

## Antiquing with Joel Sater

"Tea Time In America—A Social Custom"

One of the problems of being a writer is that you are constantly invited to speak at teas. To set the record straight, I don't mind the tea party, it's the tea itself I object to.

Tea drinking in America has from the beginning been a "stuffed shirt" affair, while coffee drinking always had a robust masculine character about it. In 16th and 17th Century England when tea and coffee drinks became available, each took off in a different direction. Tea, at first extolled because of its presumed medicinal virtues, soon outgrew that stage and became by the 1700's a "social" drink. It identified itself with the home, the garden, the silver service, the China Trade porcelain tea sets (often wrongly called Lowestoft) the ladies afternoon gathering. The man of the house accepted this as a way of life, taking his afternoon tea with the family. Then just as quick as he could, he maneuvered himself out of the house and hustled down to his favorite coffee house to argue letters and politics over a good strong cup of Java.

Tea drinking came to America, as most things did, ten or fifteen years behind the English custom. You could always drink a cup of coffee out of any old mug but the practice of tea drinking called for expensive accoutrements. As a result till mid 1700 was limited to the well to do. As some of the American lower classes made the financial grade, one of the first things they would do was imitate the upper classes by buying expensive tea time equipment. The tea drinking

ritual was a status symbol in Colonial America. By the middle of the 18th century the cost of the beverage dropped and many homes enjoyed it at breakfast time as a "waker-upper."

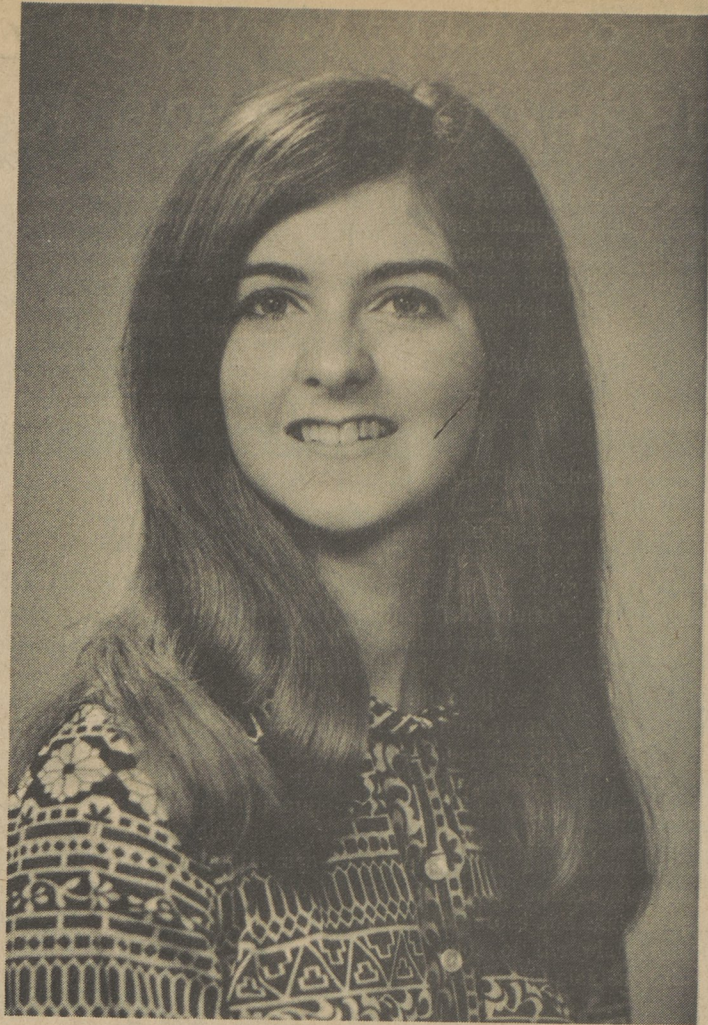
Some historians say that Americans would have become a nation of tea drinkers instead of coffee drinkers if tax hungry England had not passed the Townshend Act in 1767. The tax was so repugnant to the American Colonists that they not only boycotted the drink, they made it "fashionable" not to drink it. 1767 to 1776 is nine years and that's all it took to prevent tea from ever becoming the working man's drink in the U.S.A.

Can you picture some great big giant of a truck driver stopping at a diner, and ordering a "cup of tea?" I can't!

Perhaps it's just as well that the two drinks each created their own special niche in our society. Americans still drink a lot of tea. We've handed along from generation to generation thousands of beautiful silver and china tea services as a result. Because of the social airs that went along with tea drinking, everything was delicately handled and many beautiful pieces have survived.

But, ladies, next time you ask me to tea, have a good strong cup of "Joe" brewing off to the side somewhere. Instant is OK, just give it to me in a cup big enough for a man to hold.

(Send large self addressed envelope with 12 cent stamp for free list of hundreds of good books on antiques to Joel Sater c-o this newspaper.)



Sandra Jean Maharty

## Dallas graduates to wed in October

Mr. and Mrs. Robert J. Maharty, 86 James St., Shavertown, announce the engagement and approaching marriage of their daughter, Sandra Jean, to John C. Mannear, son of Mr. and Mrs. Charles H. Mannear, Overbrook Ave., Dallas.

Miss Maharty is a graduate of Dallas Senior High School and attended Luzerne County Community College. She is presently

employed in the accounts payable department of Fowler, Dick and Walker.

Mr. Mannear is a graduate of Dallas Senior High School and attended Luzerne County Community College. He is presently associated with Atco Pulley Corp.

The wedding will take place Oct. 3 in St. Paul's Lutheran Church, Shavertown.

## Peggy prepares an Italian dinner of antipasto, lasagna and meatballs

The recipes this week will enable you to serve a complete Italian dinner in your own home that will make you the envy of all your friends. The recipes for this traditional dinner are the creations of Peggy Rocco, Knob Hill, Trucksville, who had adapted several family recipes, and added her own personal touches to prepare a delicious meal.

Peggy and her husband, Philip A. Rocco Jr., who operates an insurance agency, often entertain, and find their guests enjoy beginning the meal with antipasto, a traditional Italian appetizer. Peggy serves antipasto with garlic bread and says one has to guard against overeating during this first course and spoiling their appetite for the main dish.

Lasagna is the main dish—guests love it. It is also a favorite with the Rocco children, Michelle 12; Toni 10, and Terence 6. On special oc-

casions Peggy serves a red wine, like Chianti with the meal. As the main dish is quite filling, a light dessert such as spumoni, is recommended.

### Antipasto

lettuce leaves  
salami, sliced and cut in quarters  
white American cheese, sliced (cut in quarters diagonally)  
hard boiled eggs, cut in wedges  
dill pickles, sliced lengthwise  
small stalks celery hearts  
tuna fish chunks or anchovies  
tomato wedges  
black olives  
Spanish olives  
raw onion rings  
green pepper rings  
oil and vinegar

On individual luncheon plates, place lettuce and arrange salami and cheese in a pinwheel or square design. Place tomatoes and eggs on opposite ends of the plate, and celery hearts and pickles at the

other ends. Arrange the fish of your choice and place olives in the center. Top with onion and green pepper rings. Serve oil and vinegar in cruets and sprinkle to taste.

### Sauce for Lasagna

1 can (1 lb. 12 oz.) Italian style tomatoes  
12 oz. can tomato paste and 1 can water from paste can  
1 med. onion, chopped  
dash of garlic salt or clove garlic chopped  
1 tsp. mustard  
salt and pepper to taste  
1 tsp. oregano  
1 bay leaf

Thoroughly squeeze contents of the can of tomatoes through a strainer, throw pulp out. Brown onions and add squeezed tomatoes and the rest of the ingredients, stirring well. Don't omit the mustard, it is the secret ingredient that takes away the acid from the tomatoes. Let sauce simmer over low heat for an hour and a half.

### Meatballs

1 lb. ground steak  
1 sm. onion, chopped  
3 slices bread (wet bread and squeeze out)  
1 tsp. celery salt  
1 tsp. mustard  
1 egg  
1 tsp. parsley flakes  
½ tsp. garlic salt  
salt and pepper

Lightly beat egg with fork, add bread to meat and mix together with other ingredients. Make tiny nickel size meatballs and cook in sauce for one hour.

### Lasagna

1 pkg. lasagna noodles  
cooked sauce and meatballs  
1 ball Mozzarella cheese, sliced  
grated Parmesan cheese  
1 lb. ricotta cheese  
1 egg  
salt and pepper to taste  
Cook lasagna according to package directions, adding a few drops of oil to the water to

## rice pudding recipe traced to Pottstown

This week's recipe for rice pudding is already a favorite dessert of many good cooks in the Back Mountain area. Since The Dallas Post started its recipe series, several readers have suggested that we use this tried and true family favorite. Several weeks have been spent tracing the mystery recipe back to its original owner, Mrs. Paul F. Bomberger, Grandview Avenue, Dallas.

Josephine Bomberger, whose husband, Paul, is a salesman for Georgia Pacific Plywood Co., first began making this delicious rice pudding in Pottstown, where the family lived 15 years ago. When they moved to Dallas 10 years ago, she shared her favorite recipe with friends and neighbors who in turn passed it on. It was also included in the Gate of Heaven Cook Book, published several years ago.

This tasty dish has always been a favorite with the Bomberger family. The eldest daughter, Katherine, who is married now, makes it herself, using her mother's recipe; while Joanne, a freshman at College Misericordia and Robert, a student at Dallas Junior High School, often enjoy the dessert at home.

Mrs. Bomberger has also given us the recipe for another

specialty of hers, fruited pineapple rice whip. It is a fancy campy dessert, quite rich and will serve four people.

### Rice Pudding

¾ c. washed rice  
1½ qts. milk  
½ c. sugar  
3 eggs  
small piece butter  
dash of salt  
small cup seedless raisins  
2 tbsps. sugar

Soak rice in cold water for one half hour. Heat milk in double boiler, add drained rice, butter, salt and sugar. Cook slowly for about an hour, until rice is soft. Add raisins and cook for a while longer. Beat eggs until very light, beat 2 tbsps. sugar into them. Stir into rice mixture. Cook a few minutes, stirring constantly.

### Fruited Pineapple Rice Whip

½ c. heavy cream  
2 tbsps. sugar  
1 c. pineapple tidbits, drained  
1 c. cold cooked rice  
1 banana, sliced  
½ c. shredded coconut  
chopped nuts

Whip heavy cream, add sugar. Fold in remaining ingredients, except nuts. Chill, serve in sherbert glasses. Sprinkle with chopped nuts.

## Patricia Whalen becomes bride of Paul P. Fosko

Patricia Whalen and Paul Peter Fosko were married Saturday, June 13, at 11 o'clock in Gate of Heaven Church, Dallas. The Msgr. Francis A. Kane celebrated the Nuptial Mass and performed the double ring ceremony. The bride is a daughter of Mr. and Mrs. Wilford J. Whalen, 30 Luzerne Ave., Dallas. The bridegroom is a son of Mr. and Mrs. Joseph J. Fosko, 10A Alpine Court, Wilkeswood Apts., Wilkes-Barre.

The bride, escorted by her father, wore an A-line gown of silk linen designed with yoke and Goya sleeve of Venise lace and featuring a triple court train. Her veil of imported silk illusion was arranged from a camelot of matching lace, irridescent and pearls. She carried a circular bouquet of white bridal roses, stephanotis, and shattered carnations centered with a white orchid.

Dorothy Whalen was her sister's maid of honor. She chose a formal length gown of Danubie blue silk organza and embroidery. Her headpiece was a coronet of fresh flowers which matched her circular bouquet of pink carnations, yellow roses and baby's breath.

Bridesmaids were Kathleen Malak and Linda Whalen, also sisters of the bride. They were attired in gowns designed identical to that worn by the maid of honor.

Samuel Bayo, cousin of the bridegroom, was best man. Ushers were Joseph Whalen, brother of the bride, and Leroy Phillips, cousin of the bride,

served as altar boys.

The mother of the bride chose a pink chiffon dress with satin trim and jeweled buttons. She wore matching accessories and a corsage of white glamelias.

The bridegroom's mother wore a silver knit embroidered dress with matching accessories and a corsage of white orchids.

A cocktail hour and dinner reception were held at Hotel Sterling after which the couple left on a wedding trip to the Poconos. For traveling, the bride wore a blue and white knit dress and coat ensemble.

The bridegroom's parents entertained at a rehearsal dinner party. The bride was honored at a pre-nuptial party by her attendants and godmother, Evelyn Phillips, at the American Legion Post, Dallas, and also at a shower given by Mrs. Joseph McAdara and Mrs. Lloyd Jennings Jr.

Mrs. Fosko is an alumna of Dallas Senior High School and College Misericordia. She is employed by Commonwealth Telephone Company.

Mr. Fosko is an alumnus of Wyoming Seminary and Bucknell University. He is employed by the Pennsylvania Department of Health.



Mrs. Paul Peter Fosko

## Trucksville couple wed 60 years

Mr. and Mrs. Charles Nicol Sr. celebrated their 60th wedding anniversary with a family dinner at the Pine Brook Inn, June 15. The couple reside at 21 Orchard St., Trucksville.

The dinner was given by Mrs. Raymond Elston, Kunkle, and Charles Nicol Jr., Shavertown, children of Mr. and Mrs. Nicol. Robert Nicol, a son residing in Covington, Va., and another daughter, Mrs. Reginald Davies of Upper St. Clair, were unable to attend.

Married in Wilkes-Barre June 15, 1910, Mr. and Mrs. Nicol have lived in Shavertown for 30 years.

Others attending the dinner were Raymond Elston, Nancy Elston, Mrs. Jay Elston and children Peggy and Amy, Mrs. Charles Nicol Jr. and children Linda, Douglas, Robert and Charles.

## baby daughter for the Andrews

Mr. and Mrs. Donald Andrews, formerly of Dallas, announce the birth of a baby girl, Kimberly Dawn, June 12, in Nesbitt Memorial Hospital, Kingston. The Andrews', who now reside in Fowlerville, N.Y., have a son, Christopher Don, 19 months.

Mrs. Andrews is the former Valerie Lee Mallin, daughter of Doris R. Mallin, Dallas. Her grandmother is Mrs. Earl H. Monk, Dallas.

Mr. Andrews is the son of Mr. and Mrs. Leonard Laskowski, Trucksville. He is on the staff of the New York State School for Boys.

## Patricia Bauman to wed King's grad

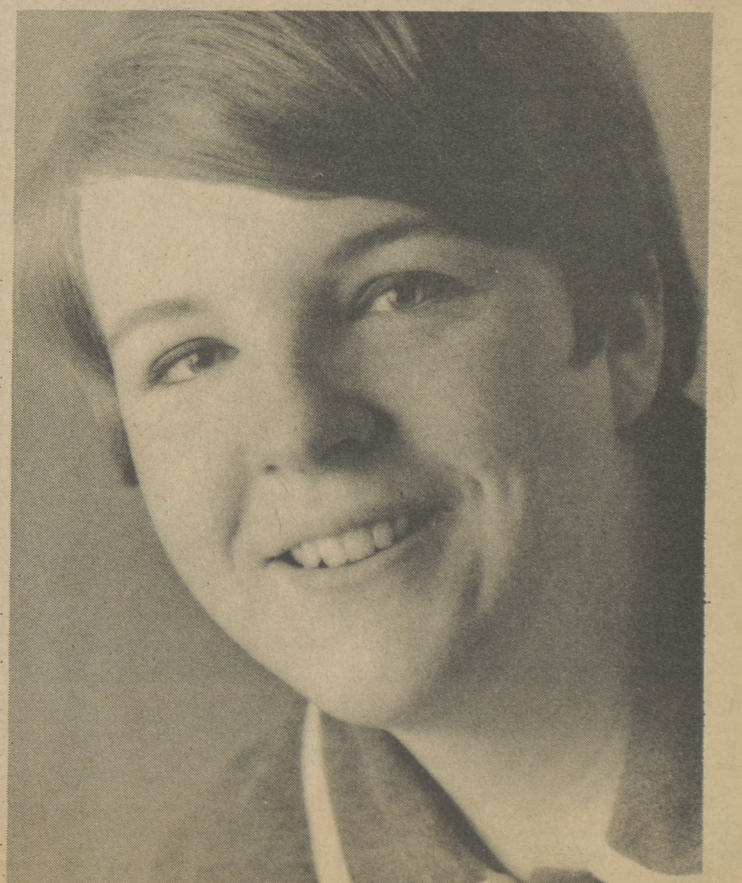
Mr. and Mrs. George N. Bauman, New Goss Manor, Dallas, announce the engagement of their daughter, Patricia Ann, to David Louis Kramer, son of Mr. and Mrs. Louis Kramer of Hatfield.

Miss Bauman is a graduate of Dallas Senior High School. She is a senior at Wilkes College, pursuing a B.A. degree in history. Upon graduation she is

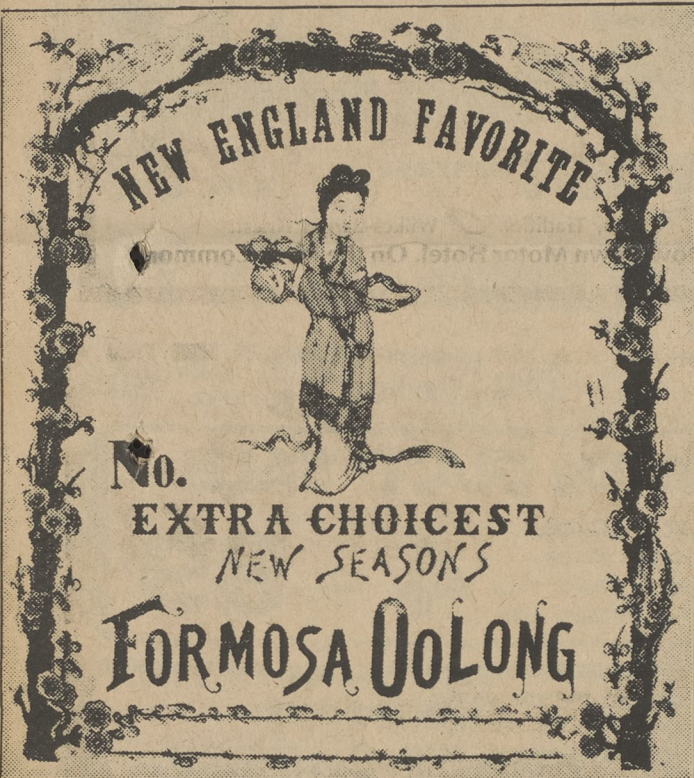
planning a career in elementary education.

Her fiance, a graduate of Lansdale Catholic High School, received a B.A. degree in economics at King's College. Mr. Kramer is employed as an accountant by American Electronics Laboratory in Colmar. He is the grandson of Louise Kramer, formerly of Lehman.

A November wedding is planned.



Patricia Ann Bauman



Tea label on rice paper from the China Trade. Many early tea labels were hand printed in China with the American merchants' advertising message.

## Birnstocks wed 25 years

Mr. and Mrs. Jack Birnstock observed their 25th wedding anniversary June 24. The couple was wed in Kunkle Methodist Church by Rev. David Morgan.

Mrs. Birnstock is the former Lana Elston, daughter of Mr. and Mrs. Ralph Elston, Kunkle. Mr. Birnstock is the son of Mrs. Karl Birnstock and the late Mr. Karl Birnstock of York, Pa.

There are three children: Mrs. James Buckley, Dallas, Mrs. John Opalicki, Harveys Lake, and Jan at home and one grandson, Jamie Opalicki.

The Birnstocks are members of United Methodist Church of Kunkle. Mr. Birnstock is employed by Power Engineering Corp., Wilkes-Barre.

## Ide reunion set

The 63rd Ide reunion will be held at Hanson's Picnic Grounds, Harveys Lake, June 27, at 1 p.m. The family gathering will be held in an area behind the roller coaster. Everyone is asked to bring his own basket lunch.

Gifts will be awarded for the oldest and youngest couple present and the largest family present, with recognition given to the person who comes the farthest for the reunion. Secretaries will be happy to have their records brought up to date with statistics such as births, deaths, etc.



Peggy Rocco enjoys preparing traditional Italian food for her family. Here she is preparing the noodles for lasagna, one of the three dishes in a special Italian meal.