

## Jackie Sheehan Combines Musical and Culinary Skills

You don't have to be Italian to cook Italian, as Jackie Sheehan proves whenever she serves spaghetti alla Carbonara. Neither Jackie nor her husband, John, is Italian, but that special spaghetti—well, "Mama-mia—that's a spicy meatball!"

The sauce combines slivered bacon and prosciutto with egg yolks and parmesan cheese to make a dish about which dinner guests in the Sheehan home on Overbrook Road, Dallas, have been known to rave. Jackie completes her menu by serving Caesar salad, garlic bread, red wine, along with spumoni ice cream and black coffee for dessert. For a festive touch, the Sheehans serve a liqueur such as B and B, Galliano, or Marsala.

A native of Springfield, Ohio, Jackie brought the recipe for her Caesar salad to the Back Mountain community when she moved here as a bride five

years ago. Jackie recalls that the more rural aspects of Dallas—especially the mountains—look some getting used to after the flatlands of Ohio, but she says that when she visits her native state now, "I miss the mountains terribly."

She has abundant opportunities to enjoy the mountains during the weekends she and John and their two button-nosed children—Heather, 4, and John, 2—spend at a hunting club near Mehoopany. John, who is an ardent hunter and fisherman, is one of the club's 20 or more members, and Jackie, who does not hunt or fish, has adopted the same philosophy as the other members' wives—if you can't beat 'em, join 'em!

Jackie's own interests are primarily musical. A music major at the Indiana University in Bloomington, Ind., before her marriage, she is now the organist and choir director at the

Prince of Peace Episcopal Church in Dallas. In addition to these responsibilities, she is a violinist with the Wilkes-Barre Philharmonic and gives piano lessons in her home (not surprisingly, young Heather is one of her more apt students).

Although Jackie insists that she would rather spend her time practicing the piano than cooking, persons who have had the good fortune to enjoy both her musical presentations at Prince of Peace Church and her spaghetti alla Carbonara will no doubt agree that she can do both things quite well.

**Spaghetti alla Carbonara**  
3 slices bacon, cut julienne  
4 T. butter  
½ C. julienne-cut prosciutto  
2 egg yolks  
1 C. grated parmesan cheese  
1 lb. spaghetti, cooked and drained

Brown bacon in butter; mix in ham until lightly browned. Beat egg yolks, then stir in ¼ C. of cheese.

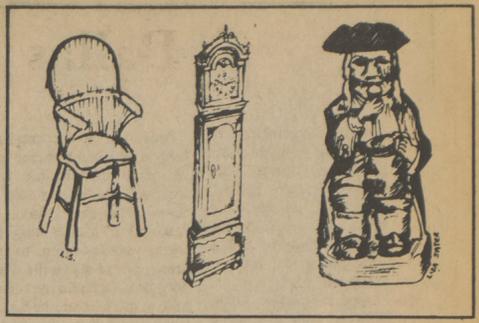
Toss hot spaghetti with bacon mixture, then immediately with egg yolk mixture. Serve quickly, sprinkled with remaining cheese.

Serves 4 to 6 persons.  
**Caesar Salad**  
6 T. olive oil  
1 clove garlic (crushed)  
1 C. bread cubes  
2 large heads romaine lettuce  
¼ C. salad oil  
½ C. grated parmesan cheese  
¾ t. salt  
freshly ground pepper  
1 raw egg  
1 large lemon OR 3T. lemon juice

Combine olive oil and garlic; let stand overnight. Wash and dry greens; break and chill.

Place greens in large bowl, sprinkle with salad oil and ¼ C. garlic oil. Toss. Sprinkle with cheese, salt, and pepper.

Break egg on top; squeeze lemon juice over all. Toss until egg is blended completely. Toss croutons in rest of garlic oil; add to salad. Toss and serve. Make 4 to 6 servings.



Windsor Chairs, Grandfather's Clocks and Toby Mugs can each be found in a wide variety of styles and shapes based on a single theme.

antiquing  
with Joel Sater

Notes for beginners about . . . .  
**Toby Mugs, Grandfather Clocks and Windsor Chairs:**

Rumor has it that the original Toby mug was inspired by a farmer from Yorkshire, England, Paul Parnell. There was a popular ballad called "The Brown Jug" with a central character a toper named Toby Philpot.

Drinking mugs modeled to appear like a stout and genial "boozer" with bulbous nose, squat body and short, stumpy legs appeared in the 1760's. The figure usually held a jug or a glass and the complacent satisfied and bleary-eyed expression on his face suggested that the contents were more powerful than camel's milk. But it seems that the character drinking mug didn't actually get tagged "Toby" until farmer Parnell died in 1810.

Early Toby Mugs were in soft mellow colors frequently with delicate surface crackings. Due to the pattern of coloring with one color being applied before firing and later fused with the glaze the finish was so distinctive that genuine early mugs are impossible to imitate or counterfeit. Colors got livelier in the 19th Century. (Read more: John Bedford's TOBY MUGS; Wyles' GOOD SIR TOBY.) Grandfather Clocks were hand made in Europe as early as 1680. They were the first type of clock to be made in the Colonies. In 1791 Thomas Harland put them on the production line and created the world's first manufactured product. Many fine early Grandfather clocks can be found in the shops at reasonable prices. Allowing for things like condition and craftsmanship, those made in

America command the highest prices. Other smaller types of clocks began to appear after 1800. (Read more: Any clock book by Brooks Palmer.)

Windsor Chairs got their name from where they were first made, Windsor, England. But their light delicate styling as adapted in the American Colonies has made the most desirable ones more "early" American in feeling. Though usually associated with New England those made in America first appeared in Philadelphia about 1725. Windsor chair characteristics: Wooden pine seats (usually), spindle back of hickory turned legs. When we see them today many appear in the natural wood finish but in reality, the original ones were usually painted in dark green, yellows and blacks. Low-back, comb-back, fan-back, hoop-back, loop-back were names for the most frequent styles. There were many variations from chair to chair according to the whim of the maker. The early ones are rare and command prices sometimes in four figures. Windsor are among the most imitated of the 18th Century furniture styles. (Read more: Ormsbee, WINDSOR CHAIR.)

(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 care of this newspaper.)

## West Side Women Set Dates for Antique Show

The West Side Junior Women's Club of Kingston will hold their 10th annual Antique Show, Sale, and Exhibit, Sept. 22 and 23 at the Independent Ballroom on South Sprague Avenue, Kingston Corners. The hours Sept. 22 are from 11 a.m. to 10 p.m. and from 10 a.m. to 9 p.m., Sept. 23.

The show will feature 18 antique dealers exhibiting and selling a complete line of antiques. The dealers will represent varying areas from New York to local communities.

A snack bar will offer homemade baked goods with sandwiches and hoagies during the

entire show. Antique enthusiasts will find the show easily by driving to Kingston Corners, the intersection of Market Street and Route 11. Directional markers will be used to point out the two block route to the Independent Ballroom on South Sprague Avenue.

The show welcomes all visitors and tickets may be purchased at the door. Ample parking is free and easily available. The West Side Junior Women's Club Antique Show is held annually to help sponsor the club's involvement with area mental health programs and scholarships.

Mrs. George Schall is serving as chairman with Mrs. James Schilling as co-chairman. Mrs. Laning Harvey III, club president, was named honorary chairman.

**Bride Elect Honored At Outdoor Supper**

Mr. and Mrs. A. DeWitt Smith, Goodleigh Farms, Dallas, and Mr. and Mrs. Gordon S. Dietterich, Jr., 226 Machell Ave., Dallas, entertained at a shower and outdoor supper party recently at the Smith home in honor of Leslie A. Vivian and her fiancé, Donald L. Irving, Oxford.

Miss Vivian is the daughter of Mr. and Mrs. John R. Vivian, Huntsville. She will become the bride of Mr. Irving, Aug. 28 in the Shavertown United Methodist Church.

## Family Picnic for Welcome Wagon Club

The Welcome Wagon Club of Wyoming Valley will hold a family picnic Aug. 8 beginning at 12 Noon, rain or shine, at Wasco's Glen, Dallas.

Concessions are available or members may bring their own picnic lunches. Contact Janet Wev at 675-1369 for reservations. All club members and new-comers to the area are invited.

The Welcome Wagon Club's board members are reminded to attend the board meeting Aug. 4 at 8 p.m., at the UGI Building, Kingston.

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Photo by (Alex Rebar)

John Sheehan is intent on getting his share of cookies during snack time in the Sheehan yard on Overbrook Road, Dallas. His mother, Jackie, and sister, Heather, look on.

## Books About Drugs

### At Children's Annex

A new book called *Drugs and You* by Arnold Madison is available at the Children's Annex of the Back Mountain Memorial Library. This book describes the major drugs being used today and their history. It shows how drugs can affect your health, schooling, career and future. Through the experiences of medical experts, drug users, and abusers, the reader will see how drugs can be used to help as well as hurt. He will also learn about the illegal traffic in drugs and what is being done to stop it.

Many questions such as "What is a drug anyway?," "Who takes them and why?," "What kinds of effects do they have on the mind?" and "What do they do to the body?" are answered in this book. This book will give an increased understanding and appreciation of one of the most pressing problems facing young people growing up in the 1970's.

Drugs and their ever-increasing abuse have become an every-day reality for many young people. A book titled *What You Should Know about Drugs* by Dr. Charles Gorodetzky and Dr. Samuel Christian gives plain facts in plain language about dozens of different drugs from glue to heroin—including marijuana, LSD, sedatives, stimulants, narcotics and alcohol. The authors are two doctors who have long been interested in the study of drugs. Quoted throughout the book are personal accounts of boys and girls, who tell frankly and often movingly why they started using drugs and the experiences that followed.

Another book available in the Children's Annex is *The Good Drug and the Bad Drug* by John S. Marr, M.D. The good drug is medicine from a doctor. The bad drug is "dope." Dr. Marr explains how one's body and mind react to a bad drug.



Medora Beidleman, daughter of Mr. and Mrs. James B. Beidleman of 81 Mt. Airy Road, Shavertown, recently celebrated her first birthday with a cook-out at her home.

## Lingers Visit

Vacationing at the home of Mr. and Mrs. Francis Lewis, Lehman, are Mr. and Mrs. J. Robert Linger and Susan and David Linger of Denver, Colo.

## Back Mtn. Girls Vie For Miss Pocono Title

It is possible that Bert Parks may sing his famous "Miss America" song to a Back Mountain girl, come Atlantic City and 1972. At least that's what Karen Passarella and Karen Fry, contestants in the Miss Pocono 1972 Pageant to be held at Lake Wallenpaupack High School, are fervently hoping.

Miss Passarella, the daughter of Mr. and Mrs. Michael Passarella, Pine Street, Oak Hill, is a graduate of West Side Central Catholic High School and will begin her third year of studies in child psychology at College Misericordia this fall.

Karen Fry, the only other contestant from Luzerne County, is also a West Side Central Catholic High School graduate. The daughter of Mr.

and Mrs. Joseph Fry, Davis Street, Trucksville, she is a music major and will begin her third year at Wilkes College in September.

The Miss Pocono Pageant is sponsored by the Newfoundland Theater League. Preliminaries will be held tomorrow night at 8, with finals set for Saturday at 8 p.m. Frank Blair, news broadcaster for the Today show on NBC-TV, will serve as master of ceremonies.

The winner of the Miss Pocono contest will win a scholarship and an opportunity to compete in the Miss Pennsylvania contest in 1972—an opportunity which represents a big step toward participation in the Miss America contest.



Karen Passarella



Karen Fry

## Scotch Pollution That's the Spirit

Industry, which has polluted the air in America's metropolitan areas, contributes a fresh, exhilarating touch of its own in the Highlands of Scotland. While the residents here must contend with sulfurous industrial smoke and carbon monoxide, Scots, instead, inhale an air where the ever-present moisture carries nature's perfumes in each droplet. Part of those perfumes, that is still a whopping slice out of total Scotch production that drifts away—more's the pity!—when it should be maturing.

Evaporation during the maturing process, according to the research department of Black & White Scotch, accounts for over 15 million gallons a year that are wafted by the gentle breezes through lag and clume—over scurr and creag.

Though the loss from distilleries with such picturesque names as Dalwhinnie, Glenkinchie, Knockduh and Craigellachie is proportionate, that is still a whopping slice out of total Scotch production that drifts away—more's the pity!—when it should be maturing.

## FED-UP Campaigns For Unit Pricing Bill

Pressure is mounting by area consumer groups for the Pennsylvania Legislature to pass Unit Pricing Bill, H.B. 758, a law which would compel retailers to use unit pricing—described as a system designed to help shoppers compare prices on grocery items, and also enable them to compare prices of small, medium and large packages of the same brand to determine how much, if anything, can be saved by purchasing larger sizes.

An area group, FED-UP (Fight Economic Deception and Unfair Prices) has begun an extensive campaign urging consumers to ask for unit pricing in stores where they shop. The group, which invites Back Mountain consumers to join it, has been instrumental in bringing the concept of unit pricing to the attention of the public.

Managers of the three food chain stores in the Back Mountain were contacted to determine their attitudes toward the proposed pricing system.

Jack Hines, manager of Dallas Acme, said he had not heard anything on the system from Acme's headquarters in Philadelphia. "I don't know anything about it," he added.

Manager Hines said one innovation throughout his chain's stores is the program of dating for freshness. "We feel this will be of considerable help to consumers," he concluded.

However, Acme has begun experimenting with the system in several of its stores—under another store name—in California.

The new Weis Market's manager is Tom Mertz, who stated he had never worked in a store where unit pricing has been used. From what he knew about the system he felt it would not be of particular benefit to the customer.

A & P manager, Frank McCreary, was of the same mind as manager Mertz. "Personally, I don't know what good it would do for the consumer or the store," was his conclusion. One chain supermarket within range of the Back Mountain shoppers is the Giant Market, which introduced in June a computerized unit pricing system throughout its 16 stores.

William Hodin, chief buyer for the chain, has indicated he thinks the system a good idea. However, he noted expenses may increase due to the necessity of maintaining pricing procedures for thousands of

different items. The system can only be feasible in food stores doing a large volume of business. For example, in New York City it is required by law, but only by stores doing at least \$2,000,000 worth of business a year.

According to Mrs. Richard Rabin, chairman of FED-UP, many retailers and food packagers claim that unit pricing laws will actually raise food prices—because of the expenses of maintaining elaborate pricing procedures. She said critics say that unit prices completely ignore such important angles as quality, yield, convenience, taste. Mrs. Rabin believes the benefits far outweigh the counter-claims. "Throughout the United States," Mrs. Rabin said, "shoppers are saving up to 10 percent on their food bills. How? By making use of unit pricing in supermarkets to compare prices instead of trying to do the mathematics themselves."

The Dallas Post Has A Variety Of Wedding Stationery 675-5211

## BIRTHS

Mr. and Mrs. Leonard Hoyt of Kunkle announce the birth of a son, Shawn Casey Hoyt, July 12 Wilkes-Barre General Hospital.

The baby weighed 8½ pounds and was 20 inches long. His sister Kelly Sue is 3 years old.

Mr. and Mrs. Perry Patton, Noxen RD, announce the birth of a daughter July 15 at the Wilkes-Barre General Hospital.

Mrs. Martin Petroskas, Harveys Lake, is happy to announce the birth of her first grandchild, Richard Cronin, son of Mr. and Mrs. Richard Cronin of New Bloomfield. The baby was born July 12 in Holy Spirit Hospital, Camp Hill, and weighed nine pounds, two ounces.

The mother is the former Peggy Petroskas, daughter of Mrs. Petroskas and the late Martin Petroskas. The father is the son of Mr. and Mrs. Richard Cronin, 20 Reynolds St., Kingston. This is the first grandchild for Mr. and Mrs. Cronin as well.

Mr. and Mrs. Gene Scott announce the birth of a daughter, Melissa Jane, at the Tyler Hospital, Meshoppen, July 20. Melissa weighed 8 pounds ¾ ounces. The mother is the former Jane Traver, and this is the couple's first child.



The Dallas Post (ALEX REBAR)

One of the features of Gate of Heaven's Summer Fiesta is the doll booth, of which Marie Bellas is chairman. Shown in the foreground are Joanne and Mary Ann Bellas, and in the rear: Father Stephen McGough, Anna Polachek, and Mary Weir, Marie Bellas, and Loraine Hawk. The Fiesta will be held Aug. 5 through Aug. 7 in the church grounds on Machell Ave., Dallas. A spaghetti dinner will be served Saturday from 4 to 8 p.m.