

**KEEPING POST-ED**  
*What's happening in the Back Mountain*

**THURSDAY 29**  
District Band will begin today, at Honesdale, P. I will run through Jan. 30..

**FRIDAY 30**  
Reservations must be in by today for the monthly pinochle party at the Dallas Senior Citizen Center....

**SATURDAY 31**  
"Night at the Races" will be held this evening at the Gate of Heaven School beginning at 8:30 p.m....Everyone 21 years or older is invited to attend... "The Living Faith Singers" will present a concert tonight at 7:30 p.m. at the Outlet Free Methodist Church, Lake-Lehman Road...The Back Mountain Kiwanis Breakfast Club will meet today at 8:30 a.m. at Mark II...

**SUNDAY 1**  
The Lehman and Idetown U.M.Y.F.'s will meet tonight at 6:30 p.m...Keep God in your home and visit your local church today...

**MONDAY 2**  
The Annual Charge Conference will be held tonight at 8 p.m. at Idetown...Back Mountain Baseball will hold their first meeting tonight at 8 at the Dallas American Legion...

**TUESDAY 3**  
The Red Cross Blood-mobile will be in Dallas today...It will be at The Gate of Heaven Auditorium...Public support is needed...Let's make this the best drive yet...

**WEDNESDAY 4**  
Parents-Visitor Night will be tonight for the Dallas Junior Basketball Organization beginning at 7 p.m...Look for your new edition of the Dallas Post tomorrow at your local newsstand...

**Post Cookbook**

**Marge Hislop enjoys collecting recipes**

"I enjoy collecting recipes - I look for different cookbooks, collect from my friends and neighbors, and clip from papers and magazines. I like to cook but am what you might call a 'recipe' cook because I follow a recipe step by step," Marge Hislop told the Post reporter.

which are simple and easy to prepare when she gets home from work for her husband and son and daughter.  
The former Margaret Nivergelt of Kingston, she graduated from Kingston High School and married her husband, Robert Hislop of Dallas, while he was in the military service. Marge went with him to

Alabama where he was stationed but returned to the Valley when her oldest son was born.  
When Bob was discharged from the service in 1959, they moved to the Back Mountain where their daughter, Sandy, was born.  
"Would I go back in town to live? Not on your life," said Marge. "I love this area and although I have

had the opportunity to return to Kingston I did not and do not intend to in the future."  
The entire family is a sports family and Marge enjoys bowling and golfing, although she does not find the time to play golf as much as she would like to since she started to work. She is a member of the

Imperialette League at Crown Imperial Lanes where she is lead-off on Tom Reese's team.  
Marge and her husband attend all of the wrestling meets and football games and occasionally a basketball game but not as regularly as the others. Bob devotes a lot of his time to doing volunteer work with the Dallas Area Letter-



Marge Hislop

and water. Continue roasting 60 to 75 minutes basting every 20 minutes.  
**SHRIMP SPREAD MOLD**  
In top of double boiler place  
1 can cream shrimp soup  
1 env. unflavored gelatin  
8 oz. cream cheese  
When melted take off heat and add  
1 c. mayonnaise  
1/2 c. chopped celery  
1/4 c. chopped onion  
1 or 2 cans small shrimp, chopped  
Put in mold. When set turn out on dish and serve with crackers.  
**7 LAYER JELLO**  
4 sm. pkg. jello (yellow, green, red, orange)  
1 pt. sour cream  
2 env. Knox gelatin  
Grease 11x7 pyrex dish. In four small bowls put a package of jello. Add one cup boiling water to each bowl. Stir until jello is dissolved. Add one-half cup cold water to each bowl, mix well and set aside.  
**WHITE Layer:**  
Bring two cups of water to a boil, add one cup of sugar and mix until sugar is dissolved. Dissolve two envelopes of Knox gelatin in one-half cup cold water; add this to the milk and sugar mixture, then add sour cream and two teaspoons of vanilla. Blend in electric mixer. Place pan of white mixture in pan of hot water to keep it from setting. Never pour hot jello, make certain it is cool.  
Start layers of jello. They take 30 to 45 minutes to set. Pour green jello in pyrex dish and place in refrigerator to set; then add one and one-half cups of white mixture. Place in refrigerator to set; when sticky to the touch it is ready for next layer of jello (orange). Repeat above directions with each color, alternating color and white, yellow and red.  
Cut in 2x2 squares and serve on lettuce.  
**BANANA BREAD**  
2 eggs  
3 med. ripe bananas  
two thirds c. sugar  
one third c. salad oil  
1/2 c. chopped nuts  
1 3/4 c. sifted flour  
2 t. baking powder  
1/4 t. baking soda  
1/2 t. salt  
Break eggs into mixing bowl and beat until well blended. Cut bananas in one inch pieces into bowl with eggs. Mash with fork and mix with eggs. Add sugar, salad oil and nuts to mixture and beat until well

blended.  
Sift flour, baking powder, baking soda and salt together into banana mixture. Mix until dry ingredients are blended. Pour into greased 9 1/2 x 5 1/4 x 2 3/4 loaf pan and bake in 350 degree oven for 55 to 60 minutes.



"I'm not just one of your run-of-the-mill runners-of-the-mill, you understand."

**Bring home something good for dinner**



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men-Booster Club and the Back Mountain Wrestling Club. Until this year his son, Bob, was a member of Dallas High School varsity wrestling squad.  
Knitting and crocheting are two of Marge's favorite pastimes and her specialty is knitting or crocheting afghans, making them regularly for members of the family.  
She enjoys the out-of-doors and during the summer months works in the yard and cuts the grass for exercise. She also has many plants in her home and gives them a lot of special care.  
She willingly agreed to share some of her 'easy to prepare' recipes with Post readers. For the working homemaker, she claims they are great.

**FRENCH CHICKEN & ONIONS**  
4 lb. roasting chicken, cut up  
1/2 c. margarine, room temp.  
1/4 t. minced garlic  
1/4 t. thyme  
6 med. potatoes, quartered  
6 med. carrots, quartered  
1 lb. can onions, drained  
1/4 c. dry wine  
2 T. water  
Wash and dry chicken. Blend two tablespoons of margarine and garlic. Spread over chicken. Place chicken in 13x9x2 baking pan. Roast in oven preheated to 375 degrees.  
Meanwhile, place four tablespoons margarine and thyme in fry pan, add carrots and potatoes; saute five minutes stirring often. Arrange around chicken and onions. Pour in wine

and water. Continue roasting 60 to 75 minutes basting every 20 minutes.  
**SHRIMP SPREAD MOLD**  
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1 can cream shrimp soup  
1 env. unflavored gelatin  
8 oz. cream cheese  
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