

Donna Higgins becomes bride of Kingston man

Donna Higgins, daughter of Mr. and Mrs. John Higgins, RD 5, Shavertown, recently became the bride of Roy Phillips, son of Mr. and Mrs. Roy Phillips, 9 Duplan Manor, Kingston. The Rev. Dr. Ephraim Hettinger performed the double ring ceremony in the Ebenezer Baptist Church, Plymouth.

The bride, given in marriage by her father, wore a four-tiered floor length gown of Chantilly lace over taffeta, styled with a fitted bodice and scalloped neckline embroidered with sequins. Her headpiece was of Borealis and pearls. She carried a white prayer book with shattered carnations and streamers.

Rose Mary Hogan was maid of honor. She was attired in a floor length gown of pink chiffon with matching headpiece, and carried a bouquet of white carnations.

Joseph Rowe was best man. The mother of the bride chose a two-piece yellow ensemble with matching accessories and wore a corsage of white carnations.

The mother of the groom wore a turquoise coat and dress

ensemble with matching accessories, and a corsage of white carnations.

Following a reception and dinner at the home of the bride, the couple left on a wedding trip to New York.

The bride is a graduate of Lake-Lehman High School and is employed at the Leader Nursing Center, Kingston.

The groom is a graduate of Hanover Memorial High School and is employed at the State Correctional Institution at Dallas. He is a member of the 108th Field Artillery, Kingston.

The bride was feted at a shower by her maid of honor, Rose Mary Hogan, and sister, Violet Milbrodt.

The couple will reside at 9 Duplan Manor, Kingston.

Lake Women's Club plan November dance

Mrs. Rowland Ritts and Mrs. Lee Bicking, co-chairmen have announced that the Harveys Lake Women's Service Club will hold a dance at the Brothers Four, Dallas, Nov. 21. Square and round dancing will be featured from 9 p.m. to 1 a.m. with music furnished by Panky Stolarick. Reservations may be made by calling either co-chairman.

Plans for the dance were completed at a recent dinner meeting held at King's Inn, Kingston, at which 20 new members were installed at a candlelight ceremony. Mrs. Walbridge Leinthal, membership chairman, assisted by Mrs. Richard Williams, Mrs. John

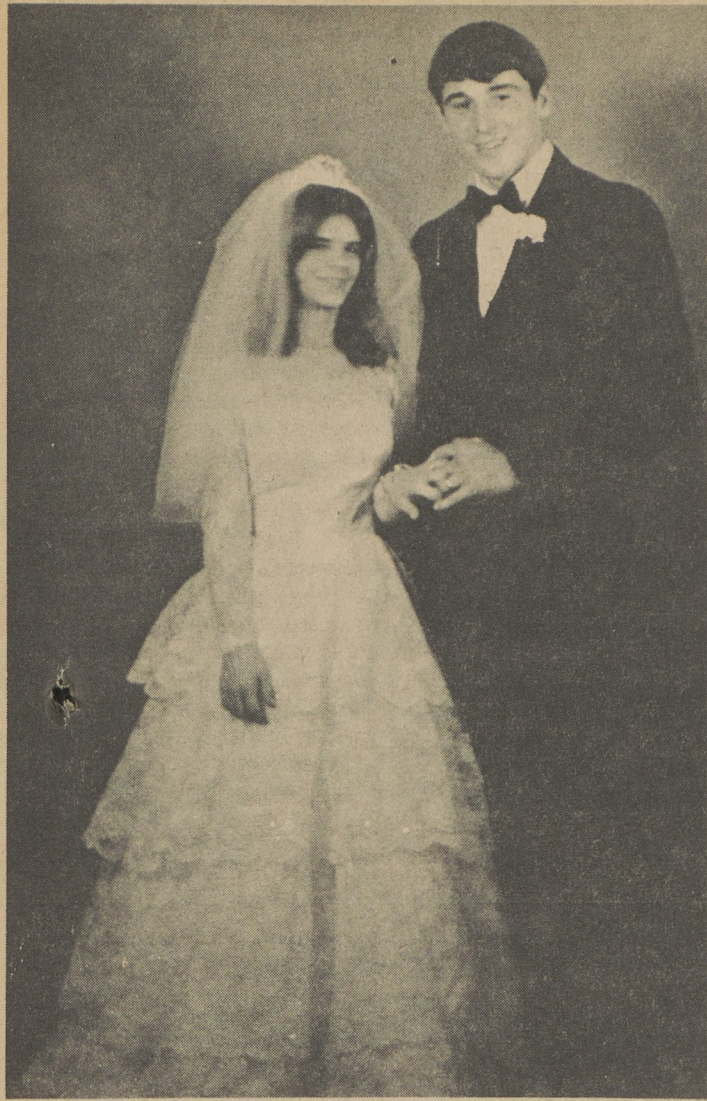
Honeywell, and Mrs. Elwood Whitesell, conducted the installation.

New members are: Mrs. William D. James, Mrs. John Andrusis, Mrs. Carl Montross, Mrs. Monroe Stevens, Mrs. Howard Grey, Mrs. Edward Causa, Mrs. Nicholas DeLeur, Mrs. Truman Nagle, Mrs. John Cave, Mrs. Forrest Sorber, Mrs. Joseph Litchman, Mrs. George Sabaluski Jr., Mrs. Joseph Zier, Mrs. Charles Nafus, Mrs. Daniel Lengyel, Mrs. Carl Rittenhouse, Mrs. Grant Whistler, Mrs. Samuel Barbose, Mrs. Robert Condon, Mrs. Fred Marshall, and accepted as a transfer, Mrs. John Stenger.



THE DALLAS POST—photo by Alex Rebar

While Sara Rehring slices chilled tomatoes for the evening meal, her three-year old son solemnly regards the Dallas Post Photographer as an interloper in his mommy's kitchen.



Mr. and Mrs. Roy Phillips

Alex Rebars observe anniversary in Lehman

Mr. and Mrs. Alex J. Rebar, Lehman, observed their 33rd wedding anniversary yesterday. The couple were married Nov. 18, 1937 in the Holy Rosary Church, Park Avenue, Wilkes-Barre, by the Rev. Archangelo D'Anca.

Mrs. Rebar is the former Annette English, daughter of the late Mr. and Mrs. John

English, Park Avenue, Wilkes-Barre. Mr. Rebar is the son of the late Mr. and Mrs. Alex Rebar Sr., Washington Avenue, Edwarsville. They have one son, Alex III, who is married to the former Bonnie Bassett of Detroit, Mich. They reside in Rome, Italy, where he is employed as a director of cinema synchronization with the French-Italian Cinema.

The Rebars lived in Huntsville until 1944 when they purchased the Lehman home in which they now reside. They owned and operated a portrait studio in Plymouth for 34 years. Mr. Rebar is presently doing portrait work in his home.

The couple are members of the Gate of Heaven Church, Dallas, where Mrs. Rebar is a member of the Altar and

art program set at Misericordia

Charles Battaglini, art instructor at Indiana University, Pa., will present an art program entitled, "Light, Sound and Motion in Art" at College Misericordia, Nov. 20. The program is scheduled to be held in Kennedy Lounge at 3:30 p.m. The public is invited to attend.

Mr. Battaglini will use slides, music and films during his lecture to demonstrate the concept of environmental art. Environmental art appeals to all the senses of the viewer, surrounding him with light, sound, and often, odor.

Mr. Battaglini is an artist well-represented in eastern art exhibitions and in private collections throughout the country. In the last two years he has won eight awards during competitive art exhibits.

Rosary Society and Mr. Rebar, of the Holy Name Society. Mrs. Rebar also belongs to the Plymouth Business and Professional Women's Club and the Lehman Firemen's Auxiliary. Mr. Rebar is a member of the Eagles and Moose Clubs, Knights of Columbus, Plymouth Kiwanis Club, and Lehman Fire Company.

flower arranging taught to Sr. Women

Flower arranging was a skill demonstrated by Mrs. Philip Ansilio Sr. for members of the Dallas Senior Women's Club at the organization's annual anniversary dinner held last Wednesday night at the Pine Brook Inn. As a special surprise flower arrangements were presented to club members whose names had been drawn by lot.

New members were introduced by Mrs. Thomas Reese, membership chairman. They included Mrs. Jackson Willison, Mrs. John Kauffman, Mrs. William Arnold, Mrs. Robert Graham, Mrs. Errol Stewart, and Mrs. Marvin Carkhuff.

Past presidents of the club were introduced by Mrs. Robert E. Parker, president; Mrs. Harold Alber, Luzerne Country president, addressed the group. Past presidents in attendance at the dinner meeting were Mrs. Ralph Dixon, Mrs. Fred Eck, Mrs. Lester Jordan, Mrs. Stefan Hellersperk, Mrs. Arthur Culver, Mrs. Leonard Cowett, Elizabeth Jones and Mary Weir. The first president of the Dallas Senior Women's Club—

couple observes silver anniversary

Mr. and Mrs. Thomas Lynch have recently returned to their home at Marlinton Avenue, Stonehedge, Dallas, after a two-week cruise to the West Indies and South America.

The couple will observe their 25th wedding anniversary Dec. 8 as guests of honor of their children at dinner at Aldino's Manor, Wilkes-Barre. The children are Mrs. Alan Landis, Norristown; Nancy, Robert and Barbara, at home.

The Lynches were married in Richmond Hill, N.Y. Their matron of honor was Mrs. Lynch's sister, Mrs. Francis Becker. Best man was Mr. Lynch's brother, Arthur, Red Bank, N.J.

Mrs. Arthur Culver—read the Collect, and Mrs. Leonard Cowett gave the Benediction.

Mrs. Harold Brobst was dinner chairman, assisted by Mrs. Thomas Reese, Mrs. William Schilling, Mrs. Peter Kaye, and Mrs. Edward Ratcliffe.

Others attending were: Mrs. Philip Cheney, Mrs. Daniel Richards, Mrs. Harold LaBar, Mrs. L.L. Richardson, Mrs. Ornan Lamb, Mrs. R.E. Van Horn, Mrs. Florence Davis, Mrs. Edwin Bush, Mrs. Robert Maturi, Marion Harter, Mrs. William Clewell, Mrs. Edwin Roth, Mrs. Ralph C. Garris, Mrs. John Yapple, Mrs. C.S. Wileman, Mrs. Nelson Shaver, Mrs. Ted Popielarz, Mrs. Ted Kostrabola, Mrs. James Brongo, Mrs. Lawrence Newhart, Mrs. Michael Bucan, Mrs. Raymond Jacobs, Mrs. LaMar Sharpe, Mrs. Sheldon Evans, Mrs. Algert Antanaitis, Mrs. L. Vern Groff, Mrs. Floyd Slocum, Mrs. John M. Rogers, Mrs. Charles Burger, Margaret Veitch, Grace Griffiths, Mrs. Lewis Reese, and Pat Reynolds.



Mr. and Mrs. Thomas Lynch

"experimentation" is key word at Rehring's

Nobody would ever think to call Sara Rehring a bored housewife. Like most creative people, Sara's interests range far and wide, leaving her little time to be bored.

Sara and her husband, William Rehring, live in a split

level home on Highland Boulevard, Dallas, which reflects a happy combination of the fine arts and the friendly arts of homemaking. Virtually every wall is decorated with a painting or plaque she has made. Scattered throughout the home are projects which Sara modestly admits she's undertaken; in one corner, several extraordinarily attractive three-foot high candle stands await a final coat of paint—Sara fashioned them from glass bottles, china saucers, instant papier mache, and paint! On the dining room table she antiqued herself sits a bowl filled with plastic fruit she painstakingly glazed; on one kitchen wall a series of decoupage, including a pension agreement which dates from the Civil War.

With such evidence of her industriousness all around, it is not really surprising that Sara Rehring is also a self-taught gourmet cook. She loves to experiment with recipes and gives to each the touch that makes it uniquely hers. Such experimentation won honors for her earlier this year when several recipes she submitted were chosen as prizewinners in the June Dairy Month Cooking Contest. Her more unusual experiments have included several kinds of salad dressings and jam made from wild strawberries gathered in her own back yard!

Sara learned how to cook after she was married, and she says she suspects her expertise in this skill came as a relief to husband, William, a supervisor at the Owens-Illinois Glass Co. in Pittston. He and the three Rehring children—Ann 8; Thomas 6; and John 3—enjoy the dinners Mom prepares each night almost as much as the candlelight atmosphere in which she serves them. Candlelight, Sara believes, is far more charming than is the "sterile fluorescent lamp" which lights her kitchen.

The Rehings moved to Dallas just one year ago from Muncie, Ind. A native of Milwaukee, Sara studied music at the Wisconsin Conservatory and Marquette University, and taught piano while in Muncie. Her musical training also stood her in good stead when she served as a church organist, playing a \$50,000 organ with 34 ranks of pipes.

The menu Sara prepared for The Dallas Post begins with cheese straws, fragile appetizers which she promises "will disappear," and includes baked fish with shrimps and celery sauce, baked potatoes, buttered broccoli with slivered almonds,

cold sliced tomatoes, homemade bread, and deep dish apple dessert.

Cheese Straws
1 c sifted flour
1/2 t. salt
1/4 t. dry mustard
1/8 t. cayenne
one third cup grated Cheddar cheese
1 1/2 T. ice water
1 t. celery seed

Blend flour, salt mustard and cayenne. With pastry blender, cut in butter and half the cheese until mixture resembles coarse crumbs. Add water; Stir lightly to blend. Shape into a ball. Preheat oven to 350 degrees.

On lightly floured board, roll out pastry to 1/8" thickness. Sprinkle with remaining cheese. Fold dough in half; roll out 1/8" thick again. Cut into strips 1/2" x 3". Sprinkle with celery seed. Place on ungreased cookie sheets.

Bake about 12 minutes or until pale brown. Serve Warm. 5 dozen.

Baked Fish with Shrimps and Celery Sauce

2 lbs. flounder fillets
1 t. salt
1 can (4 1/2 oz.) tiny shrimps, drained
3 T. butter
1/2 c. minced celery
3 T. flour
1 1/2 c. milk
1/8 t. pepper
1/2 to 1 c. shredded American cheese

Pat fillets dry. Arrange in shallow baking dish and sprinkle with 1/2 tsp. salt. Arrange shrimps on top.

Melt butter in skillet, add celery and saute 2 or 3 minutes. Blend in flour. Gradually add milk and cook, stirring, until thickened. Add remaining salt and the pepper. Pour over shrimps and sprinkle with cheese.

Bake at 350 degrees about 30 minutes. Makes 6 servings.

Deep-Dish Apple Dessert
Fill a 13 x 9 pan with sliced apples. Sprinkle with cinnamon (and sugar if apples are sour). Sprinkle topping over it.

Topping
2 sticks soft butter
1 1/2 c. flour
1 1/2 c. rolled oats
1 1/2 c. mixed brown and white sugar
1 t. cinnamon
Bake at 350 degrees for 40 to 50 minutes.

better education

The Association for Better Education will hold the regular monthly meeting at 8 p.m. Nov. 24 at Trucksville United Methodist Church.

Welcome Wagon abilities auction

The Welcome Wagon Club of Wyoming Valley will meet Nov. 23 at 8 p.m. in the conference room of the UGI Building, Kingston.

The program will be an "Abilities Auction" which includes homemade items. Auctioneers will be Dorothy Morrissey and Carol Coyle, both of Dallas. The program has been such a success in the past that the club is extending an invitation to visitors to attend. Anyone who needs a ride may contact Ginny Kunkle at Dallas.



THE DALLAS POST—photo by James Kozemchek Sr.

New members of the Dallas Senior Women's Club introduced at the recent anniversary dinner are, left to right, Mrs. Jackson Willison, Mrs. John Kauffman, Mrs. William Arnold, Mrs. Marvin Carkhuff, Mrs. Robert Graham, and Mrs. Errol Stewart.

bride-elect shower guest

Sarah Ann Lockhart was honored at a bridal shower Nov. 16 at the home of Mrs. James Buckley, Claude Street, Dallas.

Miss Lockhart, the daughter of Mr. and Mrs. Donald C. Lockhart, Haddonfield Hills, Dallas, plans to wed John F. Dodson of Kunkle, Dec. 12.

Present at the shower were: Mrs. Gomer Elston, Mrs. Clyde Hoyt, Mrs. Donald Cosgrove, Mrs. Dennis Bonning, Becky Hess, Mrs. Fred Dodson, Mrs. Allen Brace, Mrs. Thomas Landon, Mrs. Ralph Elston, Mrs. Bud Mitchell, Mrs. Russell Myers, Sarah Lockhart, Mrs. Donald Lockhart, Mrs. James Richardson, Mrs. John Opaicki, Janet Birnstock, Mrs. Jack Birnstock and Mrs. James Buckley.

Lake Taxpayers to meet Tuesday

The Harveys Lake Taxpayers Association will meet at Daniel C. Roberts Fire Hall Nov. 24 at 8 p.m. Committees will be formed and bylaws read. Al Gultus, president, will preside.