



Three College Misericordia juniors, chairmen of planning committees for Parents' Weekend, discuss the schedule of activities for the two-day celebration which will be held at the college Oct. 9 and 10. Left to right are: Pat Allwein, cochairman of registration; Karen Joseph, registration; Beth Rokus, variety show.

## Disneyland is Theme Of Parents' Weekend

The weekend of Oct. 9 and 10 has been selected as the date for the annual Parents' Weekend celebration at College Misericordia, according to student chairman, Irene Gorman. The two-day celebration is designed to fetter the parents of the entire student body and will be concluded with Freshman Investiture on Sunday afternoon.

The theme of this year's Parents' Weekend, according to Miss Gorman, will be "Disneyland". The traditional variety show presented by the junior class Saturday will take its cue from the Disney characters.

A wide range of possibilities—Many nurseries stock several small flowering shrubs during the fall, says J. Robert Nuss, extension ornamental horticulturist at The Pennsylvania State University. These can sometimes be used to replace difficult flower beds.

## Kellys To Observe 23rd Anniversary

Mr. and Mrs. William R. Kelly, First Street, Warden Place, Harveys Lake, will celebrate their 23rd wedding anniversary Oct. 9.

The couple were married in 1948 in St. Ann's Chapel, Kingston, by the late Rev. Fallon. Their attendants were Mrs. Robert B. Shutts, sister of Mrs. Kelly, and Joseph J. Kelly, Mr. Kelly's brother.

Prior to moving to Harveys

acters. The variety show will be held in Walsh Auditorium.

Immediately following the show, the College Misericordia Parents' Association will hold a general meeting for all parents. During the meeting, four new members will be elected to the board of the association for the coming year.

Other events scheduled for the weekend include a picnic, a coffee hour with members of the faculty and administration, a buffet dinner, and a dance in Merrick Hall Saturday evening for all parents.

On Sunday, there will be a special Mass for the students and their parents held in the Blessed Sacrament Chapel. The Mass will be followed by dinner in Merrick Hall, and by Freshman Investiture ceremonies at 2:30.

During the Investiture, the entire freshman class will be welcomed as part of the traditions of the college. Sister

Lake this summer, the Kellys resided in Kingston for 10 years. Mr. Kelly is associated with Stegmaier Brewing Co., Wilkes-Barre.

### Fish Dinner Oct. 29

Elizabeth Harrison is chairman of the fish dinner, sponsored by the Friendship class of the Trucksville United Methodist Church, to be served Oct. 29 at the educational building, Trucksville. Tickets are available from the chairman; Ruth Pritchard; or any member of the class.

## Dallas Kiwanis Women To Sponsor Card Party

Bridge buffs will have an opportunity to play cards for a good cause when the Dallas Women of Kiwanis hold their annual fall card party, Oct. 13 at 8 p.m., at the Eastern Star Building, Foster Street, Dallas. Proceeds from this affair are used for charitable projects in the Back Mountain community, where the Kiwanis ladies organization is one of the most active groups during the Thanksgiving and Christmas seasons.

Mrs. Walter Roberts is general chairman for the card

party, with Mrs. Andrew Roan, her cochairman. Other committee members are Mrs. Thomas O'Malia, tables; Mrs. Walter Kozemchak, table prizes; Mrs. Anthony Fulton, committee; Mrs. Reese Pelton and Mrs. Bernard Banks, refreshments; and Mrs. Vincent Roman, tickets; Mrs. Carl Goeringer, special prizes; and Mrs. John Blase, publicity.

Tickets may be purchased from any member of the club, whose president is Mrs. Leo Corbett, or at the door.

## Mercy Auxiliary Plans First Luncheon Meeting

Back Mountain Branch of the Mercy Hospital Auxiliary will hold its first luncheon meeting of the new season Oct. 12 at the Franklin Tea Room in Shavertown at 12:30 p.m. All ladies of the community are welcome and can make reservations by contacting Mrs. Gus Shulski or Mrs. James Brongo.

Auxiliary officers for the current season are: Mrs. Thomas Brislin, president; Mrs. Ben Banks, vice president; Mrs. Joseph Yenason, secretary; Mrs. Adam Hozempa, treasurer, and Mrs. Michael Clark, assistant treasurer.

Members of the standing committee are: Mrs. M. Beline, cheer; Mrs. J. Brongo, hospitality; Mrs. P. Ansillo Jr., contingency; Mrs. A. Rende, membership; Mrs. B. Banks, program; Mrs. G. Shulski,

telephone; Mrs. J. E. Thompson, publicity.

Club advisors are Mrs. W. Carroll, Mrs. Paul Menapace, and Mrs. Ted Popielarz.

## Dallas Rotary Plan Christmas Dance

Committee members for the Dallas Women of Rotary Christmas Dance met recently at the home of Mrs. Herman Otto to discuss plans for the dance which is scheduled to be held Dec. 4 at the Irem Temple Country Club.

Members of the committee, announced by Mrs. Earl Phillips, president of Dallas Rotary Anns, are Mrs. Herman Otto, chairman; Mrs. Edwin Delaney, co-chairman; Mrs. Charles Albert and Mrs. Peter Arnaud, decorations; Mrs. Paul Priebe and Mrs. Don Peterson, reservations.



Dallas Women of Kiwanis are making final plans for their annual card party Oct. 13. Shown seated left to right are: Mrs. John Blase, Mrs. Andrew Roan, Mrs. Walter Roberts, Mrs. Anthony Fulton, Mrs. Thomas O'Malia, Mrs. William Guyette, and Mrs. Bernard Banks. Standing: Mrs. Reese Pelton, Mrs. Martin Moore, Mrs. Ralph Walp, Mrs. Edward Wilson, Mrs. Walter Kozemchak, and Mrs. Vincent Roman.

## Sun Comes Shining through For Autumn House Tour

After what seemed like a month of rain, the clouds parted and brilliant rays of sun peeked through to greet the throngs of fashionably clad women who participated in the annual autumn house tour sponsored by the Jr. League of Wilkes-Barre last Thursday.

Three homes in the Back Mountain community were included this year in the tour—the homes of Dr. and Mrs. C. Warren Koehl Jr. of Elmcrest Drive, Mr. and Mrs. Gustav Kabeschat of 9 Birch Hill Lane, and Mrs. and Mrs. Robert Casper of Hillside Avenue, Huntsville. Dr. and Mrs. Samuel J. Mackall's home at 15 Turner St., Forty Fort, and the

home of Mrs. Andrew J. Sordoni Jr., 1710 Wyoming Ave., Forty Fort, concluded the list of homes.

Mrs. Ronald Ertley, general chairman of the house tour, reports that the day-long affair was possibly the most successful in the event's five-year history. Approximately 1,000 tickets were sold for the house tour, while an additional 400 persons attended a luncheon at the Irem Temple Country Club in the afternoon.

A fashion show highlighted the luncheon, and with new fall fashions emphasizing plaids and tweeds and several elegant at-home gowns. Provided by the Hollywood Shop of Wilkes-Barre, the fashions were modeled by six sustaining members of the Jr. League: Mrs. John Robinson, Mrs. Paul Griesmer, Mrs. Lee J. McCarthy, Mrs. Robert Hughes, Mrs. Donald Smith and Mrs. Todd Maguire.

An antique chest purchased by the organization's sustaining members was chanced off and won by Mrs. Robert Casper.

The chest was selected by Mrs. Richard Rudolph, Mrs. John Robinson Jr. and Mrs. John Conyngham III.

Proceeds from the house tour are returned to the community by way of the Jr. League's Community Trust Fund, a fund which provides financial resources for selected educational, cultural and civic programs. In the past, the Community Trust Fund has helped to maintain the Meals-on-Wheels project, the Osterhout Library, and Planned Parenthood of Luzerne County.

Mrs. Ertley was assisted in planning the house tour by Mrs. Thomas Mack Jr., co-chairman; Mrs. Lee Eckert, hostess chairman; Mrs. Ronald Maturi, publicity; Mrs. Allan Kluger, properties; Mrs. Martin Moore, punch table; Mrs. James Durkin Jr., ex-officio chairman; Mrs. Ronald Simms and Mrs. Bert Volinski, baked goods co-chairmen; Mrs. Robert Saul and Mrs. Charles Lemmond Jr., fashion coordinators; Mrs. William Evans, luncheon chairman.

## Back Mountain Senior Citizens To Meet Oct. 11

Mrs. Matthew Gray, president of the Back Mountain Senior Citizen Club, presided at the monthly board meeting held last Wednesday afternoon. Irene Abplanalp, coordinator for volunteer services at Retreat Hospital, gave a resume of the services at Retreat for volunteer workers. The hospital staff would appreciate additional volunteer help.

Plans for future meetings were discussed. Members are asked to bring a friend to the next meeting at College Misericordia, Oct. 11. Cards and games will be played.

Mr. and Mrs. Leo M. Chase, 41 Pinecrest Ave., Dallas, announce the approaching marriage of their daughter, Jane L. Chase to Raymond J. Shultz, son of Mr. and Mrs. Stanley Shultz, RD 3, Dallas.

The ceremony will take place Nov. 6 at noon in Gate of Heaven Church, Dallas.

## Elects Officers

The Trucksville Intermediate M.Y.F. began the new season recently with election of officers. Carol Kreidler is president. Other officers are: vice president, Dottie Hoover; secretary, Barbara Johnson; treasurer, Barbara Bessmer; photographer, Jon Billings.

Plans are being made for the group to attend the movie "For Pete's Sake", Oct. 10. This feature-length dramatic film is endorsed by the Rev. Billy Graham. Counsellors for the group are Mr. and Mrs. Charles Wasserott.

## Topless Sandwiches For Weight Watchers

If you're concerned about extra calories, you could leave the lid off your sandwich. But don't cut bread out of your meals entirely, says Ruth Buck, Extension nutritionist at The Pennsylvania State University.

Everyone needs enriched or whole grain bread or cereal products in their day's meals—whether they're dieting or not. These foods are a source of B vitamins—important for helping body cells get and use the energy out of food. And the iron in these foods is needed to carry oxygen in the bloodstream.

At least four servings of breads or cereals is recommended each day, and one slice of bread is considered a serving. So if you eat a sandwich, you're getting two full slices—or half the quota for the day in just one meal, reminds Mrs. Buck. Cereal products are also found in other foods—breakfast cereals, rice, noodles, spaghetti and macaroni.

## Mrs. Marvay Is A Marvel Especially when She's Cooking

Anna Marvay's last name actually rhymes with "harvey," but there are many people—her children and grandchildren included—who insist that it should rhyme with "Marvel." And a marvel she is, especially when it comes to cooking.

Mrs. Marvay is the mother of Anna Kardell of 61 Johnson St., Shavertown, and one day last week Anna managed to persuade her Mom to share with Dallas Post readers a few of her many Czechoslovakian recipes. Anna is convinced that Mrs. Marvay's Holupki (pigs-in-blankets) have had a lot to do with eliminating any generation gap in her family—her own youngsters, Donna and Frank Jr., stuff not only themselves with Gram's piggies but bring along their young friends to help! The fact that Gram happens to have a keen sense of humor and believes that love is as important to life as salt is to cooking is also apparent to the members of her large family.

A native of Austria-Hungary, Mrs. Marvay came to America 50 years ago, settling in Plains. It was in Plains that she met and married George Marvay, a boiler room superintendent at the Lehigh Valley Coal Co. until his retirement at the age of 75. Mr. Marvay a Hungarian, was partial to the tasty dishes his young bride prepared for him

and Anne Kardell recalls of her "growing-up years" that "we may not have had a lot of money—but we always had plenty of good food to eat!"

Mrs. Marvay learned to make dozens of delicious meals out of the always plentiful staples—potatoes, cabbage and onions. Her Holupki ("not piggies—that's not a nice name") are trim little packages of rice and ground meat which are wrapped to stay wrapped; Mrs. Marvay disdains the use of toothpicks or string to keep the cabbage leaves from falling apart. She is a zealot when it comes to cleanliness in the kitchen, always wearing a bandana to keep her hair in place and washing dishes and silverware with a ferocity which tickles daughter Anne.

She admits to missing her large family, all of whom are now grown. So far as she is concerned, the best time of the year is Christmas Eve, when the family gathers for Holy Supper. Her dining table that night is turned into a veritable groaning board, complete with sour mushroom soup, pierogi, fried fish, lima beans mashed with garlic, bobalki and cooked prunes with powdered sugar. It is a grand occasion, bringing together young and old alike, all the members of her self-described "League of Nations Family."

Special thanks must go to Anne Kardell for help in "translating" her mother's recipes: like most truly fine cooks, Mrs. Marvay cooks more by instinct than by measuring cup. The recipes given below are the result of painstaking collaboration by Mom Marvay and her daughter—Mrs. Marvay did the cooking and Anne, pencil and paper in hand, followed her around the kitchen, measuring the ingredients as they were used.

### Holupki (Gram's Piggies)

- 2 lbs. ground meat
  - 1 head cabbage
  - 1 onion
  - 1 T. shortening
  - 1 t. paprika
  - 1 measuring cup of uncooked rice (not Minute rice)
  - 1/2 t. pepper
  - 1 t. salt
  - 1/2 C. plus 2 T. catsup
  - 1/2 lb. sauerkraut
  - 2 green peppers (optional)
- Put head of cabbage in pot of boiling water; turn heat on low until the leaves are softened. Cut off cabbage leaves while cabbage is still warm; cut tops off peppers and remove seeds. Cut up onion and sauce in shortening and paprika.

### Filling

Mix together the ground meat, sauteed onions, rice, salt and pepper and 2 T. catsup.

Put 1 T. of prepared meat in cabbage leaf and roll up. Fill green peppers with meat.

Slice left over cabbage and cover bottom of pot; top with rolled up cabbage and green peppers. Put more sliced-up cabbage over the top and add 1/2 C. catsup.

Cover with 1/2 lb. of sauerkraut; add enough water to cover the cabbage. Cook 1 1/2 hours on low heat after it comes to a boil.

### Halusky

- 7 lg. potatoes
- 1 head of cabbage
- 2 to 3 T. margarine or butter
- 1 T. salt
- 1 onion
- 4 C. sifted flour
- 1 egg

Chop up cabbage fine, cut up onion and fry in margarine or butter till cabbage is tender and lightly browned.

Grate potatoes into a bowl; add salt, egg and 2 C. flour. Mix well. Add drop of lemon juice to prevent discoloration.

Add remaining flour and mix to form a soft dough. Place some of dough on wet dinner plate and scrape by 1/2 teaspoons into pot of boiling water.

Boil slowly 15 minutes, stirring frequently.

Drain and mix with fried cabbage and a little more melted margarine or butter if desired.

### Palachinti (Crepes)

- 4 eggs
- 1 C. milk (or use 1/2 C. evaporated milk and 4 C. water)
- 3/4 C. flour
- Dash of salt
- 2 T. sugar (only when crepes are to be used as dessert with sweet filling)
- 1 T. cooking oil
- Shortening (to grease pan)
- Beat eggs till foamy; beat in milk and gradually add flour, salt, sugar and oil. May blend in blender if desired.
- Let batter stand at least 15 to 20 minutes at room temperature.
- Grease skillet with a little bit of shortening.
- Pour 1/4 C. of batter into heated skillet; rotate pan quickly to spread batter over entire bottom of pan.
- Fry over medium heat until edges of crepe are brown; loosen edges and turn to brown on other side.
- Serve with butter and sour cream or syrup.
- As dessert, fill with favorite jelly and sprinkle with powdered sugar. Serve warm.



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Czechoslovakian fare—the very best in the world if you ask Anne Kardell—is prepared for Mrs. Kardell's family by her mother, Anna Marvay.