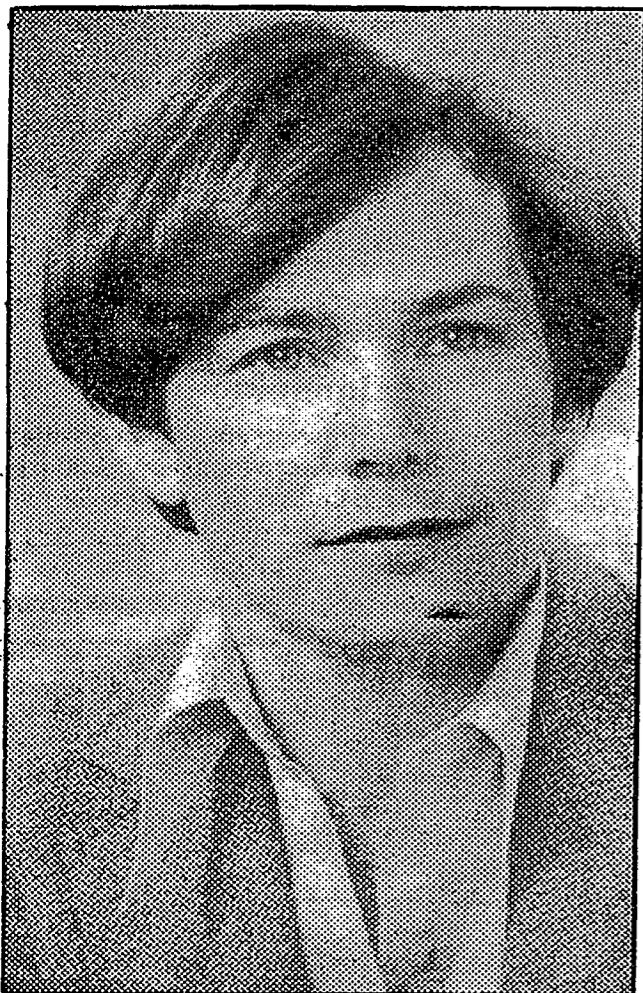


People



Circuit Court Associate Judge Irma S. Raker

Montgomery County District Court Judge Irma S. Raker of Bethesda has been sworn in as an associate judge of the Circuit Court for Montgomery County. Gov. Harry Hughes named the 49-year-old jurist an associate judge of the Sixth Judicial Circuit for Montgomery County, where she will replace Judge Joseph M. Mathias, who retired Oct. 31.

Raker has served on the District Court since February 1980. Before that, she was a partner in the law firm of Sachs, Greenebaum and Tayler. She served from 1973 to 1979 as assistant state's attorney for Montgomery County, and was the first woman to hold that job.

Thirty-six juniors and seniors from six Montgomery County high schools are gaining firsthand experience in health care occupations at Shady Grove Adventist Hospital as part of a semester-long cooperative education program.

The students, enrolled in Health Occupations, an elective course developed by the Montgomery County Public Schools, spent the first semester studying the human body, medical terminology and the various jobs and procedures they would encounter at a hospital. During the second semester, they work in the hospital four days a week, spending up to an hour and a half each day obtaining practical experience.

The students, who rotate among the departments of cardiology, respiratory therapy, emergency, physical therapy, food service, housekeeping, plant services and the laboratory, are: Sterline Ellis, Gregory Frazier, Peggy Frey, Renae Goudy, Claudia Grose, Sandy Harding and Michelle Patrick, Gaithersburg High School; Christine Russman, Damascus High School; Ann Boszormenyi, Yolanda Fox, Andrea Callahan, Kelly Caton, Mary Chaney and Laura Hensley, Seneca Valley High School; Jeff Broadman, Juanita Bussard, Tina Chase, Ben Cooperman, Margaret Kim, Ann King, Linda Longton, Annette Murray, Beth

Oravec, Teresa Potter and Tharleen Prather, Rockville High School; JoAnn Burrell, Beth Carpentier, Robin Greghan, Roseanne Hobson-Garcia and Dee Thomas, Richard Montgomery High School; Kathleen Jarboe, Beverly Laughon, Michelle Morgan, Len Papadopolous, Maureen Quinn and Cathy Wilk, Wootton High School.

In addition, Mimi Zee and Dawn Allamach from Seneca Valley High School, and Dara Gordon and Maureen Shea from Wootton High School are in independent health career internships at Shady Grove Adventist Hospital.

The Holton-Arms School has elected 21 students to the Cum Laude Society Chapter in honor of their record of superior scholarship and high character. They are: Laura Farthing, Sarah Ginnings, Betsy Forgotson, Sarah Slover, Kimberly Beach, Alyza Lewin, Taleen Ghazarian, Celine Jimenez, Beth Frank, Alisa Tarver, Sarah Fishman, Nancy Ellman, Sara Magovern, Jennifer Menetrez, Corinna Nichols, Kumudhini Ranganathan, Carol Stranahan, Narmatha Arichandran, Claire Kim, Miel Tan and Page West. The Cum Laude Society, founded in 1906, is a national organization that promotes learning and scholarship in secondary schools by recognizing scholarly accomplishment.

—FRANCES SAUVE

Montgomery Department of Liquor Control

WEEKEND SPECIALS

MARCH 11, 12, 13

1.75L	Rebel Yell Bourbon	\$12.19
1.75L	Guckenheimer 90° Blend	8.99
1.75L	Coventry Scotch	9.59
1.75L	John Jameson Irish	18.69
750ML	Dunphy's Irish	6.99
750ML	Bushmill's Irish	8.69
1.75L	Seagram's V.O. Canadian	14.79
1.75L	Booth's High & Dry Gin	9.79
1.75L	White Tavern Vodka	7.49
1.75L	Castillo Gold Rum	7.89
1.75L	Castillo White Rum	7.89
750ML	Irish Mist 70 Liqueur	12.89

20 LOCATIONS TO SERVE YOU

Family Out

Francesca's Gourmet Italian Deli

7653 Old Georgetown Rd., Bethesda; 986-9494.
Hours: Sunday through Thursday, 9 a.m. to 9 p.m.; Friday, 9 a.m. to 10 p.m.
Atmosphere: Casual.
Price range: Pizza from \$3 for a small plain one to \$13 for a large one with everything on it. Sandwiches and hot lunches, \$2.50 to \$3.
Credit cards: None; cash only.
Reservations: None.
Special facilities: Accessible to persons in wheelchairs; no booster seats or highchairs; there is a Pac-Man.

By DONNA HILTS

Special to The Washington Post

Francesca's is the kind of casual family place where the young son helping out slaps customers' feet with the broom and takes the garbage out on a skateboard.

The atmosphere is late modern carryout. What looks like someone's bowling trophy is on a shelf and a failing plant sits in the window. A stuffed gorilla wearing sunglasses and holding a Redskins pennant hangs over the cash register, completing the decor.

But the crowds don't come for ambiance. They come for pizza.

Francesca's pizza is so popular that it's not unusual for callers wanting carryout on the weekends to be told there is up to an hour's wait.

It wasn't until I began researching Francesca's for a review that I realized that in the year and a half we had

been going there, my family had ordered almost nothing on the menu but pizza.

Francesca's version of the old standby begins with a slightly sweet dough that's lightly covered with bits of tomato and spices. Unlike most places, which douse the bread with a bland tomato sauce, Francesca's sauce only accentuates the dough.

With a heavy covering of cheese, the pizza then is browned nicely in the oven; Francesca's is very good about never undercooking or overcooking.

My family takes the purist approach when it comes to pizza. The only acceptable topping is pepperoni, and Francesca's heaps it on. But for those with wider tastes, there are other toppings, including anchovies, mushrooms, green peppers, onions, meatballs, or sausage.

Pizza is available in three sizes: 9-inch, 12-inch and 16-inch. The largest size is \$6 plain and \$13 with the works.

White pizza also is available, although we found the spicing in the oil-based sauce a bit too bitter. For the lunch crowd only, there is one hot entree on weekdays for \$2.50. These include spaghetti and meatballs, linguini and white clam sauce, lasagne and manicotti.

Although pizza is Francesca's mainstay, the restaurant does serve a variety of good submarine sandwiches, which we tried on a recent visit.

Everybody was starving when we arrived at 5 p.m. on a weeknight, and fortunately, the place was empty. Our 18-month-old was particularly antsy, and we were afraid it was not going to be a pleasant meal. We were right.

Our 7-year-old son was fine, entertained with the Pac-Man game in the corner. But his sister began screaming almost immediately, when she was restrained from drinking from a too-full cup of root beer.

To soothe her, I let her walk around, but she soon found the shelves stocked with chips and cheese doodles and began to toss them on the floor with delight.

The couple behind the counter were sympathetic, and rushed through our order of a small pizza for the children and two subs—a sausage and Francesca's special—for my husband and me.

The sandwiches, large Italian sub rolls heaped with filling, were ready shortly after the pizza. The sausage had big chunks of meat dripping with a nice tomato sauce and topped with Romano cheese. The special was even more generous: several slices of different salami, plus cappicola, prosciutto, provolone cheese, crisp shredded lettuce, tomato and onion topped with sweet and hot peppers and a tangy vinegar sauce.

Although cannoli is available for \$1.25, dessert was out of the question. The baby was demanding to get down, so we bought a small pack of cookies on the way out.

The bill, including cookies, was only \$11.96.

We give Francesca's high marks for economy, good food, and the item crucial to families with small children: speed. The meal set a record, even for our family—29 minutes from order to finish.



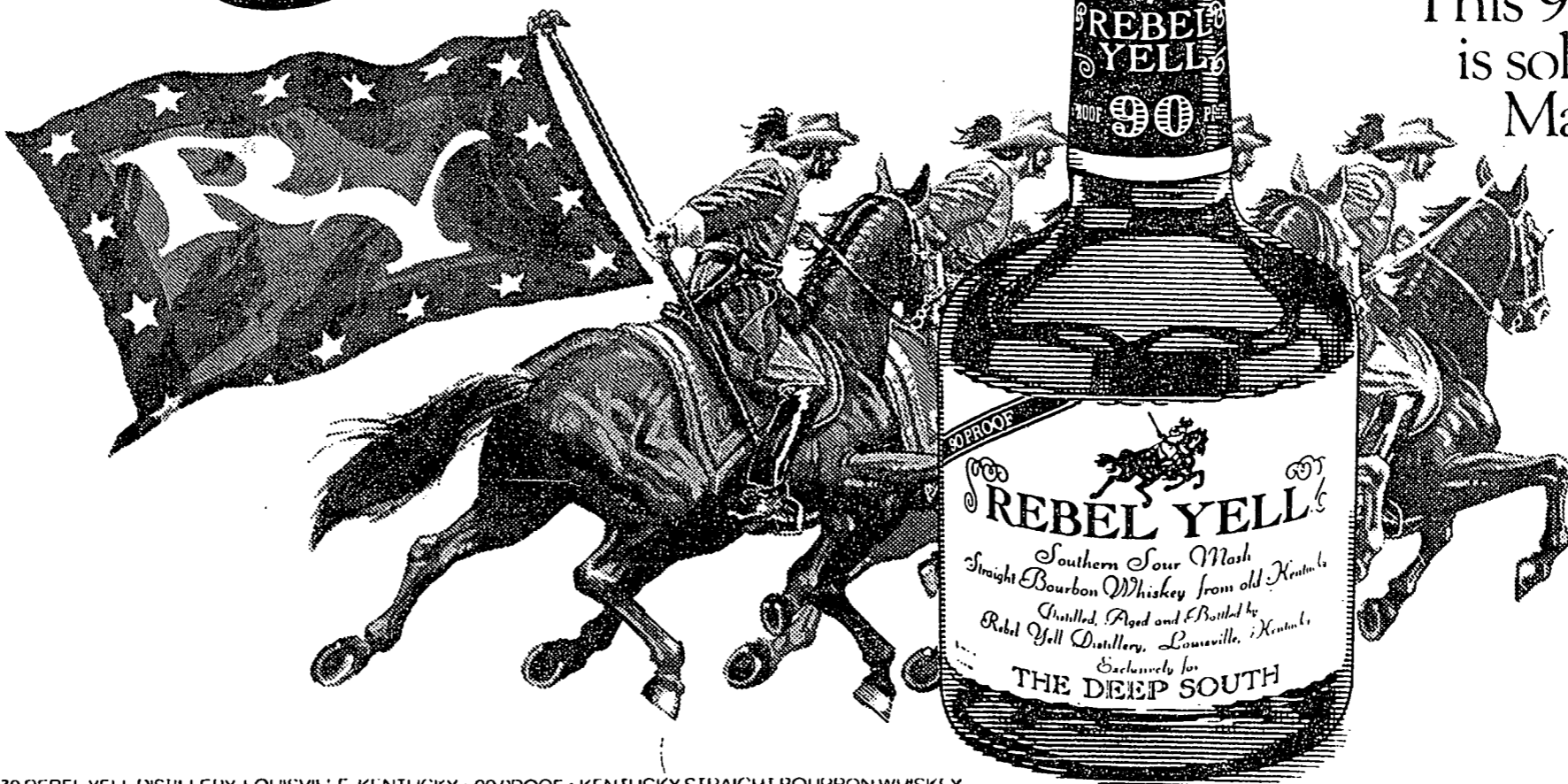
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The Spirit Of The South.
This 90 proof bourbon is sold only below the Mason-Dixon Line.



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Chevy Chase Supermarket
8531 CONN. AVE. AT MANOR RD.
ONE MILE SOUTH OF BELTWAY EXIT 33B

STORE HOURS: 9 A.M. TO 9 P.M. PRICES EFFECTIVE THRU SATURDAY MARCH 13, 1992
WE RESERVE THE RIGHT TO LIMIT QUANTITIES

U.S.D.A. 'CHOICE' RIB ROAST SALE

5-INCH SECOND CUT	5-INCH FIRST CUT
\$2.59 LB.	\$2.79 LB.

U.S.D.A. 'CHOICE' BONELESS, TENDER

DELMONICO STEAKS \$4.89 LB.

U.S.D.A. 'CHOICE' LEAN, MEATY

SHORT RIBS of BEEF \$1.79 LB.

LEAN-N-JUICY GROUND CHUCK \$1.89 LB.

MASH'S

CORNED BEEF BRISKET \$2.19 LB.

U.S.D.A. 'CHOICE'

BONELESS

TOP-RIB-BEEF FOR-STEW \$2.79 LB.

PERDUE FRESH KILLED

CORNISH GAME HENS \$1.19 LB.

Available: Hillside Farm Fresh Killed

TURKEYS

IMPORTED

FRENCH BRIE-CHEESE \$3.89 LB.

COCA-COLA TAB or SPRITE 6 16-oz N.R. \$2.11