

Antiquing with Joel Sater

"A FORD, IS A FORD...BUT NOT ALWAYS"

"Since the early 1900's no automobile name...has been so widely used or so widely known as the Ford signature," says George Damman in his new book ILLUSTRATED HISTORY OF FORD 1903-1970. During the first fifty years of the twentieth century the Ford was probably more important as an American symbol than the bald eagle. And the most important Ford was the Model T.

Over fifteen million model T's were built and sold from 1908 to 1927 and that was a lot of cars for a sprawling nation with no decent roads to drive them on. Perhaps that was the magic of the Ford. The old model T didn't seem to care where you drove it. Somehow or other it got you there and back, roads or no roads.

But what most people and many antique car buffs don't know is that during these halcyon years you could build your own Ford without ever using a single part manufactured by Henry's company. So fabulous was the impact of the mass produced Ford that thousands of small manufacturers established themselves in lucrative business making and promoting parts to be used exclusively on the Model T.

In short, the brilliant pattern of standardization established by Henry Ford created and supported an entire industry operating in direct competition with itself. The industry even supported its own 200 page monthly magazine called "The Ford Owner." The latter began publication in 1907 and continued successfully well into the 1920's.

It survived on advertising from industries completely independent of The Ford Company. Each claimed that the addition or substitution of the part for the Model T which it made was superior to and would perform better, longer or at lower costs than those provided by Ford as standard equipment.

Whether they did or not doesn't matter. The interesting thing is the way American car lovers have come full cycle. The success of the Model T lay in the fact that it never wore out. A replacement could be readily purchased for any worn out part. Style didn't matter because it never changed during all these years. "You can have any color you want as long as it's black," said Henry Ford. Today, after half a century of model changing every year by Detroit, catering to our craving for status, we find the Volkswagen and to some extent the Jeep offering the same sort of Model T. timelessness.

You old car buffs should make it a point to add a copy of Mr. Damman's book to your library. It has a picture of every legitimate Ford ever made. I hope he sells enough copies to make it worth his while to do illustrated histories of the other motor car companies.

(Always happy to receive readers 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.)



THE FORD OWNER magazine proclaimed itself to be "...an independent monthly having no connection with the Ford Motor Company...serving the best interests of the dealers and owners of Ford cars..." You could build yourself a Ford by ordering from its advertisers without using a single Ford-made part.



Seated at the speaker's table at the annual Christmas party of the Altar and Rosary Society of Gate of Heaven Church were, left to right: Mrs. Vincent Correale, Mrs. Joseph Canfield, Mrs. Frank Savage, the Rev. Thomas Jordan, the Rev. Stephen McGough, Mrs. Robert Cartier, Mrs. Willard Whalen. Standing: Mrs. Joseph Gries, Mrs. Donald Hale, Mrs. John Thompson, Mrs. Thomas McFadden, Mrs. Joseph Gryboski, Mrs. Joseph Turpak, Kay Kalafsky.

entertain often;
make it simple

One of your resolutions for 1971 could be "I will entertain more often and try to make entertaining simple."

To help you meet your goal, you may wish to study a correspondence course on entertaining, suggests Lillian B. Jamgochian, Extension Home Economist, Luzerne County.

Available from the Pennsylvania State University, "Guides to Entertaining" is a course designed to help make entertaining simple and fun. The course includes numerous menus and recipes for company breakfasts, dinners, buffets, smorgasboards, coffee hours, teas, and special family occasions. The course also suggests table decorations, games for school age parties, and correct clothing to wear for various occasions.

To get this complete home study course, send you name and address with \$4.25 to ENTERTAINING, Box 5000, University Park, Pa. 16802. Make your check or money order payable to The Pennsylvania State University. All material will be mailed promptly. You can study at your convenience and then file the course for easy reference.

Lake Brownies observe Christmas

Harveys Lake Brownie Troop 623 held their Christmas party at the Lake Elementary School Dec. 15. Junior Scout Troop 638 of Harveys Lake, under the direction of Joan Davidson and Marge Garringer, entertained the Brownies with a play entitled "The Pied Piper of Healthy Town." Refreshments were provided by mothers of Brownie and Junior Scout troops.

Gate of Heaven Altar and Rosary observe Christmas

The Castle Inn, Dallas, was the setting recently for the annual Christmas party of the Altar and Rosary Society of Gate of Heaven Church, Dallas. Mrs. Vincent Correale was master of ceremonies. Mrs. Frank Savage was chairman and Mrs. Joseph Canfield, co-chairman.

Other chairmen were Mrs. Joseph Gries, entertainment; Mrs. Donald Hale, Mrs. John Thompson, reservations; Mrs. Thomas McFadden, Mrs. Kay Kalafsky, refreshments; Mrs.

Joseph Gryboski, publicity; Mrs. Joseph Turpak, programs. Moderator was the Rev. Stephen McGough. The Rev. Stephen McGough is assistant pastor.

A Christmas reading and movie were presented by Mrs. Joseph Gries. The evening was highlighted by the appearance of the Gate of Heaven Youth folk group, who also led the guests in carol singing.

Mrs. Robert Cartier is outgoing president of the Society. Mrs. Willard Whalen is the new president.

Judy Carter shares Christmas cookie secrets

For longer than she can remember, Judy Carter has enjoyed cooking with her mother in their family home in Loyalville. When just a youngster, Judy would help stir and mix all the food that her mother, Betty Carter, was preparing for the family's meals. Betty insists that, unlike most youngsters eager to help out, Judy really was a help.

The years spent by her mother's side in the cozy farmhouse kitchen have stood Judy in good stead. A June graduate of Lake-Lehman High School, Judy had taken a job as a dish washer at Gus Genetti's Hotel, but was advanced to a salad girl's position after her boss discovered her flare for cooking. When one of the three cooks at the hotel went out on vacation, Judy was asked if she'd substitute for him. She did such a good job that she's been wearing a chef's hat ever since.

At Christmastime, the Carter's kitchen is especially fra-

grant with all the spicy smells of the yuletide season. Judy and Betty spend hours and hours together sharing a friendship that is unusual between mother and daughter nowadays and baking holiday goodies for neighbors and friends. They usually make up special packages of cookies for shut-ins, widows, and other persons who might not have a merry Christmas without a little outside help.

Each of the delicacies prepared for Christmas giving is wrapped separately in small squares of plastic wrap and then piled neatly into decorated coffee cans. A bright bow on top is all that's needed to complete the cheerful package.

Judy and Betty bake most of the holiday cookies just one week prior to Christmas. Baking earlier than that, Judy laughs, is simply an open invitation for father Bud and brother Jim—a junior at Lake-Lehman—to "snitch" goodies! Pecan Cookies, Lithuanian

Altar and Rosary enjoy gala party

The Continental Inn, Luzerne-Dallas Highway, was the scene of the annual Christmas party of St. Therese's Altar and Rosary Society recently. Punch was served as guests arrived. Chairman of the affair was Mrs. John Luke.

A musical program was presented by Sharon Mooney, Ann Fabian and Mary Stuart of College Misericordia. They were accompanied by Miss Mooney on guitar.

Mrs. John Carey was introduced as toastmaster and presented the Rev. Joseph Sammons, moderator, with a gift. Mame Biltheiser was remembered with a cake on the occasion of her 83rd birthday this month. Mrs. Carey in turn was presented with a gift on behalf of the Society for her fine work as past president.

Father Sammons formally installed officers of the coming year: president, Mrs. Chester Molley; vice president, Mrs. Robert T. Yarashus; secretary, Mrs. Thomas Carr; treasurer, Mrs. John T. Luke; financial secretary, Mrs. Thomas Ochman; and corresponding secretary, Mrs. Frank Wallace. Mrs. Myron Mickiewicz and Mrs. Thomas Strum were appointed publicity co-chairmen.

Mrs. Carey presented a Christmas reading in the form of a pageant in which the officers participated. Christmas Carols were sung by all, accompanied by Jean Inman.

The evening ended when Santa Claus, Atty. J. M. Reinert, arrived with gifts for all.



Diane L. Hozempa and Bradley E. Bryant

area couple plan August wedding

Mr. and Mrs. Marcus F. Hozempa, 97 Midland Drive, Dallas, announce the engagement of their daughter, Diane Lenore, to Bradley Evans Bryant, son of Mr. and Mrs. Joshua E. Bryant Jr., of Shawnee. Miss Hozempa is a graduate

of Dallas Senior High School and is presently attending Wilkes-Barre Business College. Mr. Bryant is a graduate of Lake-Lehman High School and is associated with his father at Bryant's Mobile Homes, Dallas. An August wedding is planned.

the Archer Mohrs visit friends in area

An American couple, presently living in Belgium spent last week with friends in Pennsylvania and the Back Mountain. One of the most frequently asked questions of them was what has been the greatest change in their lives since moving to the small European country.

Mr. and Mrs. Archer Mohr, former residents of Dallas, had different answers to the question.

Better known to a host of friends and ex-neighbors as Dee, Mrs. Mohr said the biggest change for her was that "no one speaks my language."

The popular couple live in Liege, Belgium, where Flemish and French are spoken. Before settling in the river city, they both took cram courses in French. For several weeks they were taught French eight hours a day, and were allowed to speak in French only. The courses were known as "total immersion."

Dee, who also had taken French in college, is trying to perfect her skill and proficiency in the Romance language. She has lessons in French one day a week—for two hours. She has progressed greatly beyond the "La Plume de ma tante" stage.

Mr. Mohr, who is manager of RCA's plant in Liege, has found working conditions to be different from those in the Mountaintop plant, where he formerly worked. The overseas plant is a brand new structure, and according to pictures shown by the Mohrs, is an exceptionally attractive building with well-planned grounds. There is a small number of Americans working there, representing approximately 35 American families, but the majority of employees are native Belgians.

Although they have lived in Liege since May, this trip back to the States was the first one together for the Mohrs. Mr. Mohr was here primarily on business, and Mrs. Mohr just "wouldn't be left behind."

She declared it gave her an opportunity to buy spices, special soap and other small items that she can't find in her new home. How well are stores stocked there? Many luxury items and prepared mixes and such foods cannot be bought, according to the ex-Dallasite.

"Steak is very expensive and not as good in quality as here."

She explained that veal is the best buy in meats, and chicken is a fair buy. Each customer has to bag his own groceries.

"There are supermarkets, and I was beginning to think they were fairly good until I saw the new ones going up or that are already opened in the Back Mountain."

For ten years, Dee and Arch lived in Dallas. They were enthusiastic members of the Harveys Lake Yacht Club and participated in many sailing events. They also enjoyed a good game of bridge.

The Meuse River, flowing from northeastern France through eastern Belgium and on to the North Sea, presents a beautiful scenic picture from the Mohrs' ninth-floor apartment windows. However, there is no sailing on the river, and this is one activity Mr. Mohr particularly misses.

Bridge players will hunt high and low in any new location for other bridge players, and that is what the Mohrs did—she manages to play twice a month with other American woman; Mr. Mohr less often.

Twin daughters are completing their senior year at Ithaca College, but spent most of last summer with their parents. The girls will be flying soon to join their parents in Belgium for the Christmas holidays.

The long flights back and forth across the Atlantic Ocean seem to be getting routine for all four family members. It's just as well this is so, as the family will be living in Liege for at least three years and probably longer.

A ware of their many opportunities for travel, the peripatetic twosome have visits to other countries in their plans. They have motored already over most of Belgium, and have made extensive trips to The Netherlands, Germany, Switzerland and Austria.

There is not too much time to be lonesome, Dee assured her Back Mountain friends—with the traveling, et al. Also, in the eight months they have lived there, they have had 20 to 25 visitors from America—either personal friends or business acquaintances, as guests in their home.

While here, both of the Mohrs tried to see as many friends as possible. But, as this was impossible due to lack of time, they wanted to wish everyone a "Merry Christmas and a Happy New Year."



—photo by Alex Rebar

A professional cook, Judy Carter enjoys baking so much that she finds time to make Christmas cookies even on her day off.

Pecan Cookies

- 2 C. ground pecans
- two thirds C. sugar
- 1/2 t. salt
- 2 unbeaten egg whites
- one third C. strawberry jam
- 18 candied or maraschino cherries cut in half

Combine pecans and sugar. Add egg whites and mix until mixture is completely damp.

Form small balls (mixture will be moist); place on ungreased cookie sheet and press a small hole in each ball with fingertip. Fill with strawberry jam. Top with cherry half cut side down.

Bake in moderate oven (350 degrees about 15 minutes). Remove from cookie sheet at once.

Lithuanian Butter Pasteries

- 1/4 lb. butter
- 1-3 oz. pkg. cream cheese
- 4 t. sugar
- 1/2 t. salt
- 1 c. flour (sifted)
- 1 can skinned apricots

Cream butter and cheese. Add 3 teaspoons of the sugar, all of the salt and all of the flour. Chill in refrigerator 1 or 2 hours.

Add 1 teaspoon sugar to the can of apricots (Judy uses Solo apricot cake and pastry filling). Cook to a mash consistency (about 10 minutes). Roll dough out thin. Cut into 2 inch squares. Place one teaspoon of apricot mash in center of each square. Fold over corners toward the center.

Bake in 400 degree oven approximately 20 minutes.

White Anisette Cookies

- 2 C. sugar
- 1 lb. or 2 C. white shortening
- 9 eggs
- 2-1 oz. bottles anise extract
- 1/2 C. milk
- 7 T. baking powder
- 7 C. flour
- 1 t. salt

Mix as you would for a pie crust, using approximately 1/2 cup additional flour to make a stiff dough. Drop from a teaspoon onto an ungreased cookie sheet. (Do not make cookies too big as they rise in baking).

Bake at 400 for 10 minutes. When cool, frost cookies and sprinkle with coconut petites or colored sugar. Recipe may be halved to yield fewer cookies.