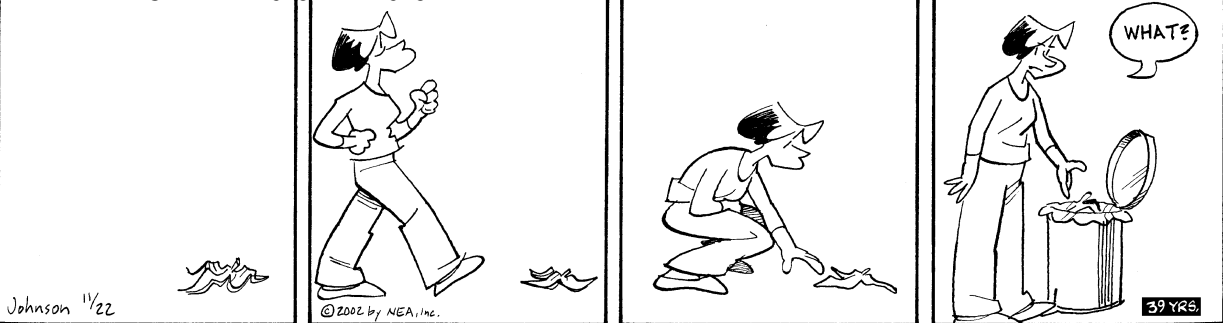
herman



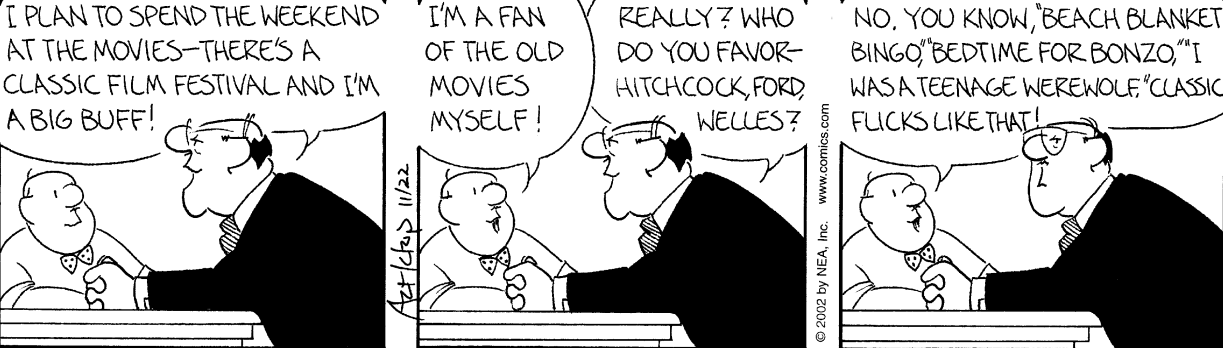
for better or for worse by lynn johnston



carlo and janis by jimmy johnson



born loser by art and chip sansom



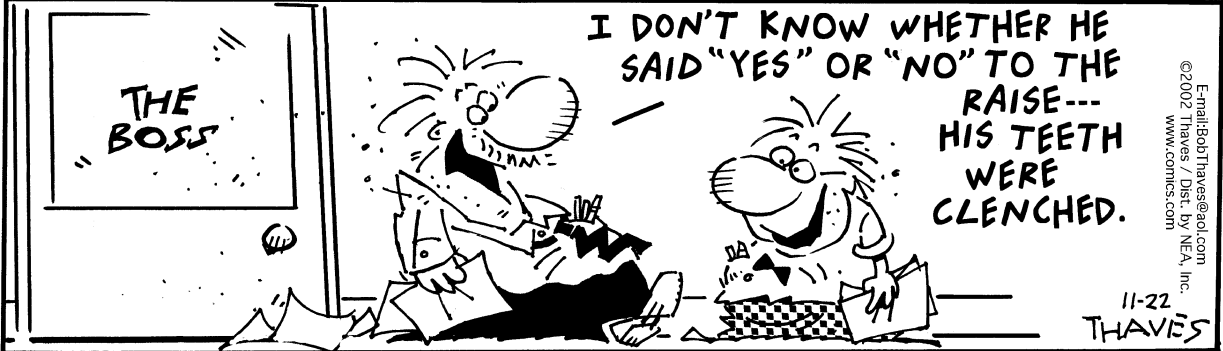
dilbert by scott adams



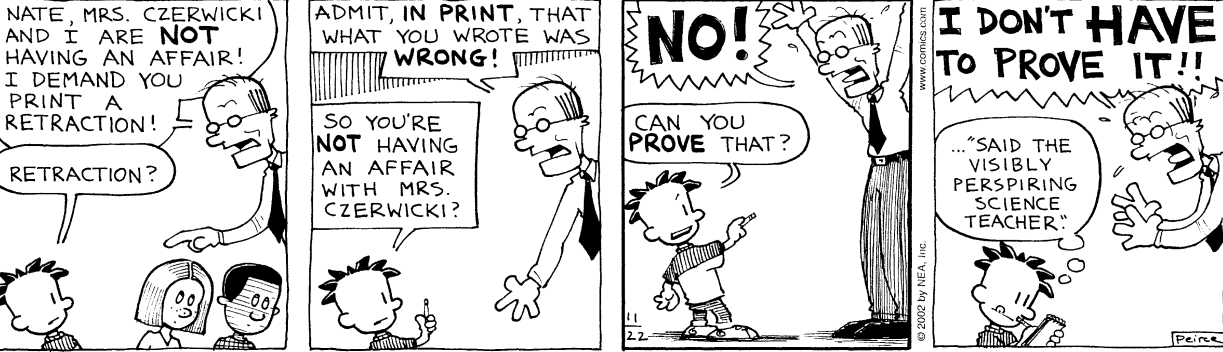
peanuts by charles m. schulz



frank and ernest by bob thaves



big nate by lincoln pierce



garfield by jim davis



Son-in-law goes nuts over Abby's pie

DEAR ABBY: This is a first for us, but I just had to write after my experience with your famous pecan pie recipe.

My husband read the recipe in your column last year and asked me to make one for Thanksgiving. We had our family over for dinner, and when I asked if anyone would like dessert, our son-in-law asked for the pecan pie. I served him a slice, and his response was, "D—, this is good!"

Shortly thereafter, without being asked, our son-in-law got up from the table and proceeded to clean up the kitchen. A first! I told him with that kind of reaction I'll make Abby's pecan pie for him EVERY holiday. Thanks, Abby. — DOROTHY AND JIM SMITH, LE SUEUR, MINN.

DEAR DOROTHY AND JIM: You're welcome. That wasn't the first time this recipe has made



abigail van buren

• dear abby

people do wonderful and unexpected things. Here it is:

ABBY'S FAMOUS PECAN PIE

- 9-inch unbaked pie crust
- 1 cup light corn syrup
- 1 cup firmly packed dark brown sugar
- 3 eggs, slightly beaten
- 1/3 cup butter, melted
- 1/3 teaspoon salt
- 1 teaspoon vanilla
- 1 heaping cup pecan halves
- Heat oven to 350 degrees.

In a large bowl, combine corn syrup, sugar, eggs, butter, salt and vanilla; mix well. Pour filling into unbaked pie crust; sprinkle with pecan halves.

Bake at 350 degrees for 45 to 50 minutes or until center is set. (Toothpick inserted in center will come out clean when pie is done.) Cool. If crust or pie appears to be getting too brown, cover with foil for the remaining baking time.

You can top it with a bit of whipped cream, but even plain, nothing tops this!

Serves 8 to 10.

TIP: The original recipe stated that the pie should be baked 45 to 50 minutes in a preheated 350-degree GAS oven. If an electric oven is used, it may be necessary to add 15 to 20 minutes to the baking time. (Begin testing the pie with a

toothpick after 45 minutes.)

DEAR ABBY: What does "heavy cream" mean in recipes? I often see the term used, but it doesn't say what it is. Thanks! — NOVICE COOK IN BENTON, KY.

DEAR NOVICE COOK: I checked with Charlice Makowski of Santee Dairies in Los Angeles. She reports that there are actually four kinds of cream:

- Light cream, which has not less than 18 percent or more than 30 percent butterfat;
- Whipping cream, which has between 34 and 36 percent butterfat;
- Heavy cream, which has between 36 and 38 percent butterfat; and
- Manufacturer's cream, which contains 38 to 40 percent butterfat and is used by delis and bakeries for items such as cream puffs.

Dear Abby is written by Abigail Van Buren, also known as Jeanne Phillips, and was founded by her mother, Pauline Phillips. Write Dear Abby at www.DearAbby.com or P.O. Box 69440, Los Angeles, CA 90069.

Abby shares more than 100 of her favorite recipes in two booklets: "Abby's Favorite Recipes" and "More Favorite Recipes by Dear Abby." Send a business-size, self-addressed envelope, plus check or money order for \$10 (U.S. funds)

to: Dear Abby — Cookbooklet Set, P.O. Box 447, Mount Morris, IL 61054-0447. (Postage is included in price.)

daily horoscopes



Your Birthday

Saturday, Nov. 23, 2002

The year ahead could be a far more socially active one than you have had in quite some time. Many new, exciting people will be part of it, bringing with them new opportunities.

SAGITTARIUS (Nov. 23-Dec. 21) — Plan something social that is different and new with a few choice friends today whose company you truly enjoy and appreciate. It could turn out to be a very special event.

CAPRICORN (Dec. 22-Jan. 19) — Set your sights high today. There isn't anything you envision that you can't achieve when you put your ingenuity to work for you. Don't be afraid to use new methods or shortcuts either.

AQUARIUS (Jan. 20-Feb. 19) — In your involvement with others today, all will expect you to take charge — so do so. The mantle of leadership is being placed squarely on your shoulders at this time.

PISCES (Feb. 20-March 20) — Use your common sense today, but pay heed to your hunches as well. Your intuitive insights, especially in business or financial matters, can be remarkably accurate right now.

ARIES (March 21-April 19) — You've discovered that snap judgments have often gotten you into a bit of trouble. Today, however, decisions spontaneously acted upon are apt to be exceptionally good ones.

TAURUS (April 20-May 20) — Don't hesitate to apply your creative imagination on the job today when a good idea is called for. By using your native intelligence and smarts you can think your way to the top.

GEMINI (May 21-June 20) — Have faith in your judgment calls today because your on-the-spot analysis will be right on target, especially when you meet new people. This is because logic will play a big role.

CANCER (June 21-July 22) — You know from past experience that betting in the blind is usually an exercise in failure. However, in your instance today, a well-calculated flyer might work out exceptionally well.

LEO (July 23-Aug. 22) — If you are called upon to make a confession today, don't hesitate. You know that it is good for the soul, but better yet, it could be extremely good for bringing reality into sharp focus.

VIRGO (Aug. 23-Sept. 22) — You may get an opportunity to make an unusual investment today, but it may have to be done on the spot. Depend upon your instant analysis to figure out the odds of success.

LIBRA (Sept. 23-Oct. 23) — A number of friends may converge on you at the same time today, all vying for your time and attention. It won't take long for you to realize just how popular you are at this time.

SCORPIO (Oct. 24-Nov. 22) — Happenings over which you may have little or no control will be working in your favor today. Actually, it will not be an accident; Lady Luck is tuning you into her frequency at this time.

celebrity cipher

by Luis Campos

Celebrity Cipher cryptograms are created from quotations by famous people, past and present. Each letter in the cipher stands for another. Today's clue: Z equals P

" G Y S W D P X F D X L J L T P D I L T -
G K D M W F S H U Y C L N G J L M D
E D G T K F D M K L X S Y L J L U S Z D U U
X F L X D U L M X W X F L P I D P F D J L ."
- A S F M E . R L M M L Y P

PREVIOUS SOLUTION — "Every dentist would like to be a doctor and inside every photographer is a painter trying to get out." — Pablo Picasso

daily crossword

ACROSS
1 Court order
5 Entirety
8 Cozy home
12 Woodwind
13 August
14 "Terrible" czar
15 Lightweight toy
16 "Te Ching" word
17 Druid
18 Ballroom
20 Tableau
22 Flair for music
23 Take a meal
24 Stale
27 Performed
30 Chicken
31 Rind of fiction
32 Young bear
34 Beaver's work
35 Our sun
37 Unhatched fish
38 Beauty-salon offering
40 Cursor mover
42 Clumsy boat
43 Startled cry
44 Brand name
46 Conk out
49 Water holder
50 Fore's opposite
52 "It's — move"
54 Trot or gallop
55 Bridal notice
56 "Vogue" rival
57 Pitchers' stats
58 German article
59 Smear

DOWN
1 Food steamer
2 Baseball stats
3 Tad
4 Was full of
5 Wedding vow site
6 Grassy field
7 More or less (exactly)
9 Steady
10 Mall event offering
11 Explosive letters
19 Howl
21 "Brian's Song" lead
24 Infuriated
25 Viking name
26 Prayer-wheel turner
27 Lose interest
28 Pantyhose shade
29 Twosomes
33 Honey maker
35 Pup's pop
36 "A"'s home
39 Thick ropes
40 Got acquainted
41 Approved compound
43 Fragrant compound
44 Forest refuge
45 Verdi opera
47 Falana or Montez
48 Doozie
49 Before, in combos
51 Service charge
53 CSA defender

