

Post Cookbook

# Jane Lutz excels in Mexican foods



Jane Lutz

The former Jane Dailey of Youngsville, near Warren, graduated from high school then attended the Hixson School of Floral Design in Lakewood, a career she thought she would like to follow. Following completion of her studies at the Floral School, however, she taught ceramics for a year until she met Peter Lutz of Warren, whom she married in May, 1973 while he was stationed in Pittsburgh.

Jane traveled with Peter while he was in the service and when he was sent to

Texas, she went with him. They found a home in Temple, Texas, not too far from Fort Hood, and Jane, a strawberry blond with sparkling personality soon made friends with others in the area.

Among these was a neighbor whose specialty was the preparation of Mexican food and before long, Jane also excelled in Mexican culinary which became her and her husband's favorite food.

She learned to prepare everything from hors d'oeuvres to salads to desserts and their home soon became the center for

South American dishes when the young Lutz' entertained.

While in Texas, Jane worked for the Temple Daily Telegram in the advertising department where she dummied ads for each issue of the paper, work she thoroughly enjoyed.

She doesn't mind preparing meals in her small but attractive home in East Dallas but prefers preparing Mexican dishes. It takes a little searching for the necessary ingredients but they can be purchased, if not in the local stores, in the specialty foods stores in the Valley.

After living in Texas for 14 months, Peter was discharged from the US Army and in August of last year, the Lutz' came to Dallas

when Peter decided to register at King's College in their accounting and data processing programs. Peter selected King's because he had heard of the excellent accounting and data processing courses the college offered. He became interested in data processing after completing an eight-week course while in Texas.

Because Peter was attending school, Jane felt it necessary to obtain employment and among other places, filed an application with the Dallas Post and because of her background experience, soon after was offered a position in the production department. Jane and Peter have no children but they do have their pride and joy - Obadiah - a beautiful, huge

Afghan hound, and two Siamese cats, one a sable point and the other a very rare breed, a Lynx point, named Santanna. Santanna is different in appearance and has a personality unlike that of most Siamese.

An avid skier, it was on the slopes that she met Peter. Both she and her husband have their own bikes and not only do they go bike riding around here but when they travel to Syracuse to visit Peter's parents, they take their bikes with them.

Jane is also one of today's plant 'fanatics' - the name she uses to describe her love for anything green that grows. She also collects owls and has a sizeable collection, ranging from jewelry to two large

cast iron plaques which are on the wall of her living-room.

In the evenings while Peter studies, she relaxes by doing crewel work, needlework which she thoroughly enjoys.

Because of the interest shown by many people in her Mexican dishes, Jane agreed to share a few of her favorites with Post readers.

**TORTILLA SECRET** (Hors d'oeuvres)  
1 sm. bag pinto beans  
1 pt. sour cream  
sharp cheese

Jalapino pepper  
1 bag tortilla chips, plain  
Louisiana red hot sauce

Cook one small bag pinto beans all day or until mushy. Season with salt and pepper and a small amount of bacon grease. Pour off most of the bean juice and mash beans. When beans are thoroughly mashed, add small container of sour cream to beans and enough Louisiana red hot to your taste. Let mixture set for 30 minutes to dry out some.

Cut hot Jalapino peppers in very thin slices and cut sharp cheese into one-inch squares. Use whole plain tortilla chips and on each chip spread enough bean mixture to cover. Place one small pepper slice on top of bean mixture and one slice of cheese.

Place in 500 degree oven for about two minutes, until cheese melts. (If left in too long, chips will become soggy).

**QUACAMOLLI DIP**  
2 med. avocados  
1/2 med. onion cut as small as possible  
1 t. lemon or lime juice  
Mayonnaise  
1 T. mustard

Mash avocados, cut onion and mix with avocados. Add lemon or lime juice, mustard and mayonnaise, enough to make mixture mushy. If not serving right pour lemon juice over top of dip to prevent from turning brown.

**FRITOLET SALAD**  
Cut lettuce and slice tomatoes as for regular salad. Add one-half cup chopped small onion and mix well. Use Quacomolli dip for dressing.

In a bowl, put one small bag of Fritos and spoon salad and dip over Fritos. Mix well and serve. Makes a delicious salad.

**SOPAPILLAS** (Dessert)  
7 c. flour  
2 pkg. yeast  
2 t. sugar  
1 qtr. margarine  
3 t. salt  
2 1/2 c. warm water.  
Honey

Cut margarine into flour like pastry. Dissolve yeast in warm water and mix into flour mixture to dough consistency. Roll dough, let rise about three times. Then roll out into eight inch circle and cut like pie. Fry in very hot grease until golden brown. Tear off corner and pour honey inside. Equally delicious with brown sugar and cinnamon sprinkled on while still hot.

## Rotary pays tribute to Dan Chapman

Dallas Rotarians will pay tribute to District Governor Dan Chapman and his wife, Eleanor, at their meeting Thursday, Feb. 19. Chapman is a member of the local Rotary chapter.

Members of the local group plan to assemble at 6:35 at the Irem Temple Country Club to greet the

district governor and his wife as they enter the lobby.

Mrs. Florence Sherwood will conduct the Dallas High School Choristers in a program of musical selections for the governor.

On Thursday evening, Feb. 26, the Dallas Rotarians will hear Lou Rausher, Wilkes-Barre

Sunday Independent managing editor, speak at their regular weekly meeting.

On Feb. 27, the second in a series of Rotary Information sessions will be held at the Irem Temple Country Club. The session will begin with cocktails at the home of president Ralph Connor at 6 p.m.

The club has also announced the Great American Bird Feast at Dallas Senior High School will be held March 13. Kerry Freeman, chairman of the feast, should be contacted for tickets, or information. Profits from the feast will be used for a club project.

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## Jr. Women's dance Bicentennial gala

The Dallas Junior Woman's Club will hold its annual spring dance on Saturday, March 20. As one of the biggest social events in the Back Mountain, it should provide a pleasant

evening of socializing for those attending and the proceeds will be used by the club for various community projects.

The setting for this year's "Bicentennial Gala" will be the Gus Genetti Hotel. The cocktail hour will begin at 6:30 p.m. followed by dinner at 7:30. Dancing will be to the music of the "All Stars" from 9 p.m. to 1 a.m.

Plans are under the direction of Mrs. John

Andrusis, chairman, and Mrs. Edmund Narkiewicz, co-chairman. Mrs. Richard Ehst and Mrs. John Cherup are in charge of tickets and Mrs. Fred Ebert and Mrs. William Augsburg are handling reservations.

Assisting with decorations are Mrs. Alan Landis, Mrs. John Patterson and Mrs. Ronald Moran. Mrs. Donald Olsen is publicity chairman.

Mrs. Charles Hillard is president of the Dallas Junior Woman's Club.

## DAMA will discuss collection of fees

Dallas Area Municipal Authority (DAMA) will meet Thursday, Feb. 19 at 8 p.m. in the Sewage Treatment Plant.

Dallas and Kingston Township supervisors, Dallas Borough Councilmen and their solicitors have been invited to attend the regular monthly meeting of DAMA to discuss ways to collect the unpaid

sewage rental fees and the taking over of these obligations by the municipal governments concerned.

R. Spencer Martin, chairman of DAMA will preside over the six man board. There are two representatives from each of the municipalities involved in the system.

## Lehman plans show

The Lehman Bicentennial Council is planning a variety show "Our Bicentennial Tribute," to be presented on May 15.

Any person or group from this area, willing to

share his talent by being part of this Bicentennial celebration is asked to

contact Shirley Mahle, 675-5674, Ed Yatsko, 675-3369 or June Houser, 675-5690.

## Senior Citizens to meet Monday

The monthly covered dish dinner at the Dallas Senior Citizen Center, United Service Agency will be held Monday, Feb. 23. Those having birthdays during the month of February will sit at the birthday table. It is requested that each person bring a covered dish (cake is furnished by the Center) or if unable to do so, to make a money contribution.

Reservations are now being taken at the Center for the St. Patrick's Day Party at Castle Inn, March 17 for the trip to New York to see the stage play, Shenandoah, April 7. Please contact the Center for details of these events. There are still reservations available for the trip to Hawaii.

Reservations are open for the week trip to

Wildwood Crest, N.J. This yearly trip has gained the reputation for being one of the best events offered by the Center. A full entertainment schedule is planned and many of the same people repeat this trip each year. This is a Senior Citizen special that can't be equaled.

We will leave on June 14 and return on June 18. On the return trip a side trip will be made to Smithville Village. The cost of the week, including Smithville, is \$104. This includes bus trip, motel, all meals, entertainment, tips and insurance. The trip may be paid for in installments. Make your reservations early so as not to be disappointed.

For details of the Center and its many varied events and on how to join call 675-2179.

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