

Antiquing with Joel Sater

"1920-30 Antiques Collected By Under Forty Set"

"The Enterprising Mfg. Co. of Pa." started making their cast iron "Patented Hardware Specialties" during the Civil War years in Philadelphia. They made food choppers, coffee mills, cherry stoners, fruit presses, raisin and grape seeders, wine and jelly presses, ice shredders, spice mills, meat juice extractors "and the celebrated Enterprise Cold Handle Sad Irons."

Today anything bearing their "Enterprise" trademark is a collector's item. Any everything they made had it boldly molded into the design in a prominent position. Enterprise products were sold by hardware dealers, house furnishing, department and general stores the world over. And in order to keep their thousands of dealers on their toes most of their brochures carried the phrase, "... but should you be delayed in getting any desired article from your dealer we will forward it to you on receipt of price." Dealers saw to it that they always had a good stock on hand in order to keep their customers from ordering direct from the factory. They were truly enterprising.

They made good products and pushed their sales force and as a result they got their products into more homes than any of their competitors.

They also kept their female customers "Enterprise" minded by providing them with an excellent booklet with 200 recipes for dishes requiring the use of at least one "Enterprise" product. The copy I found had a dog ear folded to "Mince meat." Here it is if you want to try it on your family next

Thanksgiving, the recipe is about 100 years old:

"MINCE MEAT: 1 qt. apples, measured after chopping, 1/2 cup candied orange peel, grated rind and juice of 1 lemon, 1/4 cup candied lemon peel, grated rind and juice of 1 orange, 1 tsp. cinnamon, 1/4 cup candied fruit, 1/2 tsp allspice, 1/2 tsp cloves, 2 lbs lean beef, 3 cups raisins, 1/2 lb citron, 1/2 cup molasses, 2 tsp salt, 1/2 cup brandy, 1 lb suet, 1 cup currants, 1 cup sugar, 1/2 cup sherry, 1 cup cider.

"Chop beef and suet very fine. Mix. Add chopped apples. Seed raisins, chop candied fruit, lemon and orange peel. Slice citron. Add currants, spices, salt to meat and suet. Mix. Add sugar, molasses, lemon and orange juice. When well mixed add brandy, sherry and cider.

"It should stand several days before using to ripen and should keep all winter. Remember that the liquor is added to 'keep' the mince meat, not especially for flavoring, as the quantity is so small that this is disseminated in cooking."

If I test the recipe I will cut down on the meat, increase the fruit and double the quantities of brandy, sherry and cider. If you try it let me know how it comes out.

Oh, I forgot, at the bottom of the recipe it says, "Use the Enterprise Meat and Food Chopper." Good Luck!

(Always happy to receive reader's stories about antiquing and collecting. Material sent becomes the property of this column and cannot be returned. For free list of hundreds of books on antiques send 9x12 self-addressed envelope with 12 cent stamp. Write Joel Sater c/o this newspaper.)



—photo by Alex Rebar Mrs. Carl V. Zoolkoski

Dallas teacher wed in Kingston, Nov. 21

Mary Elizabeth Croughn became the bride of Carl V. Zoolkoski at noon Nov. 21 in St. Ignatius Church, Kingston. The bride is the daughter of Mr. and Mrs. William H. Croughn, Kingston. Mr. Zoolkoski son of Martha Zoolkoski, Kingston, and the late John Zoolkoski.

The double ring ceremony was performed by the Rev. Thomas J. Hannigan. Rev. Donald M. Richardson of the Bethel Baptist Church offered meditation and prayer. Soloist was Ben Roberts and organist was Christine Donahue.

The bride, escorted by her father, wore a gown of white crepe marocaine designed with knife pleated bodice, long full sleeves and semi-full skirt. Her floor length cage veil was arranged from a matching pill box with Dior bow trimmed in pearls and cut crystals. She carried a cascade of white roses and princess pink sweetheart roses, baby eucalyptus foliage.

Maid of honor was Jean Croughn, sister of the bride. She was attired in a gown of Nile green silk chiffon designed with high neck and long sleeves and trimmed with Venise lace and velvet ribbon. Her headpiece was floor length veiling of matching Nile green. She carried a hand bouquet of pink pompoms and princess pink sweetheart roses encircled with seafoam foliage.

Best man was Donald Koval. Ushers were Jerome Rivers and Roland Schmidt.

Immediately following the wedding a reception for the bride and groom was held at the American Legion, Wilkes-Barre.

Pre-nuptial parties were given by Mrs. Wilbur Carlson Jr. of Lansdale; Beverly Eldridge, Dorothy Gughan and Suzanne Gaughan, cousins of the bride; and sisters, Jean and Debbie Croughn. The couple were also entertained by Mr. and Mrs. Donald Koval.

The bridal party was entertained after the wedding rehearsal by Martha Zoolkoski and Mrs. Robert Charles, mother and sister of the bridegroom.

The bride, granddaughter of Mr. and Mrs. John Gaughan of Dallas, is a graduate of Kingston High School and Bloomsburg State College. She is a teacher in the Dallas School District.

The bridegroom, a graduate of Swoyersville High School and Wilkes College, is associated with Bache & Co. After a wedding trip, the couple will reside at 116 First Ave., Kingston.

Priscilla Reese in Tau Sigma Pi

Priscilla E. Reese, daughter of Mr. and Mrs. Thomas E. Reese, 126 1/2 Franklin St., Dallas, was recently initiated into the Tau Sigma Pi Sorority at Bloomsburg State College.

Priscilla is a 1969 graduate of Dallas Senior High School. She is a sophomore at Bloomsburg and is studying for a B.S. degree in Elementary Education, majoring in biology.

She is also a member of the choral group at the college.



Priscilla Reese

Rotary Anns view Cyprus trip slides

A slide program illustrating Mrs. Carlton Davies' trip to Cyprus was presented at the regular monthly meeting of the Dallas Women of Rotary held recently at the Irem Temple Country Club. Mrs. Davies traveled to Cyprus to attend the wedding of her daughter, Linda, in August.

Highlights of the presentation were slides of the Greek Orthodox Church in which Linda was married to John Palesis, a Cypriot now studying and teaching at Temple University, Philadelphia. The wedding ceremony, which Mrs. Davies described as "very different and very beautiful," climaxed a trip which included whirlwind tours of London, Athens, and Rome.

In London, the Davies were guests of younger daughter Diane's Rotary Exchange "families." A Rotary Exchange student in 1968, Diane lived in England with four families, all of whom turned out to greet the senior Davies and host sightsee-

ing expeditions following the couple's arrival there Aug. 16.

Following Mrs. Davies' talk, Mr. Robert Coscia presented finalized plans for the Christmas dinner dance to be held Saturday, Dec. 19 in Hotel Sterling's Crystal Ball Room.

Mrs. George Lopatofsky, wife of the Rotary District Governor from Tray, Pa., was introduced by Mrs. Earl Phillips. Mrs. Lopatofsky reminded the Rotary Anns of the coming conference at the Pocono Manor April 23 to April 25.

Mrs. R. Spencer Martin presided.

WSCS plans Christmas bazaar

The annual Christmas bazaar, sponsored by the WSCS of the Trucksville United Methodist Church, will be held Dec. 4 from 10 a.m. to 11 p.m. in the Trucksville Educational Building.

Items to be featured at the bazaar include Christmas cards, decorations, stuffed animals, handknit and crocheted items, aprons and many handmade articles.

There will be a bake sale, light snacks for lunch, and a cafeteria supper.

Committee members for the affair are: bazaar co-chairmen, Mrs. Allan Nichols and Mrs. Raymond Metzgar; cafeteria supper, Mrs. Harold Croom, Mrs. Ernest Norrie, Mrs. Thomas Williams; bake sale, Mrs. Byron Shortz and Mrs. Robert Kleiner; and publicity, Mrs. William Long.

Dallas Kiwanis women hear weather program

A program entitled "Weather Witchery" was presented by Bell Telephone Co. at the meeting of the Dallas Women of Kiwanis at Irem Temple Country Club recently.

Janet Farr of Bell showed slides depicting the knowledge gained by man over the years concerning weather. She also explained the great part played by the telephone company in developing the instruments used to further study in this field.

Mrs. John Blase presided at the regular business meeting. Mrs. Farr and Mrs. Blase won birthday gifts.

The next meeting of the Kiwanis women will be held Dec. 16 at the Country Club.

to entertain family Thursday

Mrs. Harry Ohlman, Grandview Avenue, Dallas, will have as Thanksgiving guests, her son and daughter and their families, Mr. and Mrs. Charles Wisner, sons, Chip, Rob and Jeff, of Norristown; and Mr. and Mrs. H. Lee Ohlman, children, Scott and Gary, of Fayetteville, N.Y.

For built-in ranges and ovens, hood fans are popular. The most efficient ones carry odors, heat, and gases directly outside through ducts, says Helen E. Bell, extension home management specialists at the Pennsylvania State University.

entries open for 1971 chicken cooking contest

A chicken recipe worth \$10,000 will take top honors at the 1971 National Chicken Cooking Contest, with the cook-off scheduled for June 5 in Ocean City, Md. Entry blanks are now available, with the contest entry deadline set for March 1.

Second prize will be \$5,000, third \$3,000 and fourth \$2,000 in

Music—whether its the rock variety or classical—should be heard at reasonable volume levels.

this major food event, sponsored by the Delmarva Poultry Industry in conjunction with the National Broiler Council and Best Foods Division of CPC International. Entry blanks are available in some grocery stores or may be obtained from the National Chicken Cooking Contest, Rt. 2, Box 47, Georgetown, Del. 19947.

31st anniversary

Mr. and Mrs. William Ross, Lake Road, will celebrate their 31st wedding anniversary Nov. 30. They have one son, Robert, who is married and is teaching in New Jersey.

birthday honors

Mrs. William MacMillan, Noxen, will be hostess at an open house in honor of her mother, Mrs. Charles Patton, Nov. 28. Mrs. Patton will observe her 85th birthday anniversary.

1/4 c. toasted sesame seeds (toasted in 350 oven for 10 minutes)

1/4 c. melted butter or margarine

Mix sesame seeds with butter and pour over fish in shallow baking dish. Then combine:

3 c. soft oatmeal bread cubes
1 t. salt
one third c. melted butter or margarine
1/2 t. thyme
1/4 t. pepper

Spread on fish. Bake in 375 oven about 30 minutes. Serves six.

TOMATO CASSEROLE

2 c. stewed tomatoes
1 bay leaf
1 small onion, minced
pinch oregano

Mix ingredients in saucepan; thicken over low heat with 1 T. flour or corn starch. Pour into casserole. Sprinkle with croutons flavored with garlic butter. Bake in 350 oven until brown

EMERALD DRESSING

1/2 c. soy oil
one sixth c. salad vinegar
1/8 c. chopped onion
1/8 c. minced parsley
1 T. finely chopped green pepper
1 t. honey
1 t. sea salt
1/4 t. paprika
pinch each of garlic, oregano

Combine all ingredients in jar or blender. Cover and set aside for one hour. Shake five minutes or blend thoroughly before serving. Makes enough for one generous tossed salad.



Tooties Denmon believes "you are what you eat"

A year ago, Tooties Denmon would have laughed if you suggested that she was about to become a health food enthusiast. She regarded her oldest son and daughter-in-law, both of whom adhere to strict health food diets, with a wary eye: she liked to eat and she was darned if she'd spend her time eating wheat germ or whatever it is that health nuts are supposed to enjoy. No, sir, the health food fad wasn't for her.

Or at least it wasn't until she saw what it had done for her son Warren and daughter-in-law, Sandy. Sandy's boundless energy and enthusiasm amazed her; so, too, did her grandchildren's lack of colds and sniffles. But most incredible was Warren. For years, he'd been plagued by psoriasis, a condition which had persisted despite prolonged "doctoring" by the best medical authorities. Almost by chance, Warren turned to Dr. Samuel Getlen, a Trenton, N.J. physician turned nutritionist who believes very strongly that "you are what you eat."

After a few months on Dr. Getlen's health diet, Warren's psoriasis was remarkably improved and Tooties admits she was impressed. She made an appointment with the nutritionist and, well, it's been wheat germ ever since.

Actually, wheat germ is only part of the story. Tooties has learned to substitute health foods for such commodities as bleached flour, granulated sugar, salt, and butter, and finds that it's not difficult to do at all.

Last week, in fact, she made a "chocolate" cake for her brother-in-law using carob

instead of chocolate, soy flour instead of bleached flour, raw sugar instead of white sugar, sea salt instead of mined salt, and safflower margarine instead of butter. She mixed the batter up, baked it—and held her breath. Since her sister is considered "the cook in the family," she was a bit apprehensive that her brother-in-law would vote thumbs down on the cake. When he insisted she share the recipe with her sister, Tooties was gleeful.

How have her husband, Andy Denmon and son, Andy Jr. taken to the ideal of health foods? No problem, Tooties says; most of the time they're unaware they're eating anything different from before and some of her recipes have even been improved by the substitutions she employs. As much as she believes in health foods, though, she doesn't proselytize. When company comes for supper, she serves meals they'll be comfortable eating and keeps "regular" foods such as granulated sugar on hand for more squeamish guests.

Tooties' Baked Sesame Fish fits the bill for company or family—nutritious and delicious! She serves the fish with a Tomato Casserole (she uses stewed tomatoes which she grows organically; canned tomatoes may be used instead), a tossed green salad with Emerald Dressing, and fresh fruit or Sesame and Honey Candy. When she serves Sauterne with the meal, Tooties is hedging just a bit since all alcoholic beverages are prohibited by her nutritionist.

BAKED SESAME FISH
2 lbs. fish filets



THE DALLAS POST—photo by Alex Rebar

Tooties Denmon tosses a salad which she prepared with her own Emerald Dressing.