

# Antiquing

with Joel Sater

## Good Shipping Arrangements, The Key to Buying Antiques In England

In London on the far end of Kings Road, Chelsea many small shops cluster together offering good antique buys in the middle price range. It was here that I learned my first lesson on buying antiques outside the continental limits of the good old U.S.A. The lesson was this: No matter how good the buy, you don't have your station wagon parked outside to toss the bargain into. When you're antiquing in England you've got to add the cost of getting your bargain over the ocean to the cost of the antique you buy.

The Furniture Cave, in an ancient warehouse offers a big selection of intriguing odds and ends from furniture to trinkets. Here I found one of the best buys of my entire English antiquing junkets, a beautifully in-laid, half pendulum regulator clock. The price, after astute negotiation, 8-6-0. That translates to eight pounds, six shillings, and no pence, which converts to \$19.80 in American. It's "safe" value in the United States would be about \$45.00 at average auction. It's ultimate retail value could be between \$75 to \$100. The trick here was to make certain that shipping costs to America didn't eat up all the great savings. If shipped correctly as part of a carefully planned shipping program it could be brought over for as little as \$3 to \$5.

Most antiques and fine art are shipped by bulk rates rather than by weight. The reasons are complex but it's like comparing a shipment of iron ore with a shipment of feathers. The ore takes up little space per pound. Feathers would take fifty times the space per pound. Antiques

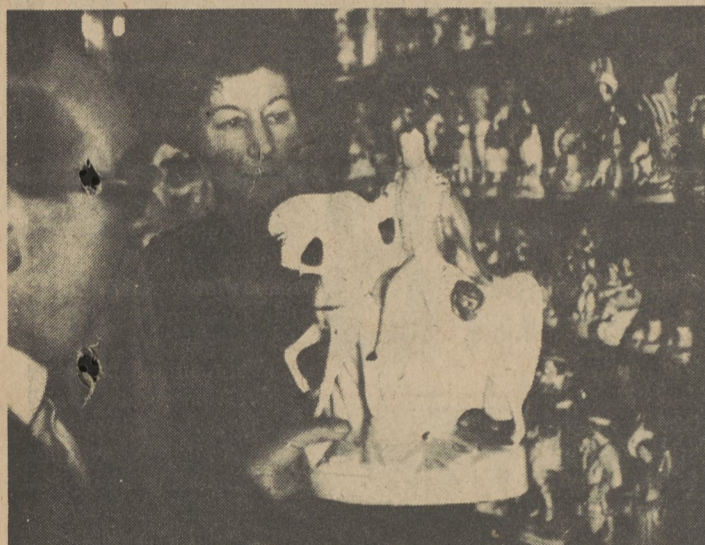
on the whole are like feathers. Light but bulky. Thus shippers will charge by the space taken up rather than the actual weight.

Above the small extra baggage allowance you may have on your plane ticket, you will have to make other arrangements to ship your antiques home. Excess baggage charges are about \$2.00 per pound. My clock weighed about eight pounds. The \$16.00 shipping charge would have made my clock cost about \$35.00 and much it's value as a good buy would be lost.

There is no pat answer as to which is the absolute best way to ship. But England is an exporting nation with many expert shipping firms who are willing and able to help you plan your purchasing to be shipped back the most efficient and economical way.

My friends at Bolton and Fairbanks, Regent Street, London W1 say, "The first thing we tell Americans who come here to buy antiques is that it costs just as much to ship inexpensive antiques as it does to ship expensive ones. A desk worth 10 Pounds (\$24.00) may take up 36 cubic feet and could cost \$100 to ship to America. Another desk worth 100 Pounds (\$240.00) could cost exactly the same thing to ship. In your buying you must bear in mind that low price alone will not decide whether it is a good buy when it gets back to the states."

(For a copy of my new brochure ANTIQUING TOURS OF ENGLAND send your name and address to Box B, Marietta, Pa. 17547.)



Mrs. and Mrs. R. Bonnett at 582 Kings Road, London SW6 usually have 800 to 1000 Victorian Staffordshire Figures in stock in their shop. The figure illustrated says, "A. Lincoln" on the base and was made for the American market.

## young people participate in Youth Nutrition program

Young people in low-income areas all over Pennsylvania are becoming interested in doing many new things as a result of their participation in the Youth Nutrition Program.

Since the program began early this year, boys and girls have attended regular meetings and become involved in a wide range of 4-H-type activities that stress the various phases of nutrition—meal planning, using and purchasing low-cost foods, and preparation of nutritious

meals and snacks. The youth have learned to apply this knowledge to many new activities.

One teenage group sponsored a dance at their youth center and sold refreshments they had learned to make during their meetings. The money earned after expenses went to buy cooking supplies for future meetings.

Another group is planning a submarine sandwich sale. Since the sandwiches contain foods from each of the Basic Four Food Groups, the youth will be applying good nutrition principles while earning money.

Nutrition takes an important part in a boys' group who enjoys fishing trips. They have learned to pack nutritious sack lunches and plan well-balanced meals to be cooked over campfires.

Their participation in the Youth Nutrition Program has given these youth and many others the opportunity to learn skills which enable them to apply their knowledge of nutrition. Working as part of a group also helps them develop social skills and self-confidence.

## Karen Jennings feted at shower

A bridal shower was given in honor of Karen Jennings, July 11, at the Idetown Fire Hall. Hostesses were the bridal attendants, Connie Clemow, Barbara Derwin, Gail Cole and Debra Rincken.

Miss Jennings received many beautiful gifts. Lunch was served to Diane Aston, Greta Johnson, Sharon Leinthall, Barbara Bates, Nancy Rupe, Maureen Gildea, Phyllis Ide, Colleen Wandel, Janice Palmaski, Ginny Piatt, Vickie Stefanowicz, Beth Gordon, Sheila Kopcha, Dianne Mahoney, Larree Elston, Janice Palmaski, Jackie Adams, Linda Adams, Doreen Davis, Mrs. Dennis Mahoney, Mrs. Lloyd Jennings, Mrs. Jan M. Laughlin, Nancy Saboluski and Vivian Rincken.



Mrs. Edmund D. Narkiewicz

## Papal Blessing bestowed on couple in double ring wedding ceremony

Karla Penman Ray and Edmund D. Narkiewicz exchanged vows at St. Therese's Roman Catholic Church, Shavertown, at two o'clock in the afternoon, July 18. The bride is the daughter of Mr. and Mrs. Albert L. Ray, Main Road, Sweet Valley, and the bridegroom is the son of Mr. and Mrs. Edmund H. Narkiewicz, 119 Vine St., Shamokin.

The double ring ceremony was performed and the Nuptial Mass celebrated by the Rev. Ralph L. Martin, Wilmington, Del., uncle of the bride. He also bestowed the Papal Blessing of Pope Paul upon the couple.

Serving on the altar were R. Kevin Ray, brother of the bride and John J. Martin Jr., cousin of the bride.

The offertory procession was made up of Shawn Holbrook Ray and Grace Ann Ray, brother and sister of the bride, and Lorraine Ann Martin, cousin of the bride. The children were dressed in white and navy blue. Mrs. Byron Race was organist.

Catherine Eileen Martin, cousin of the bride, was maid of honor. Bridesmaids were Mary B. Narkiewicz, sister of the groom; Margaret Jordan, and Angelina B. Chapaske. Mark T. Narkiewicz served as his brother's best man. Ushers were Barry L. Ray, brother of the bride; John C. Jenkins and Thomas Harmon.

The bride, given in marriage by her father, wore an original Bianchi gown of ivory silk organza, designed with Victorian neckline and bishop sleeves. It featured a detachable cathedral train. The gown and train featured a trim of peau de ange lace and applique. Her full length matching lace mantilla was arranged from a small Camelot cap. She carried a nosegay of champagne sweetheart roses, ivy and baby's breath in shades of mint and apricot. The nosegay was accented by satin streamers.

The maid of honor was attired in a Bianchi original sleeveless Victorian gown of ivory silk organza, trimmed at the neckline with ruffled val lace, apricot and mint embroidery. The softly gathered bell skirt featured a deep trim of ruffled val lace, apricot and mint embroidery. Her headpiece was a horehair picture hat with

matching embroidery, and full length ivory veil. She carried a fireside basket of natural straw. Her flowers were apricot daisies, mint carnations, ivy and baby's breath.

The bridesmaids were attired identically to the maid of honor. They carried fireside baskets of apricot daisies, ivy and baby's breath.

The bride's mother selected an aqua ensemble. Her dress featured a yoke of blocked imported lace, which fell to a linen modified "A-line" skirt. The sleeveless dress was covered by an overall blocked lace coat, of cardigan styling, featuring a scroll and embroidered effect which framed the neckline, edging and the hem of the full length coat. A matching pill-box completed the outfit. She wore a corsage of white sweetheart roses.

The mother of the groom chose a mint green ensemble. The dress of chiffon and lace, with wrist length chiffon sleeves and a softly flowing scarf at the neckline, had a matching sleeveless coat featuring a scalloped front of mint green lace.

She wore a headpiece of mint green and powder blue magnolias. Her corsage was white sweetheart roses.

Mrs. Harry L. Martin, Trucksville, grandmother of the bride, wore a mint green silk shantung dress, featuring a lace bodice with matching jacket. The headpiece was a matching "petal whimsie." Her corsage was white carnations.

Immediately following the ceremony, a cocktail hour and dinner reception was held in the Crown Ballroom, North River Street, Wilkes-Barre.

For her going-away outfit, Mrs. Narkiewicz chose a navy and white print dress, which featured a scoop neckline, wrist length sleeves, smocked waist, and full skirt. Her accessories

were white and navy matching shoes and hand bag.

Mrs. Narkiewicz is a graduate of College Misericordia. She is employed by the Children's Service Center of Wyoming Valley as a Therapeutics Activities Worker, under the Day Treatment Center program.

Mrs. Narkiewicz was entertained by Dr. Inez Husted and Mrs. Terry Vonderheid at a shower and dinner party at the Husted home; by her attendants

at a variety shower at The Brothers Four, Dallas, and at a personal shower-luncheon, given by her aunt, Mrs. John J. Martin Sr. and daughter, Catherine, which was held at the Franklin Inn, Shavertown.

Mr. and Mrs. Edmund H. Narkiewicz entertained at a rehearsal dinner. The couple are traveling through the New England States.

Out of town guests were from Denver, Col.; Cambridge, Ohio; Baltimore, Md.; Wilmington, Del.; Arlington, Va.; Jersey City, N.J.; Fairless Hills; Philadelphia; Shamokin and Kulp-

## summer buffet features several favorite recipes

A summer buffet featuring fresh fruits and vegetables in season is often served at the Donald Burke home at 186 Machell Ave., Dallas. The mouth-watering spread of food is prepared in advance by Mary Lee Burke from several of her favorite recipes. It is ideal both for busy mothers, which Mrs. Burke is, and for hot summer days when appetites may need a little tempting.

The meal is certainly appealing to Don Burke, an associate with Daleys Blue Line Transfer Co., when he returns home after a day in town. The four Burke children: Kathy 12, Julie 10, Liz 2, and Donny 8 months, love to be served their choice of food from the at-

tractively arranged serving dishes and probably have never suspected that their mother, a graduate dietician, is serving them a well-balanced diet as well.

With the fried chicken, a favorite recipe, Mary Lee serves baked beans, potato salad, a relish plate and butter twist rolls or potato buns. The relish plate, a work of art that the two older girls love to help prepare, consists of sliced tomatoes, green pepper rings, celery sticks, scallions, sliced cucumbers, radish accordians, carrot curls, pickles and olives. The delicious meal is topped off with fragrant strawberry shortcake served with iced tea or coffee.

## Betty Rome earns perfect average

Betty J. Rome, New Goss Manor, RD 1, Dallas, has been named to the dean's list at Ashland College, Ashland, Ohio, for the second semester. Dr. L. E. Lindower, dean of the college, announced last week.

To be eligible for this honor, a student must be enrolled full time and maintain a 3.5 or better average for the semester. Miss Rome, who rated a 4.0 or all "A's," is a graduate of Dallas Senior High School.

## Fragrant Strawberry Shortcake

- 1 qt. strawberries, hulled, washed
- 1 c. sugar
- Let stand at room temperature one hour.
- 2 c. sifted flour
- 4 tps. baking powder
- 1/2 tsp. salt
- 1/3 c. sugar
- 1 tbs. grated orange rind
- 1/4 tsp. cinnamon
- 1/4 tsp. nutmeg
- 1/3 c. butter
- 1 egg, well-beaten
- 1/3 c. milk
- melted butter

Bake in 425 degree oven 12 minutes. 1 c. heavy cream whipped or light cream.

Put the hulled and washed berries in a bowl. Reserve a few

## Ellen Dudascik tours Europe

Ellen Dudascik, a business teacher in the Tunkhannock Area Schools, daughter of Mr. and Mrs. Stephen Dudascik, 41 Susquehanna Ave., Dallas, left Kennedy International Airport, N.Y., July 8, to spend three weeks in Europe where she will visit Italy, France, England and Portugal. Traveling with Miss Dudascik is Doris Harabin, daughter of George Harabin, 20 Franklin St., Edwardsville, an assistant professor at the University of Rhode Island, Kingston, R. I.

for garnish. Crush remaining strawberries slightly. Sprinkle the sugar over them and let stand one hour before serving time.

Sift the flour, baking powder, salt, sugar, grated orange rind, cinnamon, and nutmeg into a bowl. Cut the butter into the mixture with a blender until it resembles corn meal. Add the combined egg and milk. Pat dough into two greased and floured eight inch cake pans. Brush with melted butter. Bake in a hot oven until golden. Spread strawberries between layers on top. Serve with whipped or light cream. Serves six.

## Twenty-four Hour Salad

- 1 egg
- 2 tbs. lemon juice
- 2 tbs. sugar
- pinch salt
- 1/2 c. heavy cream, whipped
- 1/2 c. miniature marshmallows
- 1/2 c. drained pineapple tidbits
- 1 c. seedless grapes
- 1 c. sliced bananas
- 8 maraschino cherries
- 1/2 c. sliced almonds

Beat egg with fork in double boiler. Stir in lemon juice, sugar, salt. Cook over hot water, stirring five minutes or until mixture thickens. Remove from heat and cool. Fold in cream, marshmallows, fruits. Refrigerate overnight. To serve, fold in almonds.

## Fried Chicken

For every two pounds of chicken, combine 1/4 cup flour, three fourths teaspoon salt, one eighth teaspoon pepper. Shake until coated.

Place one half inch of peanut oil in skillet. Heat to 400 degrees and brown chicken uncovered, turning so chicken will brown lightly and evenly. Don't pierce skin as it causes loss of juices.

After browning all pieces, place in skillet, reduce heat to 23 degrees and cook tightly-covered until tender, approximately 30 minutes, depending on size and thickness of pieces. Chicken will be very tender and moist when done. To re-heat in the oven at 350 degrees for 10 minutes. Serve hot or cold.



The Dallas Post (SCOTT SAFFIAN)

Mary Lee Burke serves a delicious summer buffet which includes chicken, baked beans, potato salad and a mouth-watering strawberry shortcake. The relish plate is overflowing with crisp garden vegetables.

## Chris Dugan surgical patient

Chris Dugan, son of Mr. and Mrs. Paul Dugan, RD 5, Shavertown, is a surgical patient at Geisinger Medical Center, Danville, where he underwent hip surgery yesterday. Chris, who is an eighth grade student at Lake-Lehman High School, would like to hear from his friends.

DID YOU KNOW—Of historical interest in the Rothrock State Forest are the Indian Steps which were originally built in 1635 and connected Spruce Creek and Stone Creek valleys. (Dept. of Forests and Waters)