

# Welcome Wagon Club Honors Its Sponsors

Recognition was given to the club's sponsors at a recent membership meeting of the Welcome Wagon Club of Wyoming Valley. Those having given 10 or more years of support were awarded certificates of appreciation.

A documentary film, "A Moving World", was previewed. The film traced the

evolution of Welcome Wagon from the defeating days of the "Depression" to the triumphant ones of the "Space Age." It also reflected the Welcome Wagon's theme of service. Today it employs over 6,000 hostesses servicing and helping 1,000,000 families annually. Welcome Wagon hostesses in attendance were Frances Ives, Effie Ann

Metcalf, Mrs. Joseph Laver, and Ellie Davenport. Refreshments were served at a get-acquainted social hour by Mrs. John Cancro, Mrs. Charles Reynolds, and Mrs. Charles Jobst.

The business meeting was called to order by Mrs. Frank English, president. Mrs. John Dahne read the club collect. The coming year's estimated budget was read by Mrs. Peter Wev, treasurer. A nominating committee report was given by Mrs. Charles Kunkle, past president, on the appointment of Mrs. English as the new president and Mrs. Arthur Andrews as historian. The upcoming programs were announced by Mrs. Thomas Joiner, second vice-president and program chairman. The Oct. 25th meeting will feature an informative talk on interior decorating by a representative of the Town and Country Furniture Galleries, Wilkes-Barre. The November meeting will include an abilities auction within the club.

The club's community service, managing games at Valley Crest, was outlined to newcomers by Mrs. Thomas Covalla, recording secretary. Games will be held Oct. 13 and 27 with the assistance of volunteering members. This year's Valley Crest Christmas party is under the chairmanship of Mrs. Ronald Landa, with Mrs. William Alexander in charge of gifts. Mrs. Adolph Sappe, cavorting chairman, announced that a bowling-pizza night will be held Oct. 16, and a get-acquainted party Nov. 13. Sign-up sheets were made available by Mrs. Thomas Sturm for the special interest groups offered this year. Membership registration concluded the evening.



Mrs. Thomas Graham and Mrs. C. Warren Koehl, both of Dallas, have been named co-chairmen of the "Souvenir Book" for the fourth annual Starlight Ball, sponsored by Wilkes-Barre General Hospital Auxiliary.

## Dallas Women Named Souvenir Book Chairmen

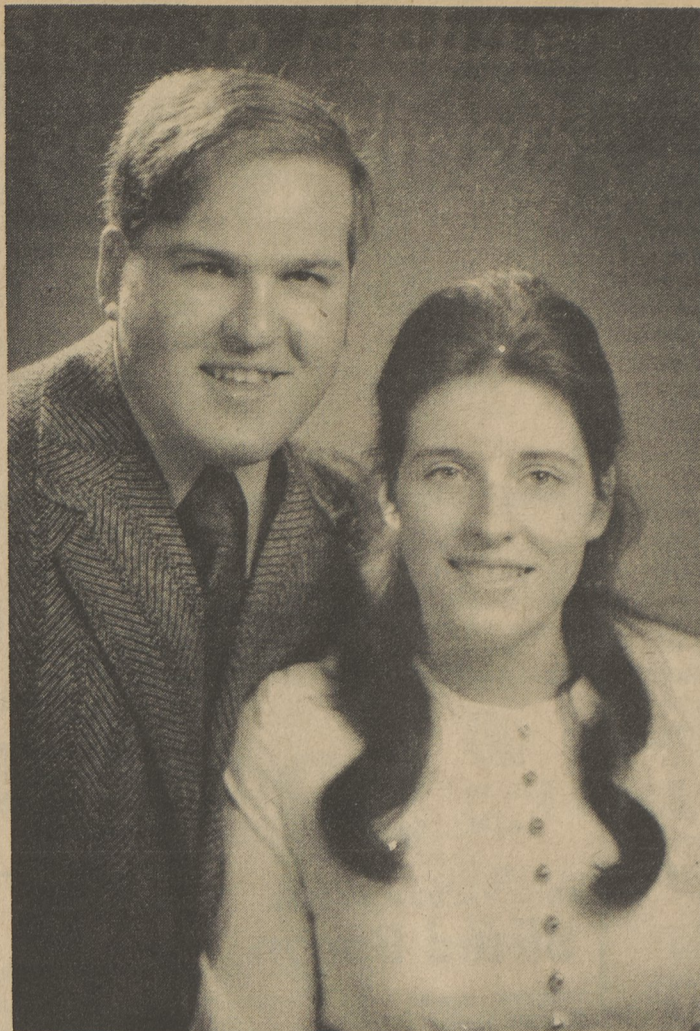
One of the features of the fourth annual Starlight Ball, scheduled Nov. 6 at the West Side Armory, will be an elegant "Souvenir Book" which all attending will wish to cherish among their mementos. It was announced by Mrs. Richard J. Levy, ball general chairman. Named co-chairmen of the "Souvenir Book" are Mrs. Thomas Graham and Mrs. C. Warren Koehl, both of Dallas. The Starlight Ball is sponsored by Wilkes-Barre General Hospital Auxiliary as one of its year-around projects benefiting the hospital's patient care program. Mrs. Harold C. Smith, Kingston, is president of the Auxiliary. Mrs. Charles E. Myers, Kingston, is ball co-chairman.

Mrs. Levy said this year's charity event will be on a doubled scale of elegance. The Meyer Davis Orchestra will play for dancing from 1 to 3. A leading national Rock group will do the honors from 1 to 3. In addition to a seated gourmet dinner, there will also be a continental breakfast for "late swingers." Decorating motif highlights "moonlight and stars" as the only illumination, and a special dance floor will be constructed for convenience of dancers. It all adds up to one of the highlights of the area's social season. Numerous out-of-town guests also attend, and a number of private parties precede the ball. The annual event is open to the general public.

## Mr. and Mrs. Davis Celebrate 55 Years

Mr. and Mrs. Walter Davis, 54 Danforth St., Dallas, observed their 55th wedding anniversary Wednesday. The couple will motor to Ohio next week to celebrate the occasion. Despite several major operations, Mr. Davis is still active and insists upon keeping up with local, state and national affairs. Mrs. Davis recently returned from Mercy Hospital, where she underwent eye surgery, is a volunteer Red Cross worker, donating her time to the Blood Bank project.

Mr. and Mrs. Davis take pleasure in their home and yard and spend many hours nurturing their many shrubs and flowers. They are the parents of Mrs. Howard Tinsley, Collingdale, and of Wilbur Davis, Dallas. They have four grandchildren and three great-grandchildren. Prior to his retirement, Mr. Davis was employed at Royer Foundry and Machine Co., Kingston. Mr. and Mrs. Davis are members of Huntsville Christian Church.



Richard E. Kerpovich and Rosalie Mary Klecha

## Rosalie Mary Klecha To Wed in February

Mr. and Mrs. Frank S. Klecha, 70 Tobin Lane, Edwardsville, announce the engagement and approaching marriage of their daughter, Rosalie Mary, to Richard E. Kerpovich. The prospective groom is the son of Mr. and Mrs. Peter J. Kerpovich, RD 5, Shavertown. Miss Klecha was graduated from Wyoming Valley West High

School. She is employed by Metropolitan Life Insurance Co., Kingston. Her fiancé was graduated from Dallas High School. He served with the Army for two years and is employed at Ben Franklin's Service Station in Trucksville. The wedding will take place Feb. 12 in St. Hedwig's Church, Kingston.

## Shop to Feature Local Handiwork

A new shop where area articles and craftsmen may sell their handiwork is opening Nov. 1 at 40 Lehman Ave., Dallas, in the home of Joan Samuels. Project 40 is the shop's name. Mrs. Samuels and two near-neighbors, Barbara Lemmond and Lucile Bittenbender, are co-operators of Project 40, where items will be accepted to sell on consignment.

"A number of talented and creative people have already told us they will submit their work to us to sell," reported Mrs. Bittenbender. "Many have no other outlet. The ones we have contacted are thrilled with the idea of a local outlet for their work."

Admittedly an "experiment", the operators stress that they want creative pieces—this could include paintings, sculpture, original tole work, decoupage, knitting and other fine handmade articles, and so forth.

"We definitely do not want such unoriginal things as 'paintings-by-number,'" Mrs. Samuels stated.

Although antiques as such will not be sold, owners of "things of quality" may offer them to the shop to be sold on consignment. "We have accepted a chandelier—not particularly old, but good—and we will probably accept other such articles," Mrs. Lemmond said.

But their main purpose, they repeat, is to sell the work produced by artists and craftsmen from this area. All three women have taken an active part in past years in the Back Mountain Memorial Library Auction. Each of them enjoys needlepoint and knitting. Mrs. Bittenbender also paints.

Project 40 will be open Monday through Saturday, with hours from 11 a.m. to 4 p.m.

## Bonnie Baird is At Memphis State

Bonnie Baird, 515 Wyoming Ave., West Pittston, is among the more than 19,000 students enrolled for fall semester classes at Memphis State University. These young men and women represent practically all of the 50 states as well as more than 40 foreign countries.

On the undergraduate level these students may select from more than 75 major areas of study leading to 14 different bachelor's degrees. An associate's degree in nursing is also offered. Those in Memphis State's graduate program may select from 48 major areas and earn one of seven master's degrees or two doctoral degrees. A Juris Doctor degree is offered by the School of Law.

# How Not To Impress A New Father-in-Law

Three years ago when Chris Cancro was a young bride of just a few weeks, her father-in-law dropped in on his way home from a business trip to have dinner with "the kids." She and Patrick, her husband, hustled about their tiny kitchen to prepare a meal he'd never forget. They did, and he never has.

The menu read: Steak, baked potatoes, French string beans, and tossed salad—an elegant menu fit for a king. It was also to be the first meal she'd ever cooked in their apartment, and the gas stove was a bit unfamiliar to her. Chris had always cooked with electricity before, and she assumed that the broiler was inside the oven. She popped the steaks into the oven, turned the indicator to "B" (for broil, naturally), and, having already baked the potatoes, put them into the pull-out drawer she figured was a warmer.

Twenty minutes later, she discovered to her chagrin that they had baked steaks and broiled-burned potatoes. Her father-in-law's comment? "It sure was a good salad."

Well, the saying "you've come a long way, baby" could certainly apply to the culinary abilities which Chris now possesses. Not only has she learned to tell the difference between a broiling unit and an oven, but she's learned to whip up some pretty fine concoctions on top of the stove too.

Much of the cooking she does is fast, and virtually all of it is well planned. It has to be—Chris is a graduate fellow in mathematics at Wilkes College who teaches two undergraduate sections, tutors and grades papers in addition to attending her own graduate level classes. Because she often leaves their Harveys Lake home at 7:30 a.m. and doesn't get home until 7 p.m. or later, the meals she prepares must be good but easy. (The recipe for Skid Road Stroganoff included below is one of her favorite such dinners).

Chris has several hints for housewives who have schedules as busy as hers. She suggests that menus be made out a week at a time (in her case, she prepares the menus and shopping list and Patrick does the shopping); that casseroles be prepared ahead of time and refrigerated or frozen until ready to be heated; that the ingredients for one quick meal always be kept on hand—this for the time when any effort other than turning the handle of a can opener is just too much. With typical good humor, she also suggests that eating out a lot or getting Pat to fix supper saves time and energy!

Before moving to Harveys Lake in August, Chris and Patrick Cancro lived for two years in the Gateway Apartments in Edwardsville. Pat is the business instructor at the Wilkes-Barre Campus of Penn State and before beginning her graduate studies full time, Chris taught eighth grade math at Valley West. They are presently busy decorating their newly purchased home, for which Chris somehow finds time to sew draperies and curtains.

She's a multi-talented gal who (now) impresses even Pat's

father. When the elder Cancros came to visit "the kids" this summer, Chris served several never-to-be-forgotten meals—but no steaks and baked potatoes!

**Skid Road Stroganoff**  
 3 oz. uncooked noodles  
 2 beef bouillon cubes  
 1 minced garlic clove  
 1 C. chopped onion  
 2 T. cooking oil  
 1 lb. ground beef  
 2 T. flour  
 1/2 t. paprika  
 3 oz. can mushrooms  
 1 can condensed cream of chicken soup  
 1 C. commercial sour cream  
 Some chopped parsley  
 Brown garlic, onion and crumbled beef in the oil.  
 Start cooking noodles, using the bouillon cubes in the noodle water.

When beef is browned, add flour, salt, paprika and

1 onion, diced and browned in butter  
 1 C. water with dissolved beef bouillon cube.  
 Cover and cook 45 minutes. Serve over mashed potatoes or by itself.

**Chicken Tropical**  
 3 lb. broiler, cut up  
 Flour seasoned with salt and pepper  
 1 C. shortening  
 1 t. salt  
 1 C. orange juice  
 2 T. brown sugar  
 1 t. nutmeg  
 1 t. sweet basil  
 12 small new potatoes  
 1 lb. can cling peach slices, drained  
 parsley  
 2 T. vinegar  
 Lightly coat chicken in flour  
 In hot shortening, saute until golden brown. Sprinkle with the teaspoon of salt.



Photo by Pat Cancro

Chris Cancro, a mathematics graduate student at Wilkes College and a young Harveys Lake homemaker, enjoys preparing Skid Row Stroganoff almost as much as she enjoys working a math problem.

mushrooms. Stir, then let cook five minutes. Add soup, undiluted, and let it simmer 10 minutes.

Stir in sour cream. Let it heat through (low heat so cream won't curdle).

Serve over noodles garnished with parsley.

**Creamed Cucumbers**  
 Scrape cucumbers and slice them thin.

Layer slices in a bowl, salting between layers.  
 Set aside half an hour, then squeeze water out and add mayonnaise (don't substitute salad dressing).

**Veal Scallopini**  
 Cut 1 1/2 lbs. veal (cut thin, trimmed, boned and pounded) into one-inch squares.

Dredge with flour and brown in one T. butter and one T. olive oil.

Add:  
 1 can chopped mushrooms (as large or small a can as you please).

1 clove pressed garlic  
 1 T. sweet basil  
 1 C. dry white wine  
 2 T. Parmesan cheese  
 1 diced green pepper

Combine orange juice, brown sugar, vinegar, nutmeg, basil and pour over chicken.

Place potatoes between and around chicken pieces.  
 Cook, covered, over medium heat 25 minutes or until chicken and potatoes are tender. Add peaches.

Heat, covered, five minutes. Serve, garnished with parsley.

## Lehman WSCS to Serve Roast Beef

The WSCS of Lehman United Methodist Church will sponsor a roast beef dinner Nov. 10, in the church, with serving to begin at 5 p.m.

The menu lists roast beef, mashed potatoes, carrots, peas, rolls and butter, apple sauce, pepper cababage, homemade pie and coffee.

The UMYF will hold a bake sale at the same time and place. Dinner committee members are Ruth Wright, chairman; Celia Ellsworth, Anna Sidler, Naomi Nuss, Judith Dawe, Janice Ehret and Helen Squier.



Committee members for Dallas Junior Woman's Club party Nov. 10 met recently to finalize plans. Seated, left to right, Mrs. Thomas Benton, Mrs. Donald Lloyd, Mrs. Robert Richardson, Mrs. J. Peter Winebrake, Mrs. Edward Thompson. Standing: Mrs. Charles Huey, Mrs. James Richardson, Mrs. Donald Hinkle, Mrs. Robert Rice, Mrs. Salvador Maccariella, Mrs. Dominic Fino, Mrs. Henry Bernardi and Mrs. Paul Unger.



(J. KOZEMCHAK SR.)

"Project 40", a new shop at 40 Lehman Ave., Dallas, will sell art of local artists and the handiwork of craftsmen. A few of the items for sale are shown.