

Post cookbook

Patti Burdette shares holiday recipes On the 25th

Thanksgiving is the traditional American holiday when most families congregate at mother's or grandmother's to give thanks for their blessings and enjoy feasting together.

In the Back Mountain, as other areas of the country, members of families are planning menus for "Turkey" day, including favorites of young and old. To make it easier for everyone, many families plan the menu in advance and various members prepare their specialties in their own home and take it to mother's or grandmother's on the big day.

So it is with Patti Burdette, who is one of 15 children, most of them married. The former Patti Carey, daughter of Red and Doris Carey of Dallas, like her brothers and sisters she goes to her mother's home for Thanksgiving.

Patti usually roasts one of the turkeys, makes candied sweet potatoes, and bakes some of the pies or with one of her sisters prepares some of the salads and relishes. Each member of the family also brings their specialty dish.

The men usually go to the Thanksgiving football game while the women prepare everything for the holiday dinner. Patti goes as well, if she gets her share done in time.

This year will mark the smallest number home for Thanksgiving because some living out of the area will be unable to get home. Never-the-less, there will be at least 21 members of the family for dinner.

Patti is the 11th child of the 15 brothers and sisters.

Following graduation from Dallas High School, she worked at Fino's where she is still employed part time.

She met her husband, Roger Burdette of Waynesboro, Va., when he was working in the area. They were married in 1969 and moved to their present home in Trucksville. The couple has one daughter, Patricia, six years of age.

Patti likes to cook but prefers it on weekends when she has more time. She prepares foods she can freeze, finish easily and serve during the week.

She enjoys crafts and is presently making pine cone wreaths for the holidays. She also does ceramics. During the winter months she refinishes pieces of furniture, old pieces from which she removes the paint, sands down, then refinishes, also repairing them if necessary.

She, Roger and Patti also spend much of their leisure time during the winter sledding on the hill near their home.

Like most of the Carey family, Patti enjoys sports and she and Roger attend the high school football and basketball games whenever possible. She goes ice skating in the winter and swimming and bicycling in the warm weather.

Most of her holiday recipes are those which have been handed down from her grandmother but they are favorites of hers and others in the family. She shares several of her Thanksgiving specialties with the Post readers.

CHERRY CRAN SALAD
1 - 20 oz. can frozen pitted tart red cherries, thawed
1 - 3 oz. pkg. cherry jello

1 - 8 oz. can jellied cranberry sauce
1 - 3 oz. pkg. lemon jello
1 c. boiling water
1 - 3 oz. pkg. cream cheese, softened
one third c. mayonnaise
1 - 8 1/4 oz. can crushed pineapple
1/2 c. whipping cream
1 c. tiny marshmallows
2 T. chopped walnuts.

Drain cherries, reserve syrup. If needed, add water to syrup to make one cup liquid, bring to boil; remove from heat. Add cherry jello, stir to dissolve. With fork break up cranberry sauce, stir into cherry jello until smooth. Stir in drained cherries. Turn into 9x9x2 dish. Chill till mixture is almost firm. Dissolve lemon jello in the boiling water. Beat cream cheese with mayonnaise, then gradually add lemon jello. Stir in undrained pineapple. Chill till partially set. Whip cream, fold into lemon mixture with marshmallows. Spread atop the almost set cherry layer, sprinkle with nuts. Cover and chill till firm. 12 servings.

PUMPKIN MUFFINS
1 c. raisins
1/2 c. water
2 eggs
1 c. canned pumpkin
1/4 c. sugar
3/4 t. gr. cloves
3/4 t. gr. cinnamon
1/2 t. salt
one third c. cooking oil
1 3/4 c. flour
1 1/2 t. baking powder
1/2 t. baking soda

Soak raisins in the half cup water for five minutes. Don't drain! In large mixing bowl beat eggs, stir in pumpkin, sugar, ground cloves, cinnamon and salt. Add oil, mixing well. Stir

together flour, baking powder and baking soda. Add to pumpkin mixture, stir to mix. Fill greased muffin pans two thirds full. Bake at 400 degrees till top springs back when pressed with fingers (about 25 minutes). Makes 12 large or 16 medium muffins.

CRANBERRY SHERBET
1 16 oz. pkg. or 4 c. cranberries
2 c. sugar
1 t. unflavored gelatin
2 c. giner ale

In large saucepan combine cranberries and two cups water. Cook uncovered until skins pop. Press through a food mill or sieve. Combine sugar and gelatin, stir into cranberry mixture until sugar and gelatin dissolve. Cool. Stir in ginger ale. Pour into two or three cup refrigerator trays; freeze until partially frozen. Break into chunks in chilled mixing bowl. Beat until smooth with electric mixer. Pour into any type individual serving cups or goblets. Freeze until firm. Serve with meal or as a dessert.

MINCEMEAT PIE
1 lb. beef stew meat
4 lb. apples
4 oz. suet
1 15 oz. pkg. raisins
2 1/2 c. sugar
2 1/2 c. water
2 c. dried currants
1/2 c. chopped mixed candied fruit peels
1 t. grated orange peel
1 c. orange juice
1 t. grated lemon peel
1/4 c. lemon juice
1 t. salt
1/2 t. gr. nutmeg
1/4 t. gr. mace

Pastry for two-crust nine inch pie
Cover beef with water; simmer, covered until

tender, about two hours. Drain and cool. Peel, core and cut up apples. Put beef, apples and suet through coarse blade of food grinder. In kettle, combine all ingredients. Cover, simmer one hour. Stir often. Line pie plate with pastry, fill with three cups mince meat. Adjust top crust, seal and cut slits in top. Bake at 400 degrees for 35 - 40 minutes. Makes three pies.

Back Mountain Kiwanis hosts nuismatist

The Back Mountain Kiwanis Club of Shavertown will hold its regular weekly meeting on Saturday, Nov. 27th at 8:30 a.m. at the Mark II restaurant in Dallas.

George Kostenbauder, president of the Wilkes-Barre coin club, will be speaking about coin collecting.

Anyone interested in attending this meeting or wishing to become a member of the club is invited to attend.

Last week the Back Mountain Club successfully completed a bake sale. The monies received from this sale will be used for future community projects. Members of the club thank all residents of the area for their purchase of baked goods.

Visiting Kiwanians at last week's meeting were Raymond Hillman, Pete George, Walter Kozemchak, Andre Billinge, Thomas Neyhard and George McCutcheon of the Dallas Kiwanis Club and Warren Myers of the Wilkes Barre Kiwanis Club.



Patti and Tricia Burdette

Orpheus to feature piano duo in concert

Orpheus Choral Society will present its annual concert of Christmas music Saturday, Dec. 4, at 8 p.m. at the First United Methodist Church, North Franklin Street, Wilkes-Barre. The conductor is Eugene Kelleher.

Guest artists for the performance will be Grace and Mimi Sigworth, duopianists. Daughters of Mr. and Mrs. Clair Sigworth, Kingston, the sisters have been winners of numerous

Back Mt.

Book Club hears Winnie

Back Mountain Memorial Library Book Club met on Monday, Nov. 15 at the Library Annex, Dallas, with Mrs. Dana Crump presiding.

Mrs. George Jenkins read the minutes of the last meeting; Mrs. Arthur Dungey gave the treasurer's report. Mrs. Helen Lewis reported on the contingency fund.

Mrs. Harry Schooley introduced the speaker, Miss Jean Winnie, curator of the Wyoming Historical and Geological Society Museum and Library, who gave a brief history of the development of the Society since its founding in 1858. She illustrated her talk with slides showing the several buildings associated with the Society, as well as some of the current displays and collections.

The society is interested in receiving contributions of articles from the past; anything that can be documented is especially valuable. Items relating to everyday life and business activities are needed. A question and discussion period followed.

Refreshments were served by Mrs. William Pierce and Mrs. Lawrence Clark, assisted by Mrs. Clarence Laidler and Mrs. Ralph Lewis.

Odd Fellows, Rebekahs

plan party

The annual Christmas party for the Osage Odd Fellows No. 712 and the Lady Toby Rebekah Lodge No. 514 will be held Dec. 10, 6:30 p.m. at the Major home in Fairmont Springs.

It will be a covered dish supper and each member is asked to bring a vegetable or a salad. One dollar gift will be exchanged.

Reservations are requested, no later than Dec. 1 with Beulah Sutton 675-2887 or Ruth Johnson 477-5173.

America. She attended classes at Bucknell University and is now studying at York College.

Orpheus, which will present a concert of all Christmas music, is a mixed chorus whose members come from the Wilkes-Barre area, Scranton, Nanticoke and the Back Mountain. Singing in the Christmas concert are the following people from the Back Mountain Area: Dorothy Adams, William Clewell, Martha Dille, Joe Fielding, Boyd Kline, Arline Klinger, Clarence Michaels, Margaret Rowett, Mildred Smith, Dale Stevenson, Marie Troxell and Eleanor Vojtko.

Tickets will be available at the door, or from any Orpheus Choral Society member. General admission is \$2 reserved seats \$3.

Mimi Sigworth was recipient of a scholarship for the Governor's School for the Arts, received the Mozart award for her contribution to the music program of her school, and in 1975 was named Outstanding Teenager of

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Extra Dividend Declared by The Wyoming National Bank of Wilkes-Barre

The Board of Directors of The Wyoming National Bank take pleasure in announcing the declaration of an extra dividend of 40c per share to shareholders of record November 30, 1976.

This extra dividend is payable December 15, 1976, and was declared by the Board on November 12, 1976.

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SIDE A - CHRISTMAS MUSIC

Joy to the World, Deck the Halls, God Rest Ye Merry, Gentlemen, Good King Wenceslas, Hark! The Herald Angels Sing, The First Noel, Silent Night, Jingle Bells, O Come, All Ye Faithful, Shepherds' Pastorale, Hallelujah Chorus, Sleighride, Santa Claus Is Comin' To Town, Dance Of The Sugar Plum Fairy, Rudolph The Red-Nosed Reindeer, Waltz Of The Flowers, Dance Of The Toy Flutes, White Christmas.

SIDE B - FIEDLER FAVORITES

Raindrops Keep Fallin' On My Head, Portnoy's Complaint, Promises, Promises, What The World Needs Now Is Love, This Guy's In Love With You, The Godfather, Do You Know The Way To San Jose, Theme From Romeo And Juliet, Midnight Cowboy, Days Of Wine And Roses, Alfie, By The Time I Get To Phoenix, September Song, Night And Day, Star Dust.

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