

Post cookbook
Ann Marie Niznik plans for Thanksgiving


Dallas careerer day planned for Nov. 7
Robert $\begin{aligned} & \text { Dolbear, } \\ & \text { principal of Dallas Senior }\end{aligned} \begin{aligned} & \text { by the } \\ & \text { District in conlas Schonction with } \\ & \text { contact with successful } \\ & \text { men and women in these }\end{aligned}$
 plans for the upcoming
fourth annual career
conference on Wednescer Career Conference learns personal and


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SHOWROOM HIDE-A-BED SAMPLES
$\underset{A T}{\text { STARTING }} \$ 29995$

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aich. He also was her the children. Ann also like houses away on the same
Their oldest daughter, Paulette, now in fifth grade
at Dallas Intermediate was born in Lynwood but Lisa, fourth grade student, and
Paul Greg, second grade, were born since they
When Paul and Marie decided to purchase
their own home they chose their own home they chose
the Dallas area because it was semi-rural and be-
cause of the good school
system.
$\qquad$
active in Girl Scouting and
served served as assistant leade
of Junior Troop 636. This
year she assumed leader year she assumed leader-
ship and puts much of her time into planning troop
program with her assist-
 ch". She hopes Post
readers will enjoy these
traditional holiday recipes
as much as her family
does.
CANDIED SWEET CANDIED SWEE
POTATOES
6 med. sweet potatoes 6 med. sweet potatoes
$1 / \mathrm{c}$. butter or margarin
$1 / 2$ c. dark corn syrup $1 / 2 \mathrm{cc}$ dark corn syrup
2 T . water $1 / 4 \mathrm{c}$ c. brown sugar, packed
Cook unprepared
scrubbed sweet potatoes in boiling water 15 minutes.
Cool, peel, half lengthwise. In skillet+, place butter,
corn syrup, water, and brown sugar. Arrange potatoes on top, with cut
sides down. Cook over low
 hour or until potatoes are
tender and well glazed tender and well glazed. Makes six servings.
+Shallow baking
+Shallow baking dish
may be used. If so, bake uncovered, basting occasionally at 375 degrees $F$ for one hour, or until well
glazed. glazed. BREAD STUFCombine cooked apricots sugar. Fill each square be-
and pineapple. Mix in fore folding
$11 / 2 \mathrm{c}$. boiling water $1 / 2-3 / 4$ c. butter, margarine
or salad oil or salad oil $1 / 2$ c. minced onions $1 / 2$ c. minced onions
$1 / 4 \mathrm{t}$. pepper
1 t. poultry seasoning $11 / 2 \mathrm{t}$ t. salt
2 T
T
sipped parsley 3 qt. day old crumbs or inc. sq. (12 cups) lightly packed
2 T. dry
In large kettle, combine
water, butter, onions; simmer five minutes. Add
rest of ingredients and rest of ingredients and mix
well. (Fills body cavity of 8 lb. turkey)
SLOVAK KOLAC (K-lach-ee)
8 c . flour
12 egg yolks
$11 / 2 \mathrm{lb}$. short
margarine
1 t . salt
1 t . salt
2 cakes yeast ( 2 -oz )
1 pt. sour cream
Sift flour. Crumble in
yeast and add yolks, salt yeast and add yolks, salt and sour cream. Knead
until smooth, put in until smooth, put in refri-
gerator over night. Roll out gerator over night. Roll out
on lightly floured and sugared board. Cut into
squares, fill with favorite squares, fill with favorite
filling. Fold over twice, cut small slits along one side. for 30 minutes.
APRICOT $\&$ PINEAPPLE FILLING
1 lb . dry apricots, cooked
1 sm . can pineapple drained
Sugar to taste



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