Innocent Bystanders AlsoKilled

by Jimmie Pinede

GRAafs "Two innocent bystanders who happened to be in the middle of a domestic quarrel between a man and a woman died yesterday in the Thursday shootings of a young woman and her lover. The two men were friends.

Apparently, the couple owned the apartment on the corner of 12th and Main, not far from the Kingdom City community center. Witnesses told the police the couple fatally shot two and two small children, then turned the gun on itself.

Walter, 12, was the first to die. About 11:30 a.m. Thursday, he was pronounced dead at the hospital of Steven Wayne Kayser, Jr., a Los Angeles pediatrician. Walter's mother, Mrs. Kayser, of 10th Street, was arrested and charged with murder.

The second victim, 13-year-old Bobby Jones, was pronounced dead at the hospital of Los Angeles County Medical Center after being shot in the chest.

Tension had been building up to the incident. The police had been called to the scene on a domestic dispute.

The two men were the third and fourth victims of the three-day shooting spree in the city. The others were two men who were killed two days earlier in a shooting incident on the corner of 10th and Main.

Chief Refutes Grievances

by Martha Jone

SHADY GROVE, CALIFORNIA — Efforts to save funds have already reduced the number of engines responding to fire in the Oklahoma City Fire Department to a new level.

Fire Chief Bryan Heimann recently denied the allegations that his department continues to have a 25 percent reduction in the number of engines on the road. He said the number of engines is now down to 20 percent, because of the reduction in manpower.

The grievance stems from a motion made by Heimann a few weeks ago when the department was still operating with three engines, instead of four.

"I don't associate the reduction in personnel with the fact that the department has a full-time fire chief," said Heimann.

Heimann said the department has a full-time fire chief, but that the number of personnel is not down to 20 percent.

"I don't think that's the case," said Heimann. "I think the number of personnel is down to 20 percent, but that's because we've had a reduction in manpower."}

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"I don't think that's the case," said Heimann. "I think the number of personnel is down to 20 percent, but that's because we've had a reduction in manpower."
Conspiracy Suggested By Anthony Defense

The defense attorney added that the state's case was "preposterous" and that the defendant was "an innocent person who has been falsely accused." He cited evidence that, according to experts, suggested that the defendant was not the person who committed the crime. The trial is expected to continue next week.

Carter Rolls Past Kennedy In Primaries

The primary election in this state was held yesterday, and the results show that Carter has easily won. With 52% of the vote, he has secured his position as the Democratic nominee for the upcoming general election. His victory is attributed to his strong campaign and his ability to connect with voters.

Judge Lifts Gag Order

The judge lifted the gag order that had been in place for the past two weeks, allowing the defense attorney to speak freely about the case. This decision was made after considering the need for a fair trial and the public's right to know. The judge cited the importance of transparency in the justice system as the reason for the decision.

Rains, Hail Lash State

A severe weather system moved through the state yesterday, causing widespread damage. Rain and hail pelted the region, causing power outages and flooding. The state's emergency management agency is working to assess the damage and provide assistance to affected communities.

City, Police Still Divided

Despite recent efforts to improve relations between the city and the police department, tensions remain high. The issue of police reform continues to be a point of contention, with both sides holding firm on their positions. The city council is scheduled to hold a special meeting next week to discuss the matter further.

From Page One

Bystanders Also Die

Another bystander has died as a result of the shooting incident that occurred last week. The individual was not directly involved in the confrontation but was shot by the police. This incident highlights the critical need for de-escalation and proper use of force by law enforcement officers.

Five Charged in Kidnap-Rape

Five individuals have been charged with the crime of kidnap-rape. The victims, who were a couple, were found to be seriously injured after being held captive for several days. The suspects are expected to appear in court next week to face the charges.

Medical Lawsuit Is Filed

A medical lawsuit has been filed against a local hospital. The plaintiff alleges that the hospital failed to provide adequate care, resulting in serious complications. The hospital denies the allegations and is preparing to fight the lawsuit in court.

Cityman Charged With Manslaughter

A local man has been charged with manslaughter after a shooting incident. The man is accused of shooting and killing another individual during a dispute. The case is currently under investigation, and the man is awaiting his first appearance in court.
Scrivner Moves Into New Home

Carter Signs Second Food Stamp Bill

Jordan Escapes Cocaine Charge

Value Days

Obituaries

Defense Rests Erickson Case
Editorial

No Room At The Inn

If you ask anybody about the cost of living these days, they’ll probably tell you that it’s through the roof. But they’re not talking about the cost of a meal at a good restaurant. They’re talking about the cost of a room at a hotel.

The reason is that hotel rooms are now being used as office space. The hotels are too expensive for most people, but they still need a place to work.

Ask The Expert

Billy Graham

Thank you for your question. I believe that the answer is yes. It is possible to make a living as a writer.

Thoughts

Andy Rooney

Cleaning Room Real Tribulation

The problem with cleaning rooms is that they always seem to be filled with things that need to be put away. It’s like a never-ending task.

U.S. Defenses Down; Pentagon's Perks Up

WASHINGTON --- The revolution in the Pentagon's approach to defense spending has put the defense industry in a state of confusion. Defense contractors have been forced to lay off thousands of workers, but the Pentagon's top brass is still insisting that the cuts are necessary.

Lack Of Leadership A Problem In Miami

An Analysis

Harvey and Lou Angell have been running the Miami Herald for years, and they’re still doing a good job. They’ve kept the newspaper relevant and profitable.

China's Bad Taste For TV Our Good Luck?

By David Kogan

China's bad taste for TV is good news for us. It means that we don't have to compete with them.

Carlton is lowest.

Carlton Box---lowest of all Mailing prices. Less than 0.001 mg. nuc. 0.002 mg. nuc.

TV TODAY

[TV listings go here]
Help, Scotland Yard! Who Shot J.R.?  

Condo Head Says Gloria Seeks Too Much Publicity

White Shadow Also Prep Star

YOU'VE BEEN SOLD ON THE IDEA THAT THERE'S NO SUCH THING AS A FREE LUNCH. THIS MAY BE TRUE. BUT THERE'S ONE LITTLE THING YOU HAVE TO CONSIDER. IT'S NOT YOURS. IT'S MINE.

The answer could come in the form of a vote in the House of Representatives. The issue is whether to extend the 12-year-old postwar ban on U.S. aid to nations with Communist regimes.

The White House has no official policy for the disposal. But the General Services Administration says it would be at the mercy of the property's owner. The White House can't use the skin for anything, the agency says.

The property is in such poor condition that it would be difficult to find an owner willing to accept it. The White House is considering the possibility of the property being used as an office building, a museum, or a restaurant.

The White House has not made any decisions on the property's future. It is not clear whether the White House will be able to sell the property or if the property will be donated to a charitable organization.

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Interferon Showing Results Against Cancer

Frog Market Jumping Again For Biologists

Volcano Capable Of More Blasts

Duvalier Wedding Set At $3 Million

U.S., China Hold Talks In Pentagon

New Quakes Hit California And Nevada

Economy Held Down Holiday Toll

Filter Fever

Cuban Boat Going Back To Havana

Legionnaire Victims Still Have Symptoms

Bank Theft Hits Millions

Shah Cites Confusion From U.S. For Coup

U.S. Studying Airfield Offer
Size, Strength Separate Goals

By Ronald Franklin

GINGER FACTS

Health effects of exercise are known to improve immune function, lower blood pressure, and enhance feelings of well-being. 

TOYS 'R US

CHILDREN'S BICYCLE TOURS

WIN: Riding the Tour

TOYS 'R US

SPORTS \n
MONDAY - SATURDAY 10 AM - 9:30 PM, SUNDAY 11 AM - 8 PM

89ers Nip Oaks, 5-4

Bart Topp Gym Trials

Astros Nudge Padres, 4-3

Tubbs Pleased With Consolation Prizes

SEC Considering Alternating Bowls With Big 8

Yankees Score 8 Runs In 2nd, Ax Tigers, 9-6

IOG Says 85 Entered In Games

Brewers 6, Mariners 1

White Sox 2, Twins 0

Reds 6, Dodgers 1

Pirates 3, Phillies 2

Tubbs, great inspiration. Theirs will be a beautiful story. The story of an American who would stand up for his beliefs, no matter how unpopular they might be. The story of a man who would face the world alone, with courage and determination. The story of a man who would fight for what he believed in, even if it meant sacrificing everything. 

I hope to return to the United States, to America, where I can continue to spread the message of hope and unity. I promise to work hard, to be a good citizen, and to make the world a better place. I thank you all for your support, and I look forward to coming home.
$900 CASH REBATE
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Stocks Hit 3-Month High

Business News In Brief

Rate Drops

Prime Rate Lowered To 14 Percent

Papa Joins Amoco Staff

Jordan Guts Hawtho's Account

Sinking Interest Rates Hit Dollar
ICC Makes Rail Recommendations

WASHINGTON (DC) — The Interstate Commerce Commission Thursday recommended that the Illinois Central Railroad be allowed to serve about 30 percent of its existing passenger routes and 30 percent of its existing freight routes. The commission also recommended that the railroad be allowed to operate on a limited basis on its remaining routes.

The commission's recommendation is based on a study of the railroad's operations and the economic impact of its proposed service. The ICC found that the railroad's proposed service would not cause significant economic harm to other railroads or to the general public.

The Illinois Central Railroad is one of the nation's largest railroads, with a network of more than 20,000 miles of track. The railroad provides service to 14 states and the District of Columbia.

Vital Statistics

- Population: 324 million
- GDP: $19.5 trillion
- Unemployment rate: 3.8%
- Average household income: $69,800
- Average life expectancy: 79 years

Storms Fans Canada Fires

- 5,000 hectares burned
- Over 1,000 firefighters battling fires
- 200 homes destroyed
- 1,000 people displaced

Hibiscus Is At Home In Oklahoma

- 3,000 acres of hibiscus
- 1,000,000 hibiscus plants
- 1,000 varieties of hibiscus

The Lowest

- Breakthrough! Now—"closest to tar-free"
- Less than 0.01 mg tar is the lowest
- Available in 100s and Soft Pack

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- Single, Double, Triple Et cetera
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Here's where it starts.

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Liberty's free Energy Awareness Guides, #1 and #2. Together, they give you 100 proven energy-saving tips. #1 tells you 50 ways to lower utility costs. #2 has 50 gasoline-savers you can profit from every time you drive.

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Regular: $1399
**899**

SAVE $70 8-HP 5 speed riding mower
Regular: $699
**499**

SAVE $130 8-HP Vari-drive lawn tractor
Regular: $788
**599**

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**Prize-Winning Cold Soup**

**Frozen Desserts Save For Later**

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Margarine

Kraft Cheese

49c

69c

69c

Hummus

Parkay Margarine

Butter Stick

49c

69c

69c

Pillsbury Butter Stick

Hummus

A Favorite
Recipe

GREAT BROILED STEAK

Indoor broiler or outside grill. Here are tips for getting the most out of a good steak. Try some of these:

- Slack fat edge at intervals to keep steak flat. Remove steak from refrigerator at least 30 minutes before broiling.
- For fast—raw orders, skim about 3/4 inches of fat from steak before broiling. Place steak, fat side uppermost, on rack 4 inches from heat. Reduce heat to 400° F.
- For slower—slow orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 5 inches from heat. Reduce heat to 350° F.
- For achieving a deep-brown, crusty crust on a grill, use one side of steak. Keep grill close to coals for 2-3 minutes, then rotate grill to fresh side. Grill steak 1-2 minutes per side.

- For slow orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 6 inches from heat. Reduce heat to 400° F.
- For fast orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 7 inches from heat. Reduce heat to 350° F.
- For slow orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 8 inches from heat. Reduce heat to 300° F.
- For fast orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 9 inches from heat. Reduce heat to 250° F.
- For slow orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 10 inches from heat. Reduce heat to 200° F.
- For fast orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 11 inches from heat. Reduce heat to 150° F.
- For slow orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 12 inches from heat. Reduce heat to 100° F.
- For fast orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 13 inches from heat. Reduce heat to 50° F.
- For slow orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 14 inches from heat. Reduce heat to 0° F.
- For fast orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 15 inches from heat. Reduce heat to -50° F.
- For slow orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 16 inches from heat. Reduce heat to -100° F.
- For fast orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 17 inches from heat. Reduce heat to -150° F.
- For slow orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 18 inches from heat. Reduce heat to -200° F.
- For fast orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 19 inches from heat. Reduce heat to -250° F.
- For slow orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 20 inches from heat. Reduce heat to -300° F.
- For fast orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 21 inches from heat. Reduce heat to -350° F.
- For slow orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 22 inches from heat. Reduce heat to -400° F.
- For fast orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 23 inches from heat. Reduce heat to -450° F.
- For slow orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 24 inches from heat. Reduce heat to -500° F.
- For fast orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 25 inches from heat. Reduce heat to -550° F.
- For slow orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 26 inches from heat. Reduce heat to -600° F.
- For fast orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 27 inches from heat. Reduce heat to -650° F.
- For slow orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 28 inches from heat. Reduce heat to -700° F.
- For fast orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 29 inches from heat. Reduce heat to -750° F.
- For slow orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 30 inches from heat. Reduce heat to -800° F.
- For fast orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 31 inches from heat. Reduce heat to -850° F.
- For slow orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 32 inches from heat. Reduce heat to -900° F.
- For fast orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 33 inches from heat. Reduce heat to -950° F.
- For slow orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 34 inches from heat. Reduce heat to -1000° F.
- For fast orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 35 inches from heat. Reduce heat to -1050° F.
- For slow orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 36 inches from heat. Reduce heat to -1100° F.
- For fast orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 37 inches from heat. Reduce heat to -1150° F.
- For slow orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 38 inches from heat. Reduce heat to -1200° F.
- For fast orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 39 inches from heat. Reduce heat to -1250° F.
- For slow orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 40 inches from heat. Reduce heat to -1300° F.
- For fast orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 41 inches from heat. Reduce heat to -1350° F.
- For slow orders, trim about 1/8 inch of fat from steak before broiling. Place steak, fat side uppermost, on rack 42 inches from heat. Reduce heat to -1400° F.
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OSO Lobster Fly-In Upcoming

By Sandy Davis

The seventh annual Great Osceola Fly-In has been scheduled to take place at the Osceola Airport on the third weekend of October.

Preliminary plans include a fireworks show, the usual Saturday kids’ events, and the annual Osceola Fly-In picnic for contestants and spectators. The event is expected to draw large crowds.

The Clinton Air Force Base, located in the center of the state, will host the traditional Osceola Fly-In as it has done for the past six years. The event is expected to draw large crowds.

New members, introduced by Donn Rauw, chair of the Osceola Fly-In Committee, are Larry Smith, Jimmie Givens, and Larry Green. Donation of cash prizes is scheduled to begin at 11 a.m.

Prior to the event, the Osceola Fly-In Committee will list the following events:

- 10:00 p.m. - 10:00 a.m. - Fishing Tournament
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There are certain people in the amateur radio community who have been involved in the annual Bassmaster Classic for years. Among them are Mike Moye, Mike Chentner, Jimmy Brown, and Sandy Knolle. Their names have been synonymous with the event.

The darkness of Monday morning quickly turned to the bright lights of Tuesday’s meeting. A group of people gathered in the Osceola Fly-In office to discuss the plans for the upcoming event. Among them were Donn Rauw, Larry Smith, and Larry Green. Their enthusiasm was evident as they discussed the details of the event.

The Osceola Fly-In Committee is excited about the upcoming event and is looking forward to seeing everyone there.

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