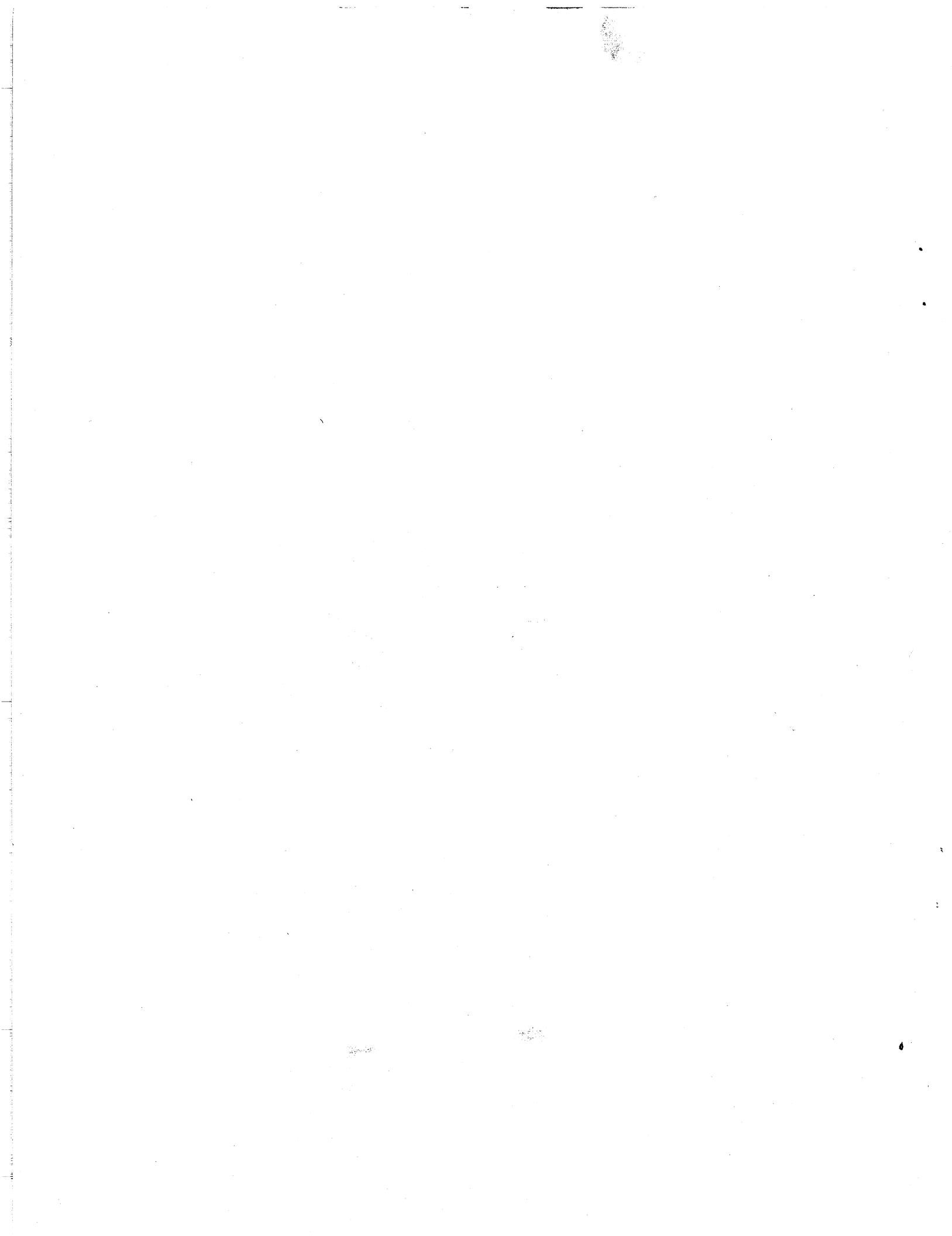


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The CROWN Crier is the monthly newsletter of CROWN International, Inc., 1718 W. Mishawaka Rd., Elkhart, Indiana.

EDITOR	Jan Smith
ASSOCIATE EDITOR	Karen Ryckeart
GUEST EDITORIAL	Jim Putz
EMPLOYEE NEWS	Margaret Eaton
	Mary Miller
CALORIE CUTIES TIDBITS . . .	Sally Peffley
SPOTLIGHT	Marcie Kidder
EMPLOYEE COUNCIL REPORTS . .	Laura Weaver
	Ross Swinehart
ON THE OTHER HAND	Dave McLaughlin
STEREO REVIEW	Dennis Sieracki
BABY FACE	Karen Ryckeart
KALORIE KORNER	
KALORIE COUNTER	Kate Moore
PUZZLE OF THE MONTH	Nancy Brosius
TYPESETTING	Sheryl Gingerich
Special acknowledgment to Trina and Peggy Lovely for their help.	Beatty

A Note From Your Editor . . .

I would like to thank some special people for contributing their time for the special Memorial Issue of the CROWN Crier -- Sheryl Gingerich for all of the typesetting, Trina Beatty for collating the pages, Mary Miller for helping staple at the last minute, Mrs. Moore for always being willing to share herself, and Mr. Moore for living a life worth remembering.

I'd also like to welcome some new CROWN Crier readers -- the employees of our 15 rep organizations.

Jan Smith

Guest Editorial



I have spent about five year at CROWN working in Shipping and its related jobs.

It's been an interesting job to me because it is the "back door" position of CROWN and it is easy at that point to monitor, if I may say, the lines outputs and many of the activities of CROWN Production and Sales Departments. We work closely with many of the personnel of these departments and the quality of their work has a direct effect on the quality of ours.

The Fourth Quarter of this year, which will end in March of 1979, will represent one of the heaviest dollar volume outputs of CROWN sales and production in our history. This involves the combined effort of all employees and needless to say, we HAVE ALL been feeling the pains of this increased workload! I, however, believe that at this point we are all proving to ourselves that we can as employees maintain a good attitude toward our jobs and others; as well as the quality, quantity, and accuracy that is expected of us during this time.

I've watched the Academy and Grammy awards presentations many times on television. I always get bored seeing the awardee's receiving their honors and right away begin THANKING "everyone who made it possible". I admit though that I have every intention of using this editorial for that very purpose myself!

I'd like to thank our bosses and managers for being understanding to the problems which have occurred during this period at CROWN. The Shipping Department is the point at which Sales and Production come together before CROWN's elite product reaches the consumer market. When everyone at CROWN works hard to achieve the goals set in their respective jobs, (and in my opinion I feel that everyone has!) it most definitely makes my job . . E A S I E R!! For this, I thank you all.

Jim Park



"Wait a minute! You can't do this to the 'Incredible Hulk'!"

Crown's Character Contest

"What makes CROWN what it is today?"

Other ways of putting it:

"Why are we unique?"

"Why have we succeeded while others have failed?"

"What are the good points of CROWN?"

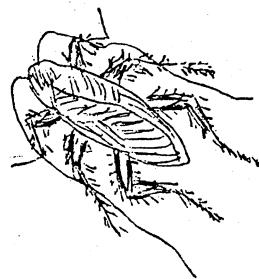
CONTEST RULES:

1. All entries must be in to the CROWN Crier editor, Jan Smith, by 4:30 p.m., March 30th, 1979.
2. All entries must be original work written by a current CROWN employee.
3. Any creative writing style, i.e. poetry, prose, etc., may be used to convey the theme, "What makes CROWN what it is today?"
4. All entries will be judged on originality and content. A special panel of judges will be formed to judge the entries.
5. Entries should be typewritten on an 8 1/2 by 11 inch sheet of paper (s); however, legible handwritten entries will be accepted.
6. Prize money of \$20 will be awarded in assembly by Max W. Scholfield.

Entries will be listed in the April issue of the CROWN Crier.

If you have any questions, please contact Jan Smith at extension 219.

bernie



Spotlight

dere editur

wow there hav ben so menee changez
arownd here i dont no where to be
gin

for wun thing its nice to hav sum
cumpانee now espeshalee dureen the
night wen nobudee else iz here
yu no the dogs and cats on the bul
atin bords

sum changez are veree good like the
wether

spring is reelee cumeen and thats
exciteen the sunshine iz warm and
beutiful and things smell so fresh
sum changez are sad like wen
peopple move on to diferent jobs
im reely goeen to mis mi frend
frum engineereen . . . steve iz
leeveen

but changez are neceseree and i
wish him the best of luck as
he moves on
then there are peopple changez and
ofice changez etcetera etcetera
the list goes on and on
it all cumz down to this i gess
changez are part of life

bernie



The Spotlight for March shines on Marcia Gall. Marcia has worked at CROWN for four and one half years. She spent about nine months in the Inspection Department, then moved to her present position on Line 1 where she does wiring on DC-300A's. She heard about CROWN through her cousin, Linda Morningstar.

Marcia is thankful for CROWN and what it has meant to her. She has participated in some of our assembly programs and sang in the women's choir for a Christmas program we had a few years ago.

Marcia keeps very busy with outside activities. She likes to sew when she has the time. She enjoys bike riding and motorcycle riding in the summer months. She enjoys playing the piano and is teaching her two children, Rhonda(11) and Ricky (9) how to play.

Marcia and husband, Ron (a big Notre Dame fan), moved into a new home last summer in the northwest part of Elkhart.

Marcia is assistant pianist at the Northside Nazarene Church. Her father is a Nazarene evangelist.

Her goal here at CROWN is to do the best job she can and get along well with the people she works with. She is achieving that goal -- we appreciate her ready smile and sunny personality!

-- Marcie Kidder

Employee Council Report

Statement of funds for the two month period ending February 28th, 1979.

Balance at January 1st, 1979		\$ 141.21
Income from food services -- January	\$ 162.37	
February	<u>137.85</u>	<u>300.22</u>
		441.43
Less Expenses:		
Food Supplies	25.75	
Flowers	154.44	
Baby Gifts	32.71	
Ice Cream	<u>46.80</u>	<u>259.70</u>
Balance at February 28th, 1979		<u>\$ 181.73</u>

New Faces



Please welcome Norma Miller.

Norma is Sylvia Miller's sister-in-law and has heard about CROWN for a long time. She works on Line 6 doing general assembly and wiring.

Norma is kept very busy with all of her interests. She has three children, two of which are twins. Her children's ages are 20 and 17. Norma bowls and enjoys basketball, football, and baseball as a spectator. Plus, in quieter moods, she likes to read.

Norma attends the City Church of the Brethren where she sings in the church choir and is the adult director of same. She serves on the Christian Education Commission and is the church's representative to Church Community Services.

Finally, she is active in the United Commercial Traveler's Auxiliary. I wonder where she finds time to work eight hours a day at CROWN!

Welcome, Norma!

Stereo Review



REAL TIME SPECTRUM ANALYSIS

WHAT'S IT ALL ABOUT

Real time spectrum analysis is actually nothing more than a test. As with most tests, real time spectrum analysis uses a tool -- in this case, a real time spectrum analyzer. Almost all real time spectrum analyzers have some type of visual indicator. This makes it relatively easy for the user to see results of an analysis instantly.

REAL TIME?

Imagine a person who is overweight and on a diet. Let's say this person had to lose 80 pounds in two months. Like most people on diets, this person would probably chart their weight daily or maybe weekly to monitor their progress. There must be an easier tool.

A NEW TOOL

Eureka, someone has invented a pair of shoes with a built in scale which is so sensitive that it is capable of measuring weight to the hundredth of a pound. Now our overweight person doesn't have to chart anything because he is continually monitoring his weight in "real time" or, as it is actually occurring. If he eats a couple of donuts, for example, ZING! up goes the scale. On the contrary, as he exercises, he can continuously monitor his weight reduction in "real time".

Real time then, as it applies to spectrum analysis, means looking at one or more events as they are actually taking place.

THE RTA-2

Our RTA-2 is a real time spectrum analyzer. It is used for testing and making measurements in the audio frequency range (all the frequencies you can hear). The visual means by which the user of an RTA-2 sees the analyzed information is a five inch Cathode Ray Tube (CRT).

HOW IT WORKS

Electrical signals in the audio freq-

uency range are fed into the RTA-2 either directly or through a microphone. The signal that is fed into the unit is analyzed by the circuitry inside and displayed on the screen according to its frequency and amplitude.

-- Dennis Sieracki

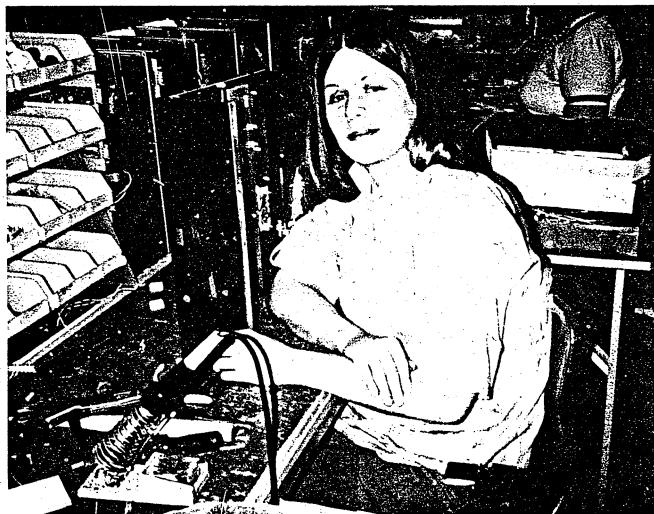
New Faces

This is Kay Haas who is Pat Fletcher's daughter, Line 4, who is Linda O'Neal's sister, Line 1, and so on and so on. Kay works on Line 6 doing general assembly work.

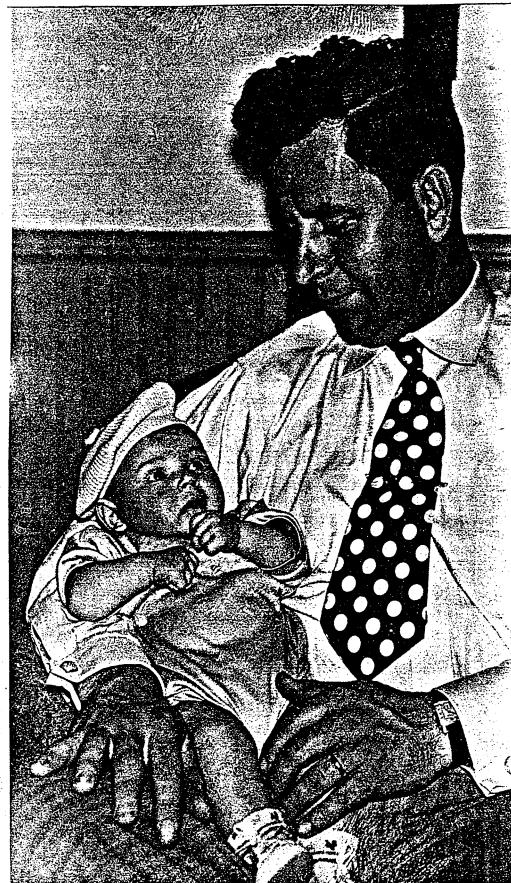
Kay is married and has two children, Bobbi, 6; and Rica, 3. She reads and works out at a spa after putting in her hours at CROWN.

Kay enjoys CROWN -- "The people are friendly and caring. They really make you feel at home."

Welcome, Kay!



Baby Face



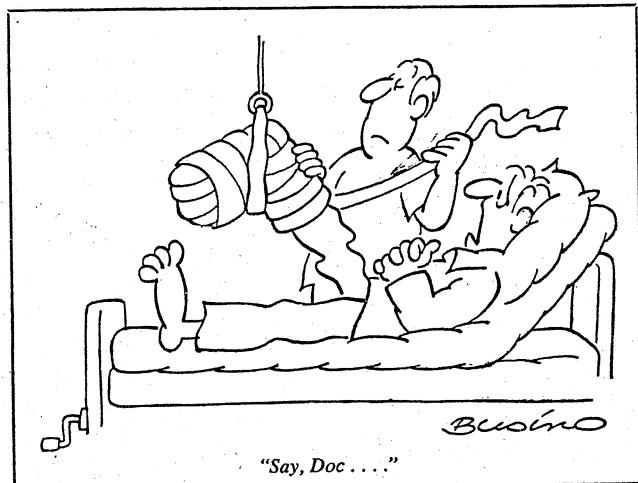
This one's an easy guess.

Who else could be so artistically dressed?

And where have we seen him wear that "hat" before?

"Pizza, anyone?"

(Answer will be posted at the time clocks)



WORKING wouldn't be so bad for many of us if we could only do it closer to home.

PERSONNEL experts tell us that most turnover occurs in the first six months of a job or in the third year.

DIARY OF A BIBLE

January 15th -- Been resting for a week. A few nights after the first of the year my owner opened me, but no more. Another New Year's resolution gone wrong.

February 3rd -- Owner picked me up and rushed off to Sunday School.

February 23rd -- Cleaning day, dusted and put back in my place.

April 2nd -- Busy day. Owner had to present the lesson at a church society meeting. Quickly looked up a lot of references.

May 5th -- In Grandma's lap again, a comfortable place.

May 9th -- She let a tear fall on John 14:1-3.

May 10th -- Grandma's gone. Back in my old place.

May 20th -- Baby born. They wrote his name on one of my pages.

July 1st -- Packed in a suitcase -- off for a vacation.

July 20th -- Still in the suitcase, almost everything else taken out.

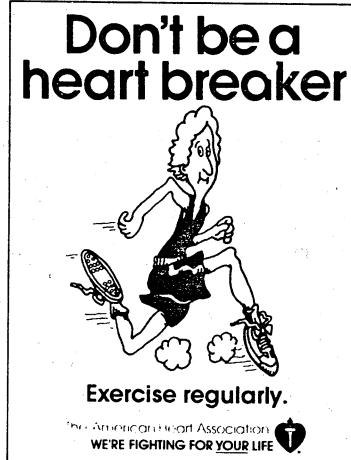
July 25th -- Home again. Quite a journey though I don't see why I went.

August 16th -- Cleaned again and put in a prominent place; the minister is to be here for dinner.

August 20th -- Owner wrote Grandma's death in my family record. He left his extra pair of glasses between my pages.

December 31st -- Owner just found his glasses. Wonder if he will make any resolutions about me for the new year.

-- submitted by Ken Woodcox



Calorie Cuties Tidbits

Hello from Calorie Cuties corner!!!! I would like to encourage all our members to start weighing in more consistently. The Christmas season really scared our members away. I don't know if that means you really gained or you are losing interest in dieting. Think of the new spring fashions and summer weather when we need to look our best. Let's get going again! Set a goal and strive for it. Next week let's all weigh in and get going on our diet again. If you need some encouragement, don't come to me -- just look in the mirror.

Sally Peffley

New Faces



Here we have Earl Smith who is no relation to Patti Smith, Craig Smith or Mel Smith.

Earl works on Line 6 doing final prepping and packaging, and thinks CROWN is a "great place to work".

Earl has a wide range of interests including sports and music. He just purchased a huge new stereo system and enjoys listening to Chuck Mangione, Maynard Ferguson and groups like the Beach Boys.

Earl is a mid-term graduate of Concord High School, is single and attends Zion Missionary Church where he is active in the youth programs.

Welcome, Earl, from your sister-in-law, Jan.

IT USED to be that a man running down a city street in his shorts at 6:30 in the morning was either absentminded or fleeing his wife. Now he's just another jogger.

Kalorie Kounter

DIETERS CAN ALSO ENJOY HAWAIIAN GOODIES

PINEAPPLE PASSION

2 8½-oz cans dietetic-pack pineapple tidbits
1/4 C lime juice

Combine in blender container. Cover and run at high speed until pineapple is finely crushed. While blender is running, add 6 ice cubes, one at a time.

GREEN'N GOLD COMPOTE

1 - 1 lb 4 oz can dietetic -pack pineapple chunks
2 small fully ripe bananas 3 oranges
1/2 lb seedless green grapes
1 C low-calorie lemon-lime carbonated beverage, chilled

Drain pineapple chunks, reserving liquid. Slice bananas on the bias into the liquid; drain. Pare and slice oranges, removing seeds. Halve slices. Wash grapes and divide in small clusters. Layer pineapple, bananas and oranges. Mound grape clusters in center. Chill thoroughly. Just before serving, slowly pour chilled carbonated beverage over fruit. Makes 5 cups.

1/3 C equals 1 Fruit Exchange.

TWO-TONE FRUIT MOLD

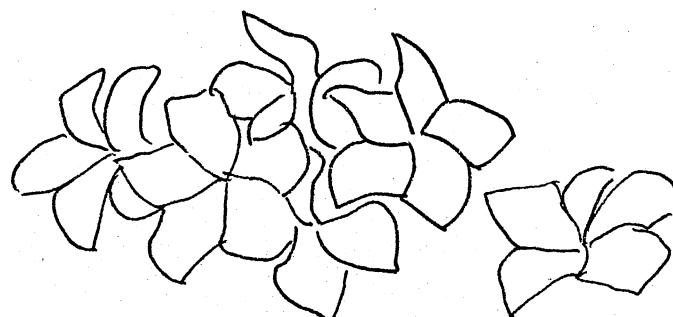
1 6oz pkg. strawberry gelatin mix 1½ C boiling water
1 lb. 4 oz. can pineapple chunks in juice
1-8oz carton strawberry yogurt.

Dissolve gelatin in boiling water. Add juice from the pineapple plus 1/2 C cold water to the gelatin. Pour the gelatin mixture into a 1½ quart ring mold. Place about half the pineapple chunks in the gelatin in an even pattern. Place ring mold in refrigerator and chill until firm.

To the rest of the gelatin mixture, add strawberry yogurt. Stir gently with a wire whip until the yogurt is all mixed in. Add the rest of the pineapple. When gelatin is set in the ring mold, remove from refrigerator. Pour yogurt-gelatin mixture on top and put back in refrigerator. Chill at least 3 hours.

SPECIAL TREAT

Cut up a FRESH pineapple and go to it.



Kalorie Korner

IN HAWAII YOU EAT PINEAPPLE: SO HERE ARE SOME PINEAPPLE GOODIES:

PINEAPPLE MACADAMIA MUFFINS

2 C flour	1 C milk
3 tsp. baking powder	1/2 C sugar
1/4 tsp salt	2 eggs
1/2 C crushed pineapple(drained)	
2 T melted butter	1/2 C Hawaiian chopped macadamia nuts

Beat eggs and add sugar. Sift flour and measure to be sure you have exact amount specified. Sift again with baking powder and salt. Add flour mixture and milk, a little at a time and alternately, to the eggs and sugar. Stir in crushed pineapple, melted butter and nuts. Bake in buttered muffin pans in oven preheated to 375 degrees for 20 minutes. Yields about 18

MACPINE CARROT CAKE

3 eggs	2 C sugar
1 1/2 C cooking oil	2 tsps vanilla
1 small can crushed pineapple, juice included	
2 C raw carrots, grated	3 C cake flour
1 tsp. baking powder	1 tsp. baking soda
1 tsp. salt	1 tsp. cinnamon
1 tsp. nutmeg	1 T confectioner's sugar
1 C macadamia nuts	

Peel carrots and remove tips. Grate coarsely. In a large mixing bowl cream together eggs, sugar and oil. Continue beating as you add vanilla, pineapple and juice, and carrots. Combine flour, baking powder, baking soda, cinnamon and nutmeg, sifting three times. Then slowly beat dry mix into batter. Add nuts and blend thoroughly. Bake in a greased and floured circular tube pan for one hour and 15 minutes in a 350 degree oven. Dust while still warm with confectioner's sugar, or allow cake to cool and frost with butter-based icing.

TROPICAL SHAKE

1 can (8 1/4 oz) crushed pineapple	
3/4 C milk	2 large scoops vanilla ice cream
1/4 C light corn syrup	1 tsp. vanilla

Add pineapple and syrup to blender; measure all the other ingredients into the blender; Turn blender on for 10 seconds at medium speed. Pour into glass and enjoy it.



Employee News



Welcome to CROWN: Beverly Scholten, Machine Shop; Richard Zeigler, Machine Shop; Martha Pritchard, Modules; Tony Geisendorfer, Line 2; Paul Flagg, Service; Denise Ryman, Wirecut; Carol McQueen, Line 6; Cindy Jenkins, Line 6 . . . Margaret Thompson, Line 2, reports on their new employee, Tony Geisendorfer who packs their products. Tony is taking on that portion of Deb Berndt's duties. Deb transferred to Shipping. The line lost an "all around gal" and Shipping is gained-gone. Line 2 welcomes Tony and wish him the best of everything. . . Janet Cook (Line 2) came back to work on February 19th after enjoying three weeks of Florida filled sunshine days. Upon her return she had adjustments to make -- temperature-wise. . . What gal on Line 2, after 30 "odd" years of marriage, filled out her tax deduction form with her maiden name? Wishful thinking, J.K.? . . Three of the gals on Line 2 are temporarily loaned out -- Rachel Eger to Engineering, Karen Lerner to Line 3 and Freida Miller to Line 6 . . . Jenny Schieber (Stock) enjoyed her vacation in Hawaii -- she says it could become habit forming! . . Evelyn Clark's (Stock) better half surprised her with carnations on Valentine's Day. . . Chris Eger (Stock) wore a beautiful corsage from Jim Stembel (Service) while they enjoyed a delicious meal at Patchwork Quilt on Valentine's Day. . . The Stockroom crew had a carry-in dinner in honoring Abe Lincoln (Bill Swihart). Dan Cripe's (Stock) wife was remembered on Sweetheart's Day with a beautiful bouquet of carnations. . . Eric, Lois Roberts' (Stock) nephew, arrived safely home on February 1st from Iran.

. . . Line 4 welcomed Paul Flagg. Paul will be taking Jim Bontrager's place for three months while Jim works on the new tuner. . . The gals on Line 4 enjoyed some beautiful flowers -- roses one day, carnations the next -- the occasion being Linda Vest's birthday. Linda's husband, Jerry, sent the flowers . . . Elinor Fultz from Line 3 tells us that Debbie Braden and Imogene Fields celebrated their birthdays on February 9th . . . Line 3 misses Marilyn Elliott who was injured while tubing . . . Diana Long (Line 3) was off for a few days because her son was in the hospital with a viral infection. . . Ned (Engineering) and Robin Kiser celebrated Valentine's Day in their new home. . . The Pete Coleman's (Fab) are proud parents of a baby boy, Kurt Ryan, born February 11th tipping the scales at nine pounds and one ounce, measuring 22 inches long. Congratulations, Pete and Gail!!!! . . . Sally Pefley (Credit) and husband journeyed to Florida for a "second honeymoon" . . . Carolyn Sherp (Production Control) also journeyed to Florida but I don't think it was for her second honeymoon . . . Loyal to Girl Scouts -- that's Trina Beatty (Lit). She purchased 14 boxes of cookies while her father and mother, with whom she resides, bought 10 and 17 boxes respectively -- a total of 41 boxes! A small lack of communication, but plenty of cookies!! . . . Tom Estep (E.D.P.) broke his foot while getting out of bed. He is, however, really enjoying all of the attention he's been getting. Ken Yoder, his boss man, reports that Tom is much more accurate since his toes are exposed. Now he has an extra five toes in addition to his ten fingers for counting. . . Juanita Parrott, who retired on January 26th, visited CROWN on February 26th. She says she misses her friends, but is happy because she isn't governed by the "clock" and can come and go as she pleases. Her trip to California was very enjoyable. . . On February 10th, Tom Szerencse (Engineering) along with Mike Axman (HCJB) hosted a tour through HCJB to 16 ham operators from the Elkhart/Goshen area. . . Jane Teague (Tech Service) and Jim Bontrager (Line 4) have set their wedding date for April 21st followed by a trip to San Francisco and Hawaii. . . Karen Ryckeart (Sales) just began selling Sarah Coventry Jewelry and already was awarded a special prize as the top salesperson one week. . . Howard King (Sales) "babysat" for his two younger children

while his wife and oldest daughter visited relatives in Philadelphia for a week. . . . Betty Rohrie (Incoming Inspection) is on sick leave. She will return approximately on March 19th. She made a special card for her supervisor, Don Florea. Perhaps you can notice the resemblance in the picture she created below just for Don:



Airpress has been moved to Plant 2. Ora House and Steve Seifert have been affected in that move . . . Denise Ryman has joined us in Wirecut -- welcome! Ruth Overhulser had her daughter give her a hairdo at school. There were some problems so the end results were the same as before. Gale Balmer lost his swimming pool to ice and snow. It looks like he will have to make a big sand box instead! Pam Morton has chosen K-Mart's as their rendezvous after work. I wonder why? Thanks, Don, for your news from your area! . . . Chris Eger (Stock) and Jim Stembel (Service) recently closed the deal on one of the largest investments they will ever make -- on February 26th they received the keys to their new home which is located on Southdale Drive. Their wedding day is less than three months away and what a thrill it will be

for them to move into their very own home . . . On Wednesday, February 28th, Mrs. Moore celebrated her birthday. The employees, headed by Ken Woodcox, started the celebration singing the "Happy Birthday" song in Assembly. As the day progressed, her desk filled up with cards, flowers, gifts, and cake. Again, Happy Birthday and God's blessings to you, Mrs. Moore, and we all sincerely hope you celebrate many, many more!!!! . . . Congratulations to Karen Blosser, Line 5, on the birth of a new baby girl, Elizabeth Ann, born on March 7th!!



Everything that grows changes.

I COULD live a week on one good compliment.

MARK TWAIN

Jesus Is No Additive

Weekends boring? Try an additive (in box, capsule, carton, or bottles).

Marriage going stale? Car getting sluggish? Work becoming tedious? Food tasting flat? Energy lagging? Get an additive!

STP your car; Geritol your glands; enzyme your wash—choose your additive.

Values running low? Meaning draining out of your life? Perhaps a shot of religion might help. Give God a try. He's the greatest additive of all. (Tongue-in-cheek, of course.)

Jesus is no additive. He offers no additives.

Jesus is an alternative. He is not an optional accessory for the well-appointed man.

Jesus is an alternative to all that we are. He is a contrast to all that we habitually choose to be and do.

And He offers us the freedom to take a new way in life. Not an additive to our old way, but an alternative way of life.

STRANGE BUT TRUE!

A TO Z HEALTH GUIDE

We're in an era of self-health and patient information. Here are odd medical facts even your doctor may not know. By JACK HOOD

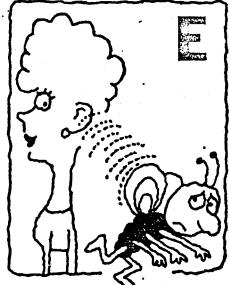
● **Anesthesia:** If you're contemplating a trip to the hospital, you probably won't want to know that it takes more anesthetic to knock out a city person than it does to put a country dweller under.

● **Blood:** Do you know your blood type? The rarest in the world is AH, or Bombay Blood. Only three people in the entire world are known to have it—a brother and sister in New Jersey and a woman in Czechoslovakia.

● **Capacity:** Feel stuffed? The capacity of your stomach is about two quarts.

● **Doctors:** The average annual income of an American physician is \$54,140. Among female physicians, however, it's \$33,120.

● **Ears:** Yes, there's a positive side to that annoying waxy buildup: Human earwax contains a natural insect repellent. Much more useless are nine of the human ear muscles, which do nothing whatever, while the horse's ear has 19, and he uses every one.



● **Facelifts:** The average age for this kind of cosmetic surgery is 49, with 15% of all facelifts performed on men.

● **Glasses:** If you have green eyes, you had better wear sunglasses, because eyes of this color are most sensitive to sunlight.

● **Hair:** Every year more money is spent on hairdos in the United States than is expended on medical research.

● **Intelligence:** Humans, of course, are the smartest animals on earth, followed by the porpoise and the great white whale. Dogs are 21st on the list, cats 26th and horses 17th. But before we get carried away, note that only 1% of the population has an I.Q. over 140.



● **Jaws:** The jaw muscle, to no one's surprise, can work longer without tiring than any other muscle in the human body. Yet the average person is speaking for only 25 minutes a day.

● **Kissing:** Can kissing be dangerous to dental health? Yes, according to the National Institute of Dental Research. They say the virus that causes tooth decay can, in fact, be spread by kissing.

● **Life expectancy:** If you're into astrology, tell your friends that people born in February live an average of four years longer than those born in June.

● **Memory:** If you remember faces but not names, it's no cause for alarm. Psychiatrists say this means you are honest and direct, with a real interest in other people. And, assuming that our minds become impressionable at the age of 10, 64% of our population can't remember a time when television didn't exist, 40% can't remember the assassination of President Kennedy and 29% can't remember the first landing on the moon.

● **Nose:** Experts say the human nose can often pick up the smell of fear, and that really sensitive nostrils are even able to distinguish between various kinds of fright.

● **Oxygen:** While the rest of your body gets its oxygen from the bloodstream, the cornea of the eye breathes by direct contact with the air.

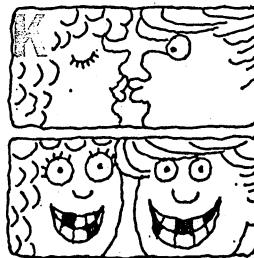
● **Personality:** Studies show that a man's choice of ties is the single greatest indicator of his personality.

● **Quarrels:** You might want to note that tempers reach their peak just before breakfast, lunch and dinner.

● **Relaxation:** Psychologists say that the two months in which you're most likely to be bored are August and February. And if you tire easily, realize you use about 300

muscles just to maintain standing balance.

● **Sleep:** If you take a long time to wake up in the morning, you are probably an aggressive, impulsive person. It's the cool, calm types, we are told, who can jump out of bed wide-awake.



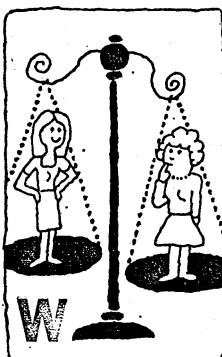
● **Temperature:** Scientists say that at 40° F you're at your mental best; at 65°, at your physical best; and at 64°, at your fertile best.

● **Urges:** Men used to be taught that a cold shower

would suppress their romantic urges. Now, medical specialists are saying that the cold shower *stimulates* sexual arousal.

● **Vitamins:** Indiana University doctors have found that a little extra vitamin C helps boys grow taller. It doesn't do the same thing for girls, however, and the only boys affected are those between the ages of six and 11.

● **Weight:** When you next check the scales, remember that the average American man of 50 years ago weighed 126 pounds. He now weighs 145 pounds. The average American woman of 50 years ago weighed 116 pounds compared with the present average of 126 pounds. And if you put on another five pounds,



your body will have to build an additional four miles of blood vessels to handle the added volume.

● **X-ray:** You get as much radiation, it is estimated, in one coast-to-coast air flight as you get from a chest film.

● **Yawning:** Yawning is your body's way of refreshing itself. It actually makes you more alert.

● **Z-z-z:** While the average American gets seven-and-a-half to eight hours sleep every night, one man in eight will be snoring and one in 10 will be grinding his teeth.

Crown International 1979 Annual Ping Pong Tourney



WINNER -- MEN'S SINGLES
Dave McLaughlin



WINNER -- WOMEN'S SINGLES
Arline Bontrager



WINNER -- MEN'S DOUBLES
Jim Beattie and Dave McLaughlin



WINNER -- WOMEN'S DOUBLES
Ruth Anne Hershberger and Pamm Putz



WINNER -- MIXED DOUBLES
Jim Beattie and Arline Bontrager

Floodlight

"An assembly line is not tables, chairs and cabinets, in fact it's not even a product, rather it is people."

-- Mr. Moore

People were the reason behind CROWN's beginning and continue to be a very important part of its goings on.

The people who now are "Line 3" work an assembly line with a rich heritage. When Mr. and Mrs. Moore started CROWN in the early 50's, an area was set up to manufacture a product. This product was to put CROWN on the map -- and was called the CROWN "Standard".

The area was in an old farm building affectionately nicknamed the "chicken coop". In those days the assembly area was not an established "assembly line", as it is today. The area contained all of CROWN's manufacturing.

It was not until 1960 that the line concept appeared. At this time, Glen Ryman set up the "transport line".

When Glen became Production Manager, Win Hershberger took the reins. The people continued to produce a product that was building CROWN's reputation. This product now was the VT-700.

When Win passed away, Ron Harner took over until 1971 when he became Production Manager. Lois Clem and Don Florea were my forerunners.

The tape recorders were still being produced on this same assembly line until 1977 when CROWN decided to halt production of tape equipment. Line 3 has been building D-150A's, PL-1's, SL-1's and the respective accessories since then.

Seven people build the D-150A's.



Imogene Fields and Betty Ivory

Betty Ivory starts off the D-150A's with building the main chassis. Betty has been with CROWN since 1976 working first on the DCA line (Line 1).

Following Betty we have Imogene Fields. Imogene started at CROWN in 1976 also, she was a supervisor at Avalon Lamp before coming here. Imogene wires the circuit board to the chassis Betty builds.

Jean Strycker adds more parts to the chassis that are vital to the operation of the unit. Jean was hired into CROWN in the fall of 1972.

Elinor Fultz gets the D-150A's ready for the test position. She final wires it and looks the unit over for any mistakes. Elinor drives each day from Mishawaka.



Jean Strycker and Elinor Fultz

The amplifiers are tested, prepped and packed during the night shift by Arnold Smeltzer and Mark Goss.



Peggy Skirvan

Peggy Skirvan builds preassemblies for the people to add to the units. Peggy holds a key position although not in the direct flow of assembly. Peggy is also qualified as a school teacher.

On the other side of Line 3 we assemble PL-1's, SL-1's and SL1-PM's.

PL-1 preassemblies are handled by Diane Stewart. She came to CROWN from Switches, Inc., in Goshen. (Diane has many outside interests.)



Diane Stewart

Nina Pease, who also assembles on PL-1's, recalls the "hey day" of CROWN tape recorder assembly. She started at CROWN in 1965. Nina and her husband, Neal, reside in South Bend.



Nina Pease

Debbie Braden handles final wire on the PL-1. Debbie and her husband, Guy (who works at CROWN also), drive daily from Diamond Lake near Cassopolis. Debbie holds a degree in nursing.

Carol McQueen, who has just recently been hired, is helping out on PL-1 production, but will be moving to another assembly line at the end of March.



Carol McQueen

Dale Parrott is our technician for PL-1's. He is responsible for the quality of the unit. Dale oversees the final stages of the units production. Dale has been a CROWN employee since 1974.



Dale Parrott



Nancy Brosius and Karen Lerner

On the SL-1 side of this area, Nancy Brosius is in charge of main assembly. Nancy and her husband, John, reside in Elkhart. They have one daughter, Jennifer.

Karen Lerner is helping out on SL-1's. Karen, coming from Zelma Morgan's line, is filling in for Marilyn Elliott. Marilyn, who is convalescing from a winter sporting accident, handles final wire on SL-1's. Marilyn, who is planning a July wedding, says she is anxious to get back to work.



Marilyn Elliott

John Stanley assists at nights by testing the SL-1's.

Judy Hartman ties up the loose ends on the PL-1's and SL-1's by prepping and packaging them for audit and shipping. Both products funnel into Judy's position.



Judy Hartman

Diana Long has a unique job in that she is solely responsible for SL1-PM production. In a sense she is a one person

assembly line. Diana oversees the phono modules directly from a pulled batch in stock to a cartoned package taken to the Shipping Department.



Diana Long

This crew will produce a third of CROWN's sales next year, or approximately 3.1 million dollars worth of product.

It's not often that one person has the opportunity to know so many from such a broad spectrum. I consider this a privilege to work with these people.



Richard Putz, Line Supervisor

THE "boss" who is dogmatic and authoritarian, and who will not allow his associates to express their own ideas, will get what John S. Morgan, author of *Getting Across to Employees* calls "malicious obedience." The associates will obey the orders, but since they're no longer allowed to express their own opinions, they will take a secret delight in seeing the orders fail.

HILDREN'S PRAYERS TO GOD



Dear Lord:

Tomorrow is my birthday.
Could you please put a rainbow in
the sky?

Susan, 9

Dear God:

I need a raise in my allowance.
Could you have one of your angels
tell my father.
Thank you.

David, 7

Dear Lord:

Bless my house
And bless my parents.
Bless my sister
And my new puppy.
Bless my Aunt Sarah
And my Uncle Jack.
And bless our new
Color TV set so it
Doesn't break like the
Old one.

Martin, 9

Dear God:

Please send a new baby for Mommy.
The new baby you sent last week cries
too much.

Debbie, 7

Dear God:

Who did you make smarter?
Boys or girls?
My sister and I want to know.

Jimmy, 6

Dear God:

How many angels are there in
heaven?
I would like to be the first kid in my
class to know the answer.

Norma, 8

Dear God:

This is my prayer.
Could you please give my brother
some brains.
So far he doesn't have any.

Angela, 8

Dear Lord:

Thank you for the nice day today.
You even fooled the TV weather
man.

Hank, 7

Dear God:

Please bring me a new brother.
The one I got socks me all the time.

Agnes, 6

Dear God:

Thank you Lord for the best mother
and father in the whole world. And
thank you Lord for my brother.

He is not the best brother in the
whole world, but he is the only brother
I have.

Jennifer, 8

Dear God:

Do you have any helpers in Heaven?
I would like to be one of Your helpers
in Heaven when I have summer
vacation.

Natalie, 7

Dear God:

Please make it rain on Saturday.
The lawn is dry and if it doesn't rain
on Saturday, I will have to sprinkle the
lawn, and I want to play baseball.

Please make it rain.

Steve, 9

Dear God:

I am saying my prayers for me and my
brother, Billy, because Billy is six
months old and he can't do anything
but sleep and wet his diapers.

Diane, 8

Dear God:

My mother had a bad headache again
today.

Can you help her with her headache?

When she has a headache, she is in a
bad mood and then my father gets a
headache too.

Joseph, 9

Dear God:

Please help me in school.
I need help in spelling, adding, his-
tory, geography and writing.

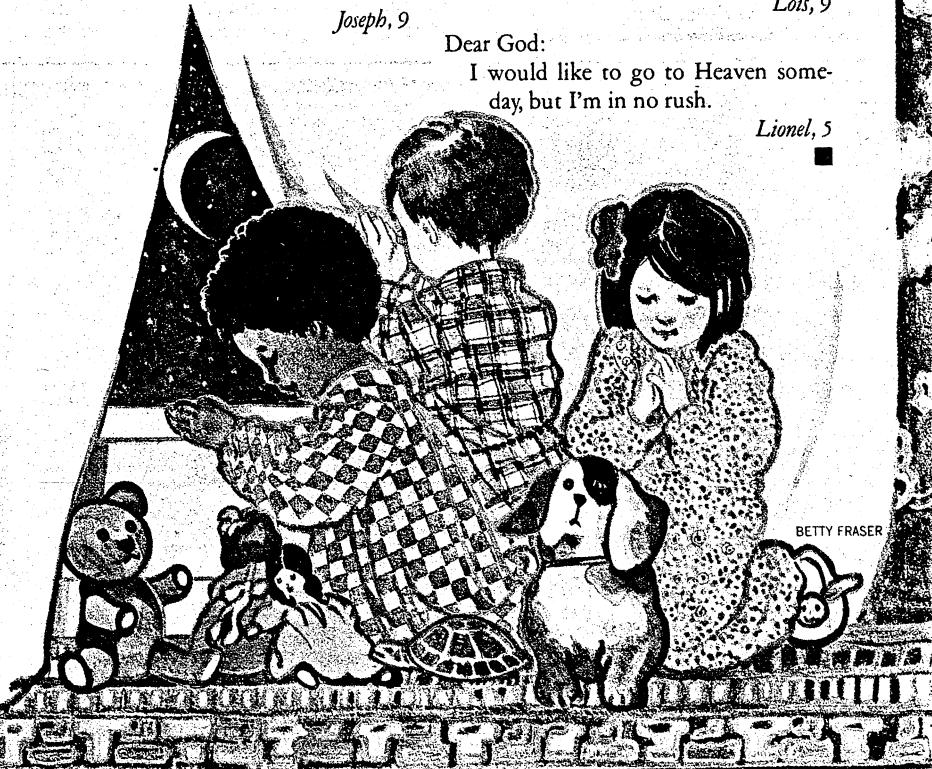
I don't need help in anything else.

Lois, 9

Dear God:

I would like to go to Heaven some-
day, but I'm in no rush.

Lionel, 5



BETTY FRASER

On the Other Hand



It has been some time since anyone got torched in public for picking up a hammer with the wrong hand. The opposition to left-handed people has eased considerably from the times when left-handers were burned as witches. It remains true, however, that anyone who uses his left hand from anything more than an emergency back-up or the flunkey half of a two-handed job (i.e. holding the nail, steadyng the steak with a fork, and so forth) will be frequently hampered by the obstacles in a world designed by and for right-handers.

Right-handed people look upon themselves as "normal". Around 85 per cent of the world's population appears to be right-handed (an accurate count is hard to get; some right-handers are merely converted left-handers fallen from their original high estate). Even ambidextrous is okay; an ambidextree (don't try looking that up), can handle most jobs either way but always has that trusty right hand to fall back on when push comes to shove and a left-hander's obstacle appears in the path. Pure left-handers, however, seem to arouse suspicion that sometimes leads to downright opposition.

Take scissors. Try cutting anything left-handed with your basic right-handed set, and observe what it gets you. If the scissors are tightly assembled, they will at least cut. If not, they will only bend paper when employed by a left-hander (the left-hander can compensate for this by applying pressure properly with thumb and fingers, but it don't come easy). The next problem shows up when the top blade obscures the accuracy of the cut. Not to mention that the handle may be shaped for a right-handed approach and will not comfortably fit a left hand.

If right-handed scissors tighten left-handed nerves, left handed writing will

push them toward heavy drinking. In order to see what is going on, and also to take the easiest approach to writing (pulling the pen across the paper instead of pushing it) many left-handers curl their left hands in a clockwise direction and end up writing with the pencil point and back at themselves. It looks weird. It is difficult to do and still write clearly and/or for more than four minutes at a time. Schoolteachers, once they got over the idea that left-handed writing was prompted by the Devil, used to spend a lot of time trying to change this awkward style to a more reasonable image of right-handed styles. (At least they did this to me -- and for a long time I didn't realize they were just envious of me because they couldn't do anything with their left hands.) Their behaviour in this regard was complicated by the exclusive manufacture of right-handed desks of the common one-arm variety -- which made any left-handed writing style awkward.

Other examples spring to mind like dandelions in April: playing cards have numbers in the wrong corners, machinery has controls in the wrong places, power tools and electrical appliances cater to right-handed users, and so forth.

Fortunately, left-handers as a group fall among the most patient, sensitive, helpful, and intelligent members of the human race. It is a little known fact that left-handers are indeed smarter than right-handers and comprise a disproportionately large percentage of history's high performers. Historians, 80 per cent of whom are right-handed, have obscured this fact out of simple jealousy.

Physically, the left-hander has motor control primarily located in the right half of the brain, while the right-hander works out of the left half. This is without doubt some sort of outgrowth of Murphy's Law intended to confuse the issue.

In summary, it will help all of us Crownie left-handers to consider the difficulties we encounter in the proper light. We need to recognize that the obstacles strewn in our path by a mostly right-handed world are intended to show us down so that right-handers have a better chance of keeping up with us. As simple as 3 - 2 - 1

-- Dave McLaughlin

Creative Potpourri

St. Patrick's Day

Even though it's not a national holiday (yet), and even if you're not from County Cork, St. Patrick's Day offers a happy excuse for entertaining friends and relatives.

To begin with, use lots of green in your decorating scheme. Add to this the traditional motifs that go along with this special day—shamrocks, clay pipes, potatoes (a reminder of the potato famine in Ireland that resulted in many of the sons of Erin leaving the old sod), bowlers, pigs, and leprechauns.

If you have dinnerware with a green design, this is the time to use it. If you haven't, you can always find paper plates and cups with a St. Patrick's motif. And, don't forget to let Irish coffee goblets be an important part of the total theme.

The traditional menu for this day includes corned beef and cabbage, and green beer if it's an informal get-together, or Irish coffee if you wish to add a more elegant touch. Instructions for creating the St. Pat's centerpieces on the opposite page are given below.

Green bowler centerpiece

Here's additional proof that non-floral centerpieces can be effective for a special event. This distinguished decoration, a salute to old Erin, is simply a green bowler resting on an isle of plastic foam.

For the base, use a sheet of plastic foam in a rectangular shape, or if you want it to be more realistic, cut the foam in the shape of the Emerald Isle. Wrap candy pipes and harps in see-through food wrap and arrange them around the brim of the bowler. Place beribboned party favors around the base of the centerpiece and let green foliage peek out from under the base all around the edges. Use a vivid green tablecloth to strengthen the holiday decorating theme.

St. Patrick's dinner

For many people, St. Patrick's Day isn't complete without a meal featuring corned beef, cabbage, potatoes, and green beer or Irish coffee. To set the stage for the meal, first cover the table with a bright green tablecloth. And if you have some, use white din-

nerware sprigged with green. Then, center the table with a pedestal-base bowl and fill it with Irish potatoes, clay pipes beribboned with green bows, and trailing sprays of shamrocks. For still another touch of green, garnish the boiled potatoes on the platter with chopped parsley.

St. Patrick's buffet

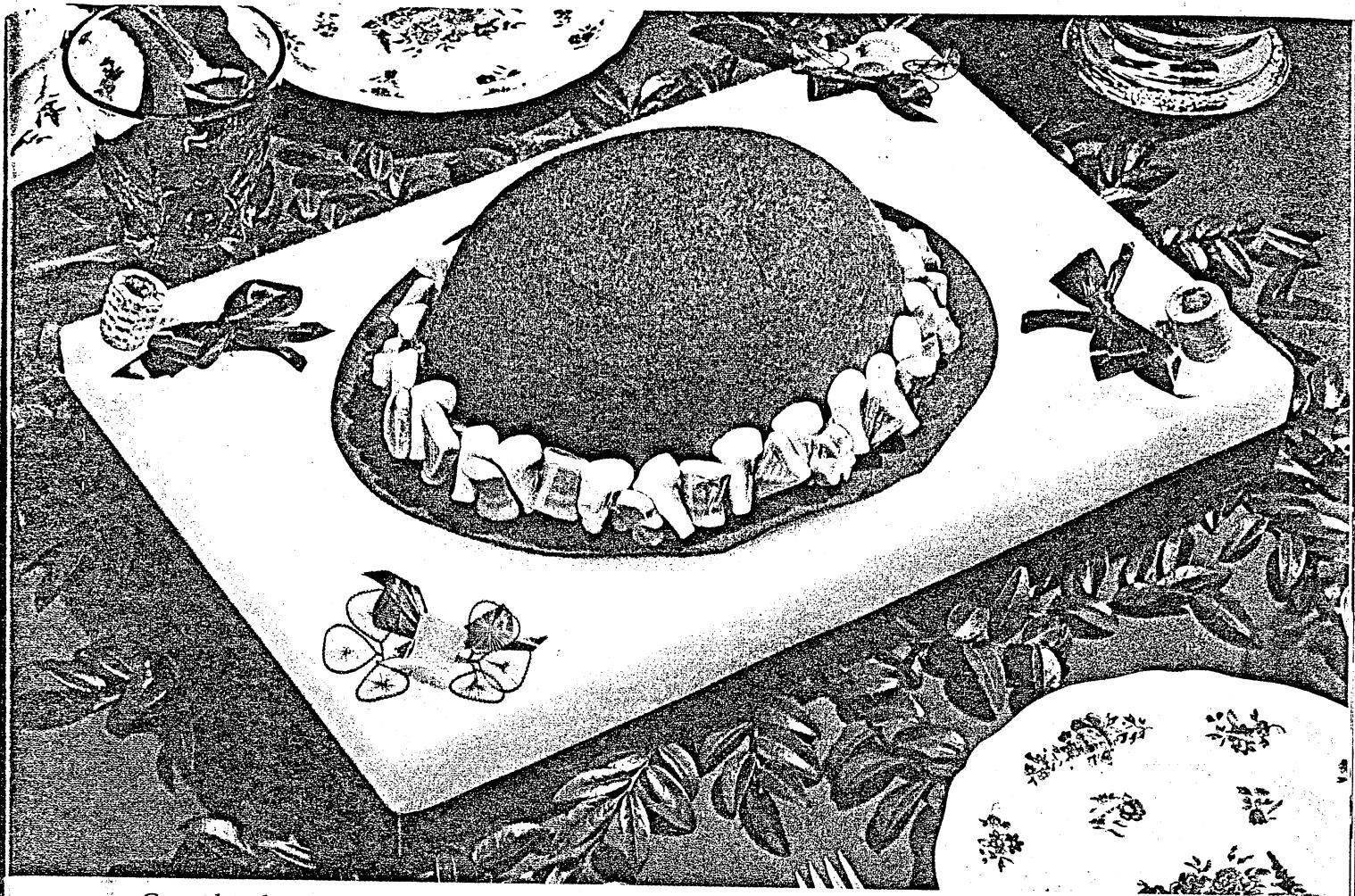
Here's a setting that will delight all St. Pat's revelers. It's easy to achieve and it is inexpensive. In just a few hours, you can make the patchwork table runner, the clay pipe plant container to hold the shamrock, and the pipe cleaner napkin rings.

Make the table runner whatever size is best for your buffet serving table. The runner shown here measures 16x48 inches. To duplicate it, first cut 48 patches 4½ inches square. (Use prints that have a predominance of green for most of the squares.) Join 12 patches in each of four strips first, then join the four strips. Use ¼-inch seams to join the patches. Cut a lining piece in a harmonizing print the same size as the runner. Place the right sides together, and insert jumbo rickrack between the two sections along the seam line. Stitch the seam, leaving an opening long enough to allow turning the runner to the right side. Whip the opening shut by hand.

The large clay pipe is so realistic that you would have to look closely at it before you'd realize that it's simply a clay flowerpot covered with papier mâché.

To fabricate the pipe, use a 7½-inch-diameter clay flowerpot, and attach the pipe stem with tape. (Use a cardboard tube about 2 inches in diameter for the stem, with one end angled to fit the side of the pot.) Cover the pipe with papier mâché, and paint it brown. Or, you may wish to paint it a putty color instead so that it will resemble a clay pipe. Place a thriving shamrock plant (in its pot) into the plant container so it appears to be bursting out of the top of the pipe.

It takes only a few minutes to make the green pipe cleaner napkin rings. Use green pipe cleaners and bend them around a 2-inch cardboard mailing tube. Twist the ends of the pipe cleaners to form a shamrock design.



Green bowler centerpiece

St. Patrick's dinner

St. Patrick's buffet



Employee Number 7747 started working at CROWN on May 6th, 1974 with the title of Accountant. He is a graduate of Concord High School right here in Elkhart, Indiana! He also graduated from Olivett Nazarene College in Kankakee, Illinois.

While in the Air Force he traveled the "Wild, Wild West".

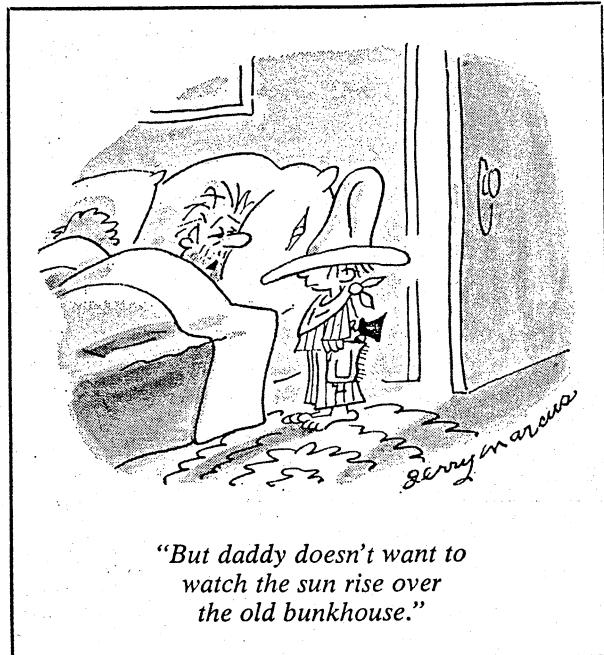
After that stint, he settled in South Bend with his wife, Kay, and daughter, Kara.

He and his wife are active members of Beulah Missionary Church. Youth For Christ (Y.F.C.) has also benefited from his abilities.

School days are not over as he attends Indiana University in South Bend.

At the last meeting of the CROWN Board of Directors he was appointed as Vice President, Controller.

Who is he? --Ross Swinehart, of course!



"But daddy doesn't want to
watch the sun rise over
the old bunkhouse."

THE following is a list of rules for workers in a carriage factory in 1872 in New York:

- Men employees will be given an evening off each week for courting purposes, or two evenings if they go to church regularly.
- After 13 hours of labor in the office, the employees should spend the remaining time reading the Bible or other good books.
- Every employee should lay from each pay a goodly sum of his earnings for his benefit during his declining years so that he will not become a burden on society.
- Any employee who smokes Spanish cigars, uses liquor in any form, frequents pool or public halls, or gets shaved in a barber shop will have good reason to suspect his worth, intentions, integrity, and also his honesty.
- The employee who has performed his labors faithfully and without fault for five years will be given an increase of 5¢ per day in his pay, providing profits from the business permit.



"Dear Lord, my requests are modest and fall well within the noninflationary guidelines . . ."

The wildest colts make the best horses.

PLUTARCH

Recipes Using Girl Scout Products

HONEY YOGURT PIE

Crust:

1-3/4 cups crushed *Country Oats and Nut Crisps* (about 1 pkg.)
3 tablespoons butter or margarine, melted

Filling:

1/3 cup water

1 envelope plus 1/2 teaspoon unflavored gelatin (about 3-1/2 teaspoons)
Two 8-oz. cartons lemon or vanilla flavored yogurt
1/2 cup honey
Dash of Salt
1 cup heavy cream, whipped

For crust, combine crushed cookies and butter; mix well. Reserve 2 tablespoons mixture; press remaining evenly and firmly onto bottom and sides of 9-inch pie plate. Bake in pre-heated moderate oven (375°F.) about 6 minutes. Cool completely.

For filling, soften gelatin in water; stir over low heat until dissolved. Combine yogurt, honey and salt, mixing until well blended. Gradually add dissolved gelatin; mix well. Chill about 15 minutes or until slightly thickened. Fold in whipped cream. Chill about 10 minutes or until mixture mounds. Spoon into crust; sprinkle with reserved crust mixture. Chill until firm. *Makes 9-inch pie.*

VARIATION: Substitute 2 cups prepared non-dairy whipped topping for heavy cream.

PARTY PÂTÉ

One 8-oz. pkg. cream cheese, softened
1/3 cup finely chopped green onion
1 tablespoon Worcestershire sauce

2 drops liquid red pepper sauce
One 8-oz. pkg. liverwurst Cheddarettes

Combine cream cheese, onion and sauces in medium-sized mixing bowl; beat at medium speed on electric mixer until well blended. Add liverwurst, beating at medium speed until smooth; spoon into serving dish. Chill; serve with Cheddarettes. *Makes about 2 cups spread.*

FRUIT FLUFF SQUARES

Crust:

12 Chocolate & Vanilla Creme Cookies, crushed
2 tablespoons butter or margarine, melted

Fruit Fluff:

1 envelope unflavored gelatin

1/4 cup cold water
One 7.2-oz. pkg. fluffy white frosting mix
One 8-3/4-oz. can fruit cocktail, drained
One 8-oz. carton orange-flavored yogurt*

For crust, combine crushed cookies and butter; mix well. Reserve 2 tablespoons mixture; press remaining mixture evenly onto bottom of 9-inch square baking pan.

For fruit fluff, soften gelatin in water; stir over low heat until dissolved. Prepare frosting mix according to package directions; gradually fold in gelatin, fruit and yogurt. Spread over crust; sprinkle with reserved crumb mixture. Chill until firm; cut into squares to serve. *Makes 9-inch square dessert.*

*If desired, one's favorite fruit-flavored yogurt may be used.

CRUNCHY PEANUT BUTTER BALLS

1/2 cup chunk-style peanut butter
1 cup sifted confectioners sugar
1 cup flaked or shredded coconut

1 cup raisins
1 to 2 tablespoons milk
6 Savannah Cookies, crushed

Thoroughly combine peanut butter, sugar, coconut, raisins and enough milk to form mixture into a ball. Divide mixture into twenty-four 1-inch balls. Roll each ball in cookie crumbs; chill. *Makes 2 dozen candies.*

CHOCO TORTONI DELIGHTS

1 cup marshmallow creme
2 tablespoons milk
1 teaspoon almond extract

1 cup heavy cream, whipped
or 2 cups prepared non-dairy whipped topping
9 Chocolate Chip Cookies, coarsely broken

Beat together marshmallow creme, milk and almond extract until smooth. Fold in whipped cream; fold in cookies. Spoon into 6 dessert dishes; freeze several hours or until firm. *Makes 6 servings.*

MINTY PEACH PARFAITS

24 Thin Mint Cookies
1-1/2 pints vanilla ice cream

One 16-oz. can peach slices, drained

Break 12 Mint Cookies into coarse pieces. Alternate layers of broken cookies, ice cream and peach slices in tall parfait glasses or 12-oz. drinking glasses, ending with a layer of ice cream. Garnish each parfait with a maraschino cherry and 2 Mint Cookies. Serve immediately. *Makes 6 servings.*

CHOCOLATE BANANA DESSERT

One 3-3/4-oz. pkg. chocolate pudding and pie filling mix
3 cups milk

2 eggs, separated
48 Scot-Tea Cookies
3 large bananas, sliced
2 tablespoons sugar

Combine pudding mix, milk and egg yolks in medium-sized saucepan; cook over medium heat, stirring constantly until mixture comes to a boil. Line bottom of 8-inch square shallow baking dish with 16 cookies. Arrange a layer of banana slices over cookies; top with 1/3 of pudding. Repeat to make 2 more layers ending with pudding. Beat egg whites until foamy. Gradually add sugar, beating until stiff peaks form. Spread over pudding dessert. Bake in preheated hot oven (425°F.) 3 to 5 minutes. Serve warm or cold. To serve cold, cool; refrigerate. *Makes 8 servings.*



All Recipes Kitchen Tested

If you believe in tomorrow...
Buy Girl Scout Cookies today

--submitted by Sally Peffley

