

Margaret Barrall united in marriage to Richard Berlew

Mr. and Mrs. Chester R. Barrall, Lehman, announce the marriage of their daughter, Margaret Louise, to Richard George Berlew, son of Mr. and Mrs. George Berlew, Orange. The wedding took place at the Orange United Methodist Church April 4. The Rev. Donald J. Schalk performed the double ring ceremony. Organist was Roberts Gardner.

The bride, given in marriage by her father, was attired in a floor-length silk crepe gown with a short train, and an Alencon lace empire bodice with a scoop neckline. Her double tiered elbow-length veil of nylon tulle was attached to a double crown of crystals and seed pearls. She wore a single strand of pearls, a gift from the bridegroom. She carried a cascade bouquet of white carnations and mums centered with two white orchids.

Matron of honor was Mrs. James F. Lord, sister of the bride. She wore a floor-length gown of green chiffon with a mandarin neckline, empire bodice and long chiffon sleeves trimmed in white lace. Her matching headpiece of chiffon, flowers and leaves was trimmed in seed pearls with a bouffant veil. She carried a cascade bouquet of yellow carnations, yellow mums and white roses.

Best man was Borge Lyhne, Avon, Conn., brother-in-law of the bridegroom. Ushers were James H. Barrall, brother of the bride, and James F. Lord, brother-in-law of the bride.

The mother of the bride wore a turquoise crepe dress with matching accessories and a corsage of pink carnations. The bridegroom's mother was attired in an aqua crepe dress with beige accessories and wore a pink carnation corsage.

A reception for the immediate families followed at the home of the bride's parents. The couple then left on a wedding trip to Homestead and Key West, Fla. They returned April 20 to reside in their newly furnished apartment on the Huntsville-Ceasestown Road.

The bride graduated from Lake-Lehman High School and is employed at Natona Mills.

The bridegroom graduated from Dallas Senior High School and Pennsylvania State University with a B.S. degree in horticulture. He is associated with his father in the fruit business in Orange.

The matron of honor entertained the bride at a variety shower at her Shavertown home. The wedding party was entertained at the home of the bridegroom's parents following the wedding rehearsal.



Mrs. Boyer MacMillan Bryce

Peggy A. Spears marries Marine

The wedding of Peggy Ann Spears and Sgt. Boyer MacMillan Bryce USMC, took place recently in St. Ann's Church, Luzerne. The Rev. Leonard Meckwood performed the double ring ceremony and celebrated the Nuptial Mass.

The bride is the daughter of Mr. and Mrs. Robert William Spears, 245 Carverton Road, Trucksville. The bridegroom is the son of Ruth Bertels, 254 N. Main St., Wilkes-Barre, and Boyer Bryce, Chicago Heights, Chicago, Ill.

Given in marriage by her father, the bride was attired in a formal white gown of organza over peau de soie embellished with Alencon lace. Her triple tiered illusion veil was held by beaded floral petals. She carried a circular bouquet of lavender and white carnations, roses and stephanotis.

Matron of honor was Mrs. Michael Bonieski, sister of the bride. Bridesmaids were Barbara Manganiello, Alice Maguire and Joyce Miller.

The attendants were attired in formal-length gowns of orchid and lavender silk worsted with matching headpieces. They carried bouquets of lavender carnations and pink roses.

Michael R. Bonieski was ring-

bearer and John Spence carried the marriage liturgy.

Best man was Thomas Chanady. Ushers were Walter S. Mitchell, Michael Kozakewich and Robert Tripleton.

Following the ceremony a reception was held at the Irem Temple Country Club, Dallas. The couple took a wedding trip to California.

Mrs. Bryce graduated from College Misericordia, Dallas, and completed a dietetic internship at Good Samaritan Hospital, Cincinnati, Ohio. She is a dietitian at the hospital of the University of Pennsylvania, Philadelphia.

Sgt. Bryce graduated from Perkiomen Preparatory School and attended Rollins College, Fla. He is in the United States Marine Corps and left April 14 for his second tour of duty in Vietnam.

A prenuptial shower for the bride was held by Mrs. Robin Spence, Mrs. Robert Spears and Mrs. Michael Bonieski. A breakfast shower was held by the dietitians at the hospital of the University of Pennsylvania.

A dinner party was held after the wedding rehearsal by Mr. and Mrs. Kenneth D. MacMillan, grandparents of the bridegroom, at the home of Margaret Guthrie Mitchell, Yeager Avenue, Forty Fort.



Anita Beth Augsburger

engaged couple plans early July wedding

The engagement of Anita Beth Augsburger to Thomas Lee Wardell, Kansas City, Mo., has been announced. Miss Augsburger is the daughter of Mr. and Mrs. Carl Augsburger, For Wayne, Ind. Mr. Wardell is the son of Mr. and Mrs. John F. Wardell, Westmoreland Hills, Trucksville.

The bride-to-be graduated from North Side High School, Fort Wayne, and received a B.S. degree in education from Ball State University, where she was affiliated with Alpha Phi social sorority. She is employed by Fort Wayne Community Schools.

Mr. Wardell graduated from Dallas High School and from Indiana Institute of Technology where he received a B.S. degree in mechanical engineering. While attending the university

he was affiliated with Sigma Phi Epsilon social fraternity. He is employed by Combustion Engineering, Inc., Windsor, Conn.

The couple are planning to be married July 11.

Sharon Strzelczyk becomes bride

Sharon Strzelczyk, daughter of Mr. and Mrs. Chester Strzelczyk, Harveys Lake, was married April 15, to George H. Robinson Jr., son of Mr. George H. Robinson Sr. and the late Elizabeth Robinson.

The Rev. Forrest Nelson performed the ceremony in the Emmanuel Assembly of God Church, Harveys Lake. A reception was held immediately following the ceremony at the home of the bride's parents.

Eunice Oney bride of Claude A. Sorber

Eunice E. Oney, daughter of Bertha Oney and the late Elwood Oney, Harveys Lake, became the bride of Claude A. Sorber, son of Mr. and Mrs. Robert Sorber, RD 1, Noxen, in February at the Emmanuel Assembly of God Church, Harveys Lake.

The double ring ceremony was performed by the Rev. Forrest Nelson. The bride was

given in marriage by her brother, George, Somerville, N.J.

Matron of honor was Rebecca Widdick, Kearny, N.J., and bridesmaid was Janet Reynolds, Philadelphia, sisters of the bride.

The best man was Jack Sorber, Little Meadows, and Richard Wormer, RD 1, Noxen, was usher. Both are cousins of the bridegroom. Mrs. Elwood Wormer was organist.

The bride is a graduate of Lake-Lehman High School and is employed by the Kanarr Corp., Kingston.

The bridegroom is also a graduate of Lake-Lehman High School and is employed by the Pennsylvania Department of Highways.

After a motor trip to Nashville, Tenn., the couple are residing at RD 1, Noxen.

agile figure reward for eating lean foods

"The way to a man's heart is through his stomach" is more fact than fiction, says Lillian B. Jamgochian, Extension home economist, Luzerne County.

If medical doctors, who specialize in heart diseases, had their way, brides would never learn to make flaky melt-in-your-mouth pie crusts and other pastries including rich cookies. Instead they would have meals of so-called lean foods, low in fat and free of cholesterol. Recipes for rich butter and egg cakes with creamy icings would take their rightful place in the archives. Racing to join the high-calorie sweet would be whipped cream.

The reward for following the heart specialists' wishes would be a youthful agile figure that could be the envy of your peers with a still greater reward of reduced risk of a possible heart attack.

To control the amount and type of fat you eat, the Ameri-

can Heart Association has a few guidelines. For most meals, eat fish, chicken, turkey, or veal; eat not more than five two-ounce servings of beef, pork, or ham each week. This is cooked, edible meat with visible fat trimmed.

Avoid all foods fried in deep fat. The cooking methods of choice are baking, boiling, broiling, roasting, and stewing. Go slow on fatty luncheon meats, such as sausages, and salami.

Use liquid vegetable oils and the soft margarines. Coconut oil is the exception among liquid types since it is high in saturated fats. For eating and for cooking, use low-fat or skim milk and skim milk cheese. Because egg yolks, shellfish, and organ meats including heart, liver, brains and kidney, are rich in cholesterol, limit their intake. Eat no more than three egg yolks a week, counting those used in cooking.



Mrs. Sue Bennett serves Sunday brunch to some of her husband's business associates.

eating atmosphere a matter of taste

by William Pahlmann

I was attending a benefit dinner the other evening in one of those new hotel dining rooms, done up in the overpoweringly Ye Olde English Tavern style, full of heavy dark wood that never quite looks like honest oak and pewter that doesn't seem to be real pewter and lighting that is destined to prevent you from seeing what you're eating. I got into conversation with a lady who asked me what I thought of the interior design of the room.

I didn't like to commit myself because I didn't know her name, so I said it was a craze that seemed to be sweeping the country. The lady committed herself by saying she found it depressing, because you not only couldn't see what you were eating, but you couldn't see what anybody else was wearing—one reason for going to a restaurant—and the room did not give her a feeling of glamour or of being out for a good time. I was forced to agree with her, but I pointed out that the owners of public rooms had to cope with many problems—durability, cleanability, ventilation, control of odors, unimpeded service to kitchens and various other things that do not cross the minds of transient guests. The lady then said to me: "You're a designer. What do you think of when you plan a public room? When you plan a home or office, you have an approximate idea of people who will use the places, but a restaurant must have to please a good many anonymous tastes."

It is true that a designer, in addition to coping with all the basic necessities required for a public place, must project sufficient imagination to think of pleasing the possible clientele of the owner for whom he is working. The nature of the chef's offering will bear heavily on this, as no amount of interior design will offset bad cooking. Given a nondescript food offering, an overdecorated restaurant can be really offensive. Sophisticated food is likely to attract a sophisticated clientele and sophisticated people are likely to prefer quality and simplicity in an interior, with touches of elegance. I like to think of a public room as a place that men will feel comfortable in while entertaining the women of their family or their friends.

The design of such a place should, therefore, enhance ladies and give men a sense of security.

As an example of this, I cited the University Club located in the Olmos Towers, on a high hill overlooking the romantic city of San Antonio, Texas, to my inquiring companion. The University Club, situated in close proximity to Trinity University, is owned and managed by Mr. Josef, an alumnus of The Forum of the Twelve Caesars in New York City, whose international cuisine abolishes the idea that Texans eat nothing but T-bone steak. On a recent foray on the University Club, on which I make a foray every time I get in striking distance, I was served Ponchartrain oysters, roast filet of beef with bearnaise

sauce, broiled fresh mushrooms, watercress salad and Cafe Different, a cross between coffee and dessert, washed down with Chateaux Margaux 1965.

In designing this dining-and-drinking club I considered its location, which has a superb view of San Antonio, and the potential clientele. San Antonio is a pleasant winter resort, the seat of Fort Sam Houston, a populous army post, and one of the oldest cities in the country, with surviving families that go back 13 generations. Superimposed upon San Antonio's original Spanish character were the German and American immigrations of the 19th century, so that the spirit of the city is eclectic and international. The style of design was suited to this spirit and to the international nature of the cuisine while keeping to a contemporary concept.

The wood paneling of the main dining room is in English oak and the walls are covered with a Fortuny cotton print, imported from Venice, with curtains of the same fabric. The room is lighted with wrought-iron chandeliers with bell glass globes and matching appliques, which shed a soft light on the red carpet. Armchairs used for seating are in the Louis XVI tradition, upholstered in pale leather, and tables are laid with cloths of natural Belgian lining, with fine table appointments. Focal point of the room is an antique Queen Anne table set between two areas with a pair of many-branched antique candelabra and a fine porcelain urn. On one wall is a carved and ornamented marble-topped console with matching mirror in the style of William Kent, with candelabra and porcelains. The dining room is separated from the cocktail lounge by pierced grills and the same fabrics, carpets and chair styles are carried into this room. The elegance is understated but intrinsic and there is a sense of intimacy, as well as gaiety, in this softly lighted interior.

"How far is it to San Antonio?" asked my companion, feeling around in the dark for her coffee cup. "I feel the need of some elegance and gaiety, not to mention visibility!"

I think most people feel that need when they dine out.

prepare fish with sauce

If you know how to shut the refrigerator door without making noise or if you know how to sneak a piece of candy out of the box without crinkling the paper and making noise, you are a candidate for Weight Watchers. Try this recipe over your broiled fish and eat like a Weight Watcher.

- Cucumber Sauce
- 2 cucumbers, cut in 1/2 in. pieces
- 1/2 c. creamed cottage cheese
- salt and pepper to taste
- 2 tsp. lemon juice
- 1 tsp. grated onion
- Blend in blender to tartar sauce consistency.

Bennetts entertain guests with eggs and Bundt Kuchen

An invitation to the Donald Bennett's charming colonial farmhouse at Chase Corners for brunch is an invitation to sample delicious cuisine. Mrs. Bennett, the former Sue Kline of Bloomsburg, has graciously given us the recipes for two of the dishes she often serves while entertaining at brunch.

Sue Bennett's complete brunch menu calls for savory eggs, Canadian bacon, citrus Caesar salad, Bundt Kuchen, Rhine wine and coffee. Her husband, Don, vice president and public relations man at Craft Associates, often invites business acquaintances for Sunday brunch. Sue also entertains friends from the Junior League where she is immediate past-president. Their daughter, Lisa 17, a student at Lake-Lehman High School, also invites guests.

Whatever the occasion, Sue's recipe for savory eggs that serve six adults amply, is a delicious dish. Bundt Kuchen is a German Coffee cake recipe that was given to Sue Bennett by her mother and will be enjoyed by all.

- Savory Eggs
- 2 c. grated American cheese
- 1/4 tsp. freshly ground pepper
- 1/2 tsp. salt

- 12 eggs, slightly beaten
- 1/4 c. butter
- 1 c. light cream
- 2 tsp. mustard

Spread the cheese in a greased 13"x9"x2" baking dish. Dot with butter. Combine cream, salt, pepper and mustard. Pour half of this mixture over the cheese. Pour eggs into the dish. Add remaining cream mixture. Bake in 325 oven until set, about 40 minutes.

- Bundt Kuchen
- 1 1/2 c. pecan halves
- 3 c. cake flour
- 2 c. sugar
- 1 c. milk
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1 c. shortening
- 4 eggs, separated
- 2 tsp. whiskey
- 1 tsp. vanilla
- juice and grated peel of 1 lemon

Grease and flour a fluted nine inch tube pan. Place pecan halves in grooves around bottom and sides of pan. Sift flour, measure and sift again with baking powder and salt. Cream shortening and gradually add sugar, creaming thoroughly. Beat in egg yolks one at a time, beat until smooth. Add dry ingredients to creamed mixture

alternately with milk. Stir in lemon juice and peel, whiskey and vanilla. Beat egg whites until stiff, but not dry, then fold in. Carefully spoon batter into nut lined pan. Bake in 400 oven for 15 minutes. Reduce heat to 350 and continue baking one hour longer. Cool slightly and turn out of pan.

Kiwanis women plan luncheon

The Women of Kiwanis will hold a salad luncheon May 13 at 1 p.m. at St. Theresa's Church, Pioneer Avenue, Trucksville.

The luncheon program will feature J. Joseph Beckus demonstrating the preparation of gourmet food. Mr. Beckus has been cooking gourmet food since his college days. He resides on Wyoming Avenue, Kingston, with his wife, Nadine, and a son and daughter.

The menu includes many varieties of salads featuring meats, seafoods, jellios, fruits and vegetables.

Chairman is Clair Tomasco. Co-chairman is Doris Maturi. Tickets can be obtained from any Kiwanis member or at the door.