

Celebrate Fortieth Wedding Anniversaries

Mildred Dolores Beline To Wed James C. Devlin

graduated from Luzerne High School and Federal Art Schools Incorporated. He is employed by Craftsman Engravers.

Announcement has been made of the engagement and approaching marriage of Miss Mildred Dolores daughter of Mr. and Mrs. Jacob Beline of Trucksville to James C. Devlin, son of Mr. and Mrs. James A. Devlin of Kingston.

The ceremony will be performed in St. Therese's Church, Shavertown, Saturday, November 22 at 10 o'clock. Rev. Francis Schmidt will officiate.

Maid of honor will be Miss Mary Beline, sister of the bride and Elizabeth Beline, another sister, will be bridesmaid. Lee Devlin will be his brother's best man and Francis Devlin, another brother, and Francis Beline, brother of the bride, will be ushers.

Miss Beline is a graduate of Kingston Township High School and Wilkes-Barre Business College. She is employed by First National Bank of Wilkes-Barre, Mr. Devlin was

STOP UNSIGHTLY POSTURE ROUND SHOULDERS

Worn, wobbly heels and thin soles are not only uncomfortable but constitute an actual menace to health. Have your shoes repaired now. Stand up straight—on a solid foundation.

DRY CLEANING

DALLAS SHOE SERVICE
9 MAIN STREET - DALLAS

In Appreciation

I want to take this opportunity to extend my appreciation to my neighbors and fellow townsmen for the nice vote given me on Tuesday.

As your Justice-of-the-Peace I shall endeavor to be at your service at all times.

Sincerely,

JAMES F. BESECKER



Invite the Neighbors for a Harvest Special!
(See Recipes Below)

Harvest Party

If you're planning to ask some of the neighbors to drop in and help you with that last batch of harvesting, weeding, gardening or what-have-you, then be sure you have plenty of good food that can be served to them, family style.

Should the weather be warm and lovely, plan to eat under the shade of the old tree, or on the porch, as you'll find the outdoors makes even ordinary food taste pretty special. Set the table with your checked gingham and have plenty of paper napkins for buttery fingers and hands still wet from the succulent fruit.

Everything in the way of food should be simple, but good, and make sure there's plenty of it. This will be the reaping in of everything that's edible from your season's produce and the table should be as beautiful as you can possibly make it.

Tomato Soup.
(Serves 6)

- 12 fresh tomatoes
 - 8 scallions
 - 1 teaspoon salt
 - 1/2 teaspoon pepper, freshly ground
 - 1 teaspoon sugar
 - 1/2 teaspoon sweet marjoram
 - 1/2 teaspoon thyme
 - Juice of 1 lemon
 - 2 teaspoons grated lemon peel
 - 1/2 cup sour cream
 - 1 teaspoon curry powder to taste
 - Dash of salt
- Peel tomatoes and press through a coarse sieve. Add minced scallions, salt and pepper, sugar, herbs, lemon juice and peel. Chill for 2 hours or longer. Heat until just hot, then serve in soup plates with sour cream and minced parsley, if desired.

If you're having barbecued chicken or ribs of beef or spareribs, then you'll certainly want to have some of these picnic-type beans:

Baked Beans.
(Serves 4 to 6)

- 1/2 cup minced onion
 - 1 1/2 cups minced green pepper
 - 4 tablespoons butter or substitute
 - 4 cups canned baked beans
 - 1/2 cup diced dill pickle
 - 1/2 cup grated American cheese
 - 1/2 cup soft bread crumbs
- Saute the onion and green pepper in 2 tablespoons butter. Add beans and arrange in alternate layers with cheese and pickle in a buttered casserole. Top with crumbs mixed with remaining butter. Bake in a hot (400-degree) oven for 25 minutes.



Red Cabbage With Apples.
(Serves 6)

- 1 2 1/2 pound head of red cabbage
- 1/2 cup boiling water

LYNN SAYS:

Their Own Special Meanings: Recipes have their own language which you must know before you can follow directions accurately. Check the following list and see if you know your language:
A la king: means served in a rich sauce with green pepper, pimiento, mushrooms and perhaps some other vegetables.
Aspic: a well-seasoned jelly made from stock, tomato juice or broth.
Blanch: a verb meaning to plunge into hot water for a few minutes, then in cold water to remove skins as on tomatoes or peaches and nuts.
Braise: means to brown meat by pan-broiling, baking or broiling, then covering it with a liquid and cooking at a low temperature until tender.
Brush: to spread thinly.

LYNN CHAMBERS' MENU

- Pan Fried Pork Chops
- Apple Rings
- Candied Sweet Potatoes
- Carrots and Celery
- *Frozen Pear-Grape Salad
- Muffins
- Peach Pie Beverage
- *Recipe Given.

- 3 large cooking apples
- 3 tablespoons melted butter or substitute
- 1/4 cup vinegar
- 1 1/2 teaspoons flour
- 1/4 cup brown sugar, firmly packed
- 2 teaspoons salt
- 1/2 teaspoon pepper

Finely shred cabbage, discarding core and tough portions. Add the boiling water and cook, covered, 20 minutes or until cabbage is tender. About 10 minutes before cabbage is done, add peeled, cored apples which have been sliced and cook 10 minutes longer. Then add remaining ingredients, combined, tossing lightly with a fork. Heat and serve.

With all these vegetables, you'll want to savor of a light fruited salad such as this one:

- *Frozen Pear-Grape Salad.
- (Serves 6)

6 to 8 pear halves, canned or fresh
 1 3-ounce package cream cheese
 Green or Tokay grapes
 Salad Greens
Dressing
 Mash the cream cheese and add slivered grapes to it. Stuff into cavities of the pears. Use 1 cup pear juice or mixed fruit juice and add 6 tablespoons french dressing to it. Beat with a rotary beater, adding to this mixture 1 extra package of cream cheese and mixing till smooth. Place stuffed pears in refrigerator tray, pour beaten mixture over them and let freeze until firm. Serve on greens with extra salad dressing.

Bran Refrigerator Rolls.
(Makes 2 dozen)

- 1/2 cup shortening
- 6 tablespoons granulated sugar
- 1/4 teaspoon salt
- 1/2 cup boiling water
- 1/2 cup bran
- 1 cake yeast
- 1 cup lukewarm water
- 1 egg, beaten
- 3 to 3 1/2 cups sifted flour

Mix shortening, sugar and salt with boiling water; then add bran and cool to lukewarm. Soften yeast in lukewarm water; add with egg to bran mixture. Stir in enough flour to make a soft dough and beat thoroughly. Cover and store in the refrigerator overnight. Form into small balls and place three of the balls in each greased muffin pan. Cover with a clean towel. Let rise in a warm place until almost doubled in bulk. Bake in a hot (425-degree) oven for 15 to 20 minutes.

Dutch Plum Cake.
(Serves 6)

- 1 cup sifted flour
 - 1 1/2 teaspoons baking powder
 - 1/2 teaspoon salt
 - 3 tablespoons granulated sugar
 - 1/4 cup shortening
 - 1 egg
 - 1/4 cup milk
 - 3 1/4 cups peeled, pitted plums, cut in eighths
 - 1/2 teaspoon cinnamon
 - 1/4 teaspoon nutmeg
 - 2 tablespoons butter or substitute
- Sift together flour, baking powder and salt. Add 1 tablespoon of the sugar. Cut in shortening with pastry blender or knife and work mixture together until it looks like coarse meal. Stir in egg and milk which have been combined. Spread in a greased or oiled pan. Place cut plums on top, sprinkle with cinnamon and remaining sugar, and butter. Bake in a moderately hot (400-degree) oven for 40 to 45 minutes or until plums are tender. Serve warm, cut in slices with foamy sauce, vanilla sauce or plain cream.



Mr. and Mrs. George Weintz of Meeker who celebrated their fortieth wedding anniversary October 24, and Mr. and Mrs. John A. Hildebrand of Meeker who celebrated theirs October 30, were guests of honor at a surprise birthday dinner given at the Weintz home Sunday, October 26.

Mr. and Mrs. Weintz were married on October 24, 1907 in the Presbyterian Church, Luzerne by the late Rev. Darf. They have two daughters, Mrs. James F. Davenport of Meeker and Mrs. Leonard Harvey of Dallas, also two grand children, Margo Ann Davenport of Meeker and Karen Charlotte Harvey of Dallas.

Mrs. Weintz is the former Edith Oliver, daughter of the late Mr. and Mrs. B. F. Oliver of Maple Grove. She is the sister of F. P. Oliver, E. B. Oliver of Kingston and

Mrs. Charles M. Edwards of Williamsport also the late S. E. Oliver of Kingston and the late James R. Oliver of Dallas. Mr. Weintz is the son of the late Mr. and Mrs. Peter Weintz of Loyalville.

Mr. and Mrs. Hildebrand were married by Rev. B. L. Lyons on October 20, 1907. Mrs. Hildebrand was the former Lillian Armstrong, daughter of the late Mr. and Mrs. William Armstrong of Loyalville. Mr. Hildebrand is the son of the late Mr. and Mrs. James Hildebrand of Dallas. They have two children Mrs. Clarence Payne of Loyalville, a principal of Montrose schools and James A. Hildebrand of Philadelphia. They also have two grand children, Ann and Jane Hildebrand of Philadelphia.

Dinner table was decorated with white chrysanthemums, pink carnations and orchid pompons and cry-

stal candleholders with tall white tapers. Other dinner guests included: Mrs. Mary C. Mackert and daughter, Lizzie, Mrs. William Zeiser, Jacob F. Mackert, Sunbury; Mr. and Mrs. Arthur Duncheskie, Mr. and Mrs. Martin Mackert of Shamokin; Mr. and Mrs. James F. Davenport and daughter, Margo of Meeker; Mr. and Mrs. Wilford Parsons, Mr. and Mrs. D. L. Edwards, Trucksville, Mr. and Mrs. E. H. Malick, Wilkes-Barre; Mr. and Mrs. F. P. Oliver, Mr. and Mrs. Deane Oliver, Mr. and Mrs. E. B. Oliver, Mrs. S. E. Oliver of Kingston; Mr. and Mrs. Charles Edwards of Williamsport, Mr. and Mrs. John B. Austin of Hunlock's Creek; Mrs. James R. Oliver, Mrs. Kenneth Oliver, Mr. and Mrs. Trevor Harding, Mr. and Mrs. Leonard Harvey and daughter, Karen, Mrs. John Gallo, Betty Rebennack, Rosalind and James Keiper Jr. of Dallas.

Faculty Hosts To Lake Pupils

Six Hundred Attend Hallowe'en Party

Approximately 600 people gathered to celebrate Hallowe'en in the good-old-fashioned-way at Lake Township High School Auditorium last Wednesday night.

The program was unique, being planned as a party for students, by members of the faculty. The program consisted mainly of stunts and acts by the teachers as well as the janitors and school directors. Of the 600 present, approximately 400 were in costume.

One main feature was the Ruggles Community Band which played for the Grand March and entertained at various times during the program.

Prizes were based upon two groups: first consisted of those up to twelve years of age; second, those above the age of twelve.

First group: Funniest, Herbert Sax; Prettiest, Meredith Williams; Cleverest, Corine Franzoni; Most original, Louise Kytte; Best character, Keith Sorber; Homliest, Phyllis Williams.

Second group: Funniest, Mrs. Ray Laringer, Mrs. James Worth, Arnold Garinger; Cleverest, Faith Hoover; Most original Margaret and Marjorie Truska; Most unusual, Beatrice and Betty Gordon; Best character, Mrs. Viola Rossman.

Trucksville Church Plans Bazaar, Supper

Trucksville W. S. C. S. will hold bazaar and turkey supper in the Trucksville Fire Hall, Wednesday, December 3. S. D. Finney is general

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 Forty Fort

Lake Township Voters—

I deeply appreciate the confidence you have expressed in me by reelecting me to serve as your school director for the third term.

RUSSELL HOOVER

SUNDAY DINNERS
 CHICKEN - BEEF

Drive out through these beautiful fall hills this weekend for a delightful treat.

Stop at Mountain View Inn for a delicious dinner that will add zest to any trip.

Mountain View Inn
 Bowman's Creek
 Tom and Greta Davis, Proprietors
 Telephone Harvey's Lake 3695

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MENU

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 All Kinds of Home Made Pies
ARMISTICE DAY TURKEY DINNER
 Tuesday, November 11 (serving starts 4:30 P. M.)
Ella Moore Memorial Class
 EAST DALLAS METHODIST CHURCH
 Adults \$1.50 Children 75c

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 NEW SHIPMENT
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Gas Refrigerators
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