

# Antiquing

with Joel Sater

"Antiquing Is The Best Way To 'Sightsee' England"

Antiquing in England is an unforgettable experience. Of all the many cultures our nation has been exposed to, products, crafts and designs of English origin have had the greatest influence on American Antiques. English craftsmen, artisans and designers made or inspired many if not most of the antiques collected in this country today. English antiques always bring substantial prices at American auctions and a good many American shops even prefer to specialize in furniture, silver, china and art objects from the British Isles.

Many of my readers have asked me, "Where do I go antiquing in England when I get there?" I have just returned from England where I spent time collecting materials for this column and for a book I'm writing. At the same time I completed details for a series of completely planned antiquing tours to dozens of quaint, exciting and out of the way places where antiques can be found.

People who love to hunt for antiques want to go to places not usually scheduled on typical sightseeing tours. In a strange country it is important to get to these places efficiently without wasting precious time. All details of travel, lodging and eating should be carefully worked out to provide the "antiquer" with the largest possible range of interesting antiquing spots to visit and also good sightseeing and entertainment and dining during free time and evenings.

On my trip I visited hundreds of possible antique hunting grounds. From them I chose the ones I feel you will enjoy and profit from the most. I chose largely the places "off the beaten path," the places where you are most likely to buy antiques at the "best" prices. Unusual, exciting, little known neighborhoods hidden away in the byways of London, streets

with open air dealer stalls, sidewalk fairs, wayside shops in charming little lanes and shambles. I "dug out" places in the cities and in the colorful English countryside.

Since the Antiquing Areas offer the best things to see in England, we'll sightsee too, with plenty of time allowed for visiting, hunting and browsing. Everything, on my antiquing tours, is planned to move leisurely with no waste motion. I have also made complete arrangements to handle all details for shipping your antique purchases home.

Some of the places we'll visit are absolutely fascinating like The Camden Passage Antique Center, a village with over fifty antique shops, The Five Centuries Antique Fair in Soho with its great "treasure cellar." We'll take in dozens of flea markets, antique shows and shops and we'll attend the smaller auctions where prices are within reasonable budgets. We'll spend a day or so at Brighton, the famous English resort town and we'll cover the Pantiles and antique shops at Tunbridge Wells.

I've scheduled trips of both two and three week duration so as to fit anyone's time schedule. Antiquing is the greatest way to sightsee England. Antiques buffs and collectors should find my way of seeing England a unique experience to treasure for a lifetime and if you're an antiques dealer your trip can be virtually cost free.

I'll soon be writing more columns about antiquing in England but meanwhile if you'd like a fully detailed brochure to consider going along on one of my English antiquing tours just send me your name and address.

(Write Joel Sater's English Antiquing Tours, Box B, Marietta, Pa. 17512)



Rebecca Lovell

## Leighton Scott to wed Rebecca Lovell, N. Y.

Mr. and Mrs. James B. Leighton R. Scott Jr., son of Mrs. Leighton R. Scott, 329 Clinton Terrace, Easton, and the late Mr. Scott.

Miss Lovell attended Pembroke College and is a senior at Beloit College, Beloit, Wis. During her junior year she attended a seminar and field term in London, England.

Mr. Scott is a graduate of Mercersburg Academy and Haverford College. He received his M.A. degree from Pennsylvania State University in 1968 and has completed his second year of research for his Ph.D. at Cambridge University, Cambridge, England. He was formerly managing editor of *The Dallas Post*.

The wedding is planned for Aug. 1 in Cuttyhunk, Mass.

## open house held for Ray Guntons

An open house was held June 28 in honor of Mr. and Mrs. Ray Gunton on their 40th wedding anniversary.

Guests who visited at the Guntons' home were Mariel and Agnes Lutes, Ruth Field, Mr. and Mrs. William S. Johnson, Henry Johnson, Mr. and Mrs. Emil Rahl, Anna Harper, Mr. and Mrs. Norman Young and children, Mr. and Mrs. Alpha Dymond, Mr. and Mrs. Spencer Holmgren Sr., the Rev. Robert Harris, Mr. and Mrs. Fred Schenck, Mr. and Mrs. Evan Young and son, Bradley, Ruth Morris, Margaret Roberts, Julia Denmon, Mr. and Mrs. Sherwood Denmon and family, Mrs. Carl Riehl, Mrs. Donald Crispell and son, Scott, Mr. and Mrs. Kenneth Denmon, Pamela, Ricky and Mark, and Mr. and Mrs. Spencer Holmgren Jr., Cheryl and Karen.

## Sara Otto on dean's list

The dean's list, containing the names of students who maintained high academic standing for the second semester of the 1969-70 academic year at Wilson College, Chambersburg, was released today by Martha Church, dean of the College.

Among the students who achieved places on the list was Sara Otto, daughter of Mr. and Mrs. Henry H. Otto Jr., 104 E. Franklin St., Shavertown. She is a graduate of Dallas Senior High School.

# Aquarius Festival tagged a success

Although rain clouds threatened to bring the annual June Festival sponsored by the Women's Auxiliary of Nesbitt Hospital to an abrupt halt June 19, the strains of "let the sun shine in" which sounded throughout the temporary fair grounds prevailed there were no cloudbursts to ruin the day.

Mrs. Fred Eck, president of the Auxiliary's board of directors, and a resident of Shavertown, reports that proceeds from the fair totalled more than \$6,000. These funds will go toward satisfying a \$50,000 pledge made by the Women's Auxiliary for the hospital's building drive.

Two of the Auxiliary's eight branches are comprised of Back Mountain women and contributed significantly to the festival's success. The Country Store and sewing booth were staffed by the members of the

Auxiliary's rural branch and chaired by Mrs. William Hoover. Sales of hand sewn articles and country notions totalled \$45.

Clara Shiber and Mrs. Dana Crump, co-chairmen of the Antiques Committee and the Attic Treasures booth announced that receipts at their tables were nearly \$330.

The Shavertown branch of the Auxiliary sponsored a baked goods booth and sold African yard goods. Chaired by Mrs. Charles Perkins and co-chairman Mrs. James Malkames, the two stands netted over \$530.

The festival is not really over yet, reports Mrs. Eck. Because the customary chicken barbecue was not held this year for lack of space, the president of the board stated, a salad luncheon will be held instead on Oct. 7 at the United Methodist Church in Kingston.



Jeanne Merolla

## Dallas alumni plan July 25 wedding

Mr. and Mrs. Dominic Merolla, 102 Mt. Airy Road, Shavertown, announce the engagement of their daughter, Jeanne, to Dr. William C. Eckroat, son of Mr. and Mrs. William S. Eckroat, 9 Gordon Ave., Dallas.

Miss Merolla graduated from Dallas Senior High School and Bloomsburg State College. She was recently conferred the M.A. degree in guidance and counseling by Rider College.

Dr. Eckroat is an alumnus of Dallas Senior High School and received his B.A. from Wilkes College. He is a graduate of the University of Pennsylvania School of Dental Medicine. He will be a senior assistant dental surgeon with the Public Health Service at the Gallup, New Mexico, Indian Health Hospital.

The wedding will be solemnized July 25 at the Shavertown Methodist Church.



Exquisite African fabrics such as the material shown here by Mrs. Charles Perkins, chairman of the booths staffed by the Shavertown branch of the Women's Auxiliary, were popular items at the day-long festival.

The Dallas Post (Shawn Murphy)

## special at Burkes' is Chicken Divan

A special dish often served at the Burke home on Gordon Avenue, Dallas, is Chicken Divan. Dolores Burke's recipe will be a favorite with any hostess who likes to prepare a company meal early in the day and just pop it in the oven when the guests arrive. Actually, Dolores says she often prefers to simmer the chicken the day prior to a dinner party and bone the chicken after it has been refrigerated overnight.

Ed Burke, an accounting manager for General Foods and Maxwell House Coffee, and Dolores are both originally from Syracuse and lived for several years in Natick, Mass. before moving here. They entertain many out-of-town guests in their charming colonial home in Old Goss Manor and Chicken Divan is often the choice for the main meal.

The five Burke children, Beth 19; Patti 16; Michael 14; Steven 11; and Christopher 9; often invite friends for dinner, and Chicken Divan is also a favorite with their guests. A tossed salad and French bread complement the chicken and an excellent dessert to serve with it is strawberry souffle. Dolores points out that she puts the dessert in the oven a few minutes before serving the main course.

### Chicken Divan

- 2 boxes frozen broccolli spears
- 2 frying chickens, cut up
- salt and pepper to taste
- 4 tbsp. flour
- 4 tbsp. butter
- 1 onion, chopped
- 1 stalk celery, cut up
- 3 c. chicken broth
- 1 tsp. dry mustard
- 2 tbsp. sherry
- 1/3 C. Parmesan cheese
- 3 tbsp. light cream

Simmer chicken covered with water in a large kettle with onions, celery, salt and pepper

for an hour and a half. Remove chicken and cool. Reserve three cups of the broth. Skin chicken and remove good size pieces from the bones. Melt butter in double boiler and blend in flour. Slowly add chicken broth and simmer, stirring until thickened. Add mustard, salt, pepper and cheese. Remove from heat and stir in cream and sherry. (chef's trick) Add a tiny drop of yellow food coloring to make sauce richer looking. Cook broccolli and drain, arrange in casserole with slices of chicken on top. Pour sauce over all and place in 350 oven for 30 minutes or until brown and bubbly. If not ready to serve lower oven temperature and hold up to one additional half hour.



Mrs. Dana Crump, left, displays a cup and saucer-cum-planter at the recent June Festival sponsored by Nesbitt Hospital's Women's Auxiliary. The antiques table was staffed by Back Mountain women.

The Dallas Post (Shawn Murphy)

### Strawberry Souffle

- 2 pkgs. cream cheese (3 oz. each) softened
- 1/2 c. sour cream
- 1 pkg. (10 oz. frozen strawberries, thawed and drained)
- 1 tbsp. brandy
- 3 egg yolks
- 4 egg whites

Mix cream cheese, sour cream and egg yolks until smooth and creamy. Stir in berries and brandy. Beat egg whites until stiff and fold in gently. Put in small buttered casserole with straight sides. Bake in 350 oven for 50 or 60 minutes or until top springs back when lightly touched.



The Dallas Post (SCOTT SAFFIAN)

Dolores Burke starts preparation of her family's favorite recipe, Chicken Divan. She serves the special dish often to company and guests and family.



## Marian Wyant 74 June 26

Many friends and relatives of Marian Wyant dropped in at her home June 26 to help her celebrate her 74th birthday anniversary.

Ruth Zenger and Valara Wyant arrived with a birthday cake. Others present were: Eleanor Humphrey, Larry Wyant, Sandra and William Faux, Billy, Lori Ann, Joyce and Robert Rowe, Robert Jr and Randy, Glen Zenger, Mary and Thomas Hadsall, Elmer and Tod Wyant.

More callers arrived the following day, June 27: William Lyons, Dorothy and David Morris, Ellen Space, Elsie Jolly, Elmer and Tod Wyant, Andy and John Lyons, Karen and John Jr., Carol Kezis, David and Robert Jolly, Marian and Burt Lauderbaugh and Lauren, Donna and Carl Jolly and Cheryl, Valara Wyant, Larry Wyant, Stephen Wikoski, Louise and Percy Phillips, Jim and Ray.

## son, Mark, born to Hamerskys

Mr. and Mrs. William Hamersky, Glen Lyon, announce the birth of a son, Mark William, at the General Hospital June 28.

Mrs. Hamersky is the former Shelia Engelman, daughter of Ethel Engelman, and the late William Engelman. This is the couple's first child.



Students sketch in charcoal a farm scene near the College Misericordia campus. They are attending summer session under the professional supervision of Ralph Kaleshefski, instructor in art at the College. Pictured from front to rear are Sherry Krusch, Sister Anastasia Foster, Donna Olack, and Mr. Kaleshefski.