

<p><b>KEEPING POST-ED</b></p> <p><i>What's happening in the Back Mountain</i></p>	<p><b>THURSDAY 9</b></p> <p>Confirmation ceremonies will be held at Blessed Sacrament Church at 7 this evening...Powerhouse meets at 6 p.m. Yetters', Oak Hill...Dallas Student Aid Program meet 7:30 p.m. at the senior high...Rotary meets tonight...C-A VII for Girl Scouts meets at 7:30 p.m. at the Kingston Township Municipal Building...</p>	<p><b>FRIDAY 10</b></p> <p>A fashion show and slide presentation will be shown at Parrs', Demunds Road, to benefit the Waters family...Haddonfield-Hills Home Owners Association meets tonight at 8:30 at the First Eastern Bank meeting room...The Fall Health Fair is being held on the Penn State Hayfield Campus, Lehman, from noon to 3 p.m. today...</p>	<p><b>SATURDAY 11</b></p> <p>A benefit seafood supper will be given by the Orange Methodist Church from 4 to 7 p.m. tonight...Saturday program for the CYC begins today...St. Luke's Noxen will have a bake sale from 10 a.m. to 5 p.m. and a turkey dinner beginning at 5 p.m...The Harveys Lake Yacht Club Halloween Party is this evening at 6:30 at the club house...A flea market and bake sale will be held at the Noxen Elementary School today from noon to 6 p.m...</p>	<p><b>SUNDAY 12</b></p> <p>CCD classes begin today for Blessed Sacrament, St. Frances...Enquirers' Group for the Carverton Methodist Church meets this evening at Hess'...Laity Sunday will be observed today for members of the Lehman Charge...Have Sunday dinner at one of the restaurants advertised in The Post...</p>	<p><b>MONDAY 13</b></p> <p>Lehman Township supervisors meet tonight...CCD for St. Frances, Blessed Sacrament meets at 7:30...Welcome Wagon meets 7:45 at the UGI building...Lake-Lehman Advisory Committee 7:30...Lehman-Jackson Elementary Building...Dallas Fire and Ambulance Auxiliary meets 7:30 p.m. First Eastern Bank... Sweet Valley Girl Scout Cadette Troop 349 organizes tonight...</p>	<p><b>TUESDAY 14</b></p> <p>Franklin Township Zoning Hearing Board meets at the Orange Methodist Church 8 p.m...Dallas Grade 7 takes NEDT tests today...The Bloodmobile is at St. Therese's 12:45 to 5:45 p.m...Tickets for the Lake-Lehman Band Sponsors spaghetti dinner are on sale at the senior high during lunch periods today...</p>	<p><b>WEDNESDAY 15</b></p> <p>Deadline for hoagie orders for the Dallas United Methodist Choir is today...La Leche meets tonight at Barkacs, R.D. 3, Wyoming...Our Lady of Victory benefit turkey party is tonight at 7:30 at the Casino at Sunset, Harveys Lake...Dallas Grade 8 takes NEDT tests today...</p>
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**Post Cookbook**

**Susan Gauntlett an expert at tasty casseroles**

Tom Gauntlett's favorite dish is a casserole. So his wife, Susan, has become an expert at trying new recipes, some very simple, others different and from other countries.

One of her newest is a recipe she obtained while the Gauntletts were traveling in Nova Scotia this year. During their travels, they kept seeing a dish "Roppie Pie" advertised. Finally, stopping for the night they inquired at the restaurant where they went for dinner. The waitress explained it was common to only one part of Nova Scotia but she was kind enough to tell Susan how to make it. Roppie Pie has become one of the Gauntletts' favorite meals.

The daughter of Robert and Mary Jane Hislop

Moore, of Dallas, Susan and her family live in a large bi-level overlooking Memorial Highway in Elmerest. Her young son, Brett is three years old.

A graduate of Dallas High School, she attended Syracuse University for three years where she majored in art.

Her artistic ability is evident in the tasteful appointments in her home. Susan did her own interior decorating and her home is done in modern.

The Gauntletts large livingroom with ceiling-to-floor glass doors overlooking a fieldstone patio is in black and white with accents of orange and copper. Paintings and wall hangings created by Susan are on the walls. She recently wallpapered the

kitchen in orange, gold and brown plaid highlighting the black and white kitchen.

Tom just completed his first do-it-yourself project-paneling the family room in genuine barn wood.

Susan took piano lessons for eight years and last week was thrilled with her combination birthday and Christmas gift-a beautiful baby grand piano.

She spends many of her leisure hours knitting or sewing and during the winter months does quilting with her mother and grandmother. Presently she is working on a baby quilt which she will quilt this winter.

This young homemaker has a special hobby-collecting plants. Many different varieties abound throughout her home. When she goes shopping, she never fails to bring home a new plant. They are tastefully arranged in hanging baskets, table containers in corners or windows most like their natural habitat.

She and her mother had a large garden this summer and Susan did a lot of freezing and canning. She has dozens of cans of garlic pickles, a favorite of the entire family.

Tom and Susan like to travel and prefer going away after Labor Day. The New England States are their favorite area for vacationing, especially Cape Cod.

Susan found the towns in Nova Scotia very small

fewer motels. She describes Dallas as large compared to many of them. While traveling in Nova Scotia, one town in which they stayed had only one restaurant. They stopped for breakfast about 9:30 a.m. only to find they were too late. Breakfast was served from seven to nine; lunch from noon to two, and dinner from five to seven.

She worked for a while at Payne Printery in the art department and also is quite proficient in photography, a course she had to take while studying art at Syracuse. She has her own developing equipment but homemaking and care of her young son has limited her time for this work.

She did take a course in pottery at Luzerne County Community College and has her own potter's wheel with which she is now working.

Susan willingly consented to share a few of her favorite casserole recipes as well as her delicious garlic pickle recipe with the Post readers. The casseroles served with a tossed salad make a complete meal, easy to prepare, tasty and satisfying.

**ROPPIE PIE**  
(Nova Scotia Dish)

3 lb. clear stew meat  
2 lg. onions  
1 pkg. potatoes  
1 pkg. frozen corn  
1 pkg. frozen peas  
Boil stew meat one and one half hours. Remove from stove. In about four cups of stew broth, boil vegetables. Add stew meat and chopped onion. Bring to a boil and thicken with four tablespoons of flour. Remove from stove.

Peel potatoes, wash and grate on potato grater, then put in a cloth bag and squeeze out water. Save water so as to know how much boiling water to put back in.

Salt and put the juice from meat and enough boiling water to mix to same amount as before potatoes were squeezed.

Grease large baking pan and while hot put half of potatoes in, then the stew meat and vegetables; add the rest of potatoes. Lightly butter the top. Bake in 350 degree oven for two hours. (A quicker recipe may be derived by using potato pancake mix instead of grating potatoes.)

**TOMATOES, ZUCCHINI & MEATBALLS**

1 lb. ground beef  
1 egg  
1/2 c. bread crumbs  
1 T. parsley  
1/4 t. pepper  
5 T. salad oil  
1 1/2 c. onions  
1 T. flour  
2 chicken bouillon cubes  
1 t. oregano  
1 t. sugar  
1 t. Worcestershire sauce  
1 med. zucchini, cut in chunks  
4 lg. tomatoes, cut in wedges

In medium bowl, mix first five ingredients. Add one teaspoon salt. Make meatballs. In 12 inch

cook meatballs in one tablespoon salad oil. Remove. Heat remain salad oil, add onions. Cook until tender. Stir in flour, bouillon, oregano, sugar, Worcestershire sauce, one half teaspoon salt and one cup water. Stir constantly until thick. Add meatballs, zucchini and heat to boiling. Reduce heat to low.

Cover and simmer 20 minutes. Add tomatoes and cover. Simmer five minutes or until heated. Serve over rice.



Mrs. John Konsavage and Mrs. Leonard Groboski



Susan Gauntlett

**POTATO BACON BAKE**

3 lg. baking potatoes, pared 4 or 5 slices bacon, crisp, cooked, drained and crumbled  
1 lg. onion, sliced  
2 c. (8 oz.) cubed sharp process American cheese  
1/2 c. butter or margarine  
Slice potatoes; sprinkle with a little salt, pepper and bacon. Add onion and cheese cubes. Slice butter or margarine over all. Mix well.

Bake in 350 degrees oven for one and one-half hours or until done. Serves four to six. (This recipe may also be cooked on grill by wrapping potatoes in foil loosely, leaving space for expansion of steam. Seal well with double fold and cook over low coals.)

**Mercy Auxiliary to meet**

The Back Mt. Branch of the Mercy Hospital Auxiliary will hold its October meeting on Tuesday the 14th, at the Mercy Center, Dallas. Lunch will be served at 12:30 p.m.

Plans will be finalized for the fourth annual cocktail party for the benefit of Mercy Hospital Wilkes-Barre, Oct. 19, 4-6 p.m. at College Misericordia's, Kennedy Lounge. The project was started after the 1972 flood and has been a huge success.

Mrs. Leonard Groboski is chairman of the affair and Mrs. John Konsavage is honorary chairman.

All members are urged to attend this most important meeting. For luncheon reservations contact Mrs. Joseph Retzel.

**Environmental group to meet**

The Back Mountain Environmental Group will hold a breakfast meeting at Elby's 9:30 a.m. Saturday

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THURSDAY	FRIDAY	SATURDAY	SUNDAY
Strawberry Shortstack with Sausage \$1.79	Cherry Shortstack with Sausage \$1.79	Peach Shortstack with Sausage \$1.79	Apple Shortstack with Sausage \$1.79
Stuffed Cabbage Rolls with Tomato Sauce, Potato & Vegetable \$2.45	Baked Haddock with Creole Sauce, Potato & Vegetable \$2.75	Ham & Cabbage with Baked Potatoes, Carrots \$2.95	Roast Fresh Ham over Apple \$2.99
Home Made Lasagna with Tossed Salad & Italian Bread \$2.55	Shrimp Creole over Fluffy Rice with Vegetable \$2.85	Veal Parmesan & Spaghetti with Tossed Salad, Italian Bread \$2.75	Baked Pot Roast of Beef with Potato & Vegetable \$3.25
Stuffed Shrimp with Crabmeat, Cocktail Sauce, French Fries & Corn \$2.85	Beef Stroganoff over Buttered Noodles with Tossed Salad \$2.95	Hot Corn Beef on Rye with Cup of Soup \$1.69	Baked Virginia HAM \$3.25
Hot Ham & Melted Cheese on Rye with Cup of Soup \$1.59	Stuffed Jumbo Shells with Ricotta Cheese and Vegetable \$2.45		Stuffed Pork Chops \$3.49 Potato & Vegetable
• Home Made Vegetable Soup	• Manhattan Clam Chowder	• Stewed Tomatoes	Stuffed Steak Rolls \$3.10 Mushroom Gravy Potato & Vegetable
• Wax Beans	• French Onion with croutons	• Butter Beans	Baked Half Spring Chicken \$2.95 sage dressing, potato, vegetable
• Peas & carrot		• Minestrone	• Baked Potato • Baby Belgium Carrots • Cauliflower with cheese sauce
			• Chicken Noodle Soup • French Onion Soup

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