

Post Cookbook

Jean Evans: "I love to cook"

"I love to cook and both John and I love to eat," said Mrs. John (Jean) Evans of East Dallas. "I have already made dozens of Christmas cookies but will have to make more as both John and my daughter, Connie, will have these gone before Christmas."

Just name it, Jean likes to prepare it, but baking is her specialty and she willingly agreed to share some of her family's favorites with Post readers.

Jean is a native of Emporium, Pa., where she graduated from Emporium High School. Following graduation she worked at Sylvania until she was married. She met John a native of Luzerne, when he was assigned to the state police barracks at Emporium.

The Evans moved to the

Back Mountain in 1973 when John was transferred to the Wyoming Barracks of the Pennsylvania State Police. He is now assigned to Dushore.

Jean is an animal lover and has a toy bull terrier, Patches, a parakeet, and goldfish. She does oil painting and has some of her work displayed on the walls of her living room and in her daughter's room. She recently completed several for Christmas gifts.

Jean also makes her own Christmas decorations including centerpieces, window decorations and ornaments.

Plants of many varieties are arranged throughout her home for she likes plants and is successful at raising them.

In the summer, Jean enjoys swimming but summer or winter, she enjoys a quiet corner and a good book, whether fiction or non-fiction.

But, above all, she prefers her bright, modern kitchen and spends many hours preparing special recipes or menus.

CREAM WAFERS
1 c. soft butter
one third c. whipping cream
2 c. flour
creamy filling

Mix thoroughly butter, cream and flour. Cover and chill. Heat oven to 375 degrees. Roll about one third of dough at one time one-eighth inch thick on floured, cloth-covered board. (Keep remaining dough chilled). Cut into one and one half inch rounds. Transfer rounds with spatula to piece of waxed paper that is heavily covered with granulated sugar. Turn each round so both sides are coated with sugar. Place on ungreased baking sheet. Prick rounds with fork about four times. Bake 7-9 minutes or just until set but not brown.

Cool, put cookies together in pairs with creamy filling. Makes about 5 dozen.
CREAMY FILLING
1/4 c. soft butter or margarine
3/4 c. confectioner's sugar
1 t. vanilla

Cream ingredients until smooth and fluffy. Tint with a few drops of food coloring. Add a few drops of water, if necessary, for proper consistency.

APRICOT PASTRIES
2 c. dried apricots
2 c. water
3 c. sifted flour
1 T. sugar
1/2 t. salt
1 c. shortening
1/2 c. milk
1 pkg. active dry yeast
1 slightly beaten egg
1/2 t. vanilla

Simmer apricots in water until tender. Cool. Sift together flour, sugar and salt; cut in shortening till mixture resembles coarse crumbs. Scald milk, cool to warm, add yeast and let soften. Add eggs and vanilla, and add to flour mixture. Mix well.

Divide dough in four parts. On surface well dusted with confectioner sugar, roll one part at a time to 10-inch squares, each in 16 2 1/2 inch squares.

Place heaping teaspoonful of apricots in center of each. Pinch two opposite corners together, place two inches apart on greased cookie sheet. Let stand 10 minutes. Bake at 350 degrees about 10-12 minutes. Remove at once from pan, roll in confectioner sugar. Cool on rack. Makes about five dozen cookies. (Canned fillings may be used in place of apricots.)

COFFEE CAKE
Cream together:
1/2 c. shortening
1/2 c. stick oleo
1 c. sugar
3 eggs
Sift together:
2 1/2 c. flour
3 t. baking powder

1 t. baking soda
Mix together:
1 c. sour cream
1 t. vanilla

Alternate mixing shortening and egg mixture and sour cream into dry ingredients till well mixed.

FILLING
1/2 c. nuts
1/2 c. brown sugar
2 t. cinnamon
Put half the batter in a hollow center pan. Sprinkle with half of the filling. Put rest of the batter and scatter rest of the filling on top. Bake at 350 degrees for one hour.

PUMPKIN BREAD
1 c. shortening

4 c. sugar
6 eggs
1 can pumpkin
1 c. water
4 c. flour
3 t. soda
2 1/4 t. salt
3/4 t. baking powder
1 1/2 t. cinnamon
1 t. cloves
1 c. seedless raisins
1 c. nuts

Cream shortening, sugar and eggs. Mix thoroughly, add pumpkin and water. Blend in dry ingredients except raisins and nuts. Stir in raisins and nuts. Pour into greased pans or cans. Bake at 350 degrees for 65-75 minutes or until cake tester comes out clean. (Fill cans half full).

Mrs. Berlatsky attends FSA workshop

Mrs. Theodore Berlatsky, assistant executive director of Family Service Association of Wyoming Valley, recently was sent by this United Way Agency to a workshop for directors of professional services from FSA agencies throughout the country.

The workshops dealt with the roles and responsibilities of the director of professional services in a Family

Service Agency. Discussions centered around how the DPS relates to the Board, executive, supervisors, and staff and also how the role adapts itself to the agencies.

Mrs. Berlatsky also attended a discussion entitled "Social Work Education-Problems Today." The focus was on the problems of training workers for the profession. In addition there was an all-day workshop dealing with the staff development for modern agencies. Different methods of providing staff members with further education and training were explored.

The methods can help Family Service workers learn the newest treatment techniques and thus better save their clients.

Mrs. Berlatsky found the workshop presentations stimulating and helpful as was the contact with members from FSA's from so many different communities.

Jody Adams promoted to specialist

Jody O. Adams, 19, son of Mrs. Gloria G. Adams, Route 1, Dallas, recently was promoted to Army specialist - tour while serving as a diesel mechanic in the 2nd Armored Division at Ft. Hood, Tex.

He is a 1975 graduate of Dallas Senior High School. His father, Harmon O. Adams, lives at 606 Redbud Apts., Stillwater, Okla.



Mr. and Mrs. Edw. O. Rome

Rome, Cripasuk married

St. Paul's Lutheran Church, Shavertown, was the setting recently for the marriage of Nancy Ann Cripasuk, daughter of Mr. and Mrs. Michael E. Cripasuk, New York City, and Edward Oliver Rome, son of Mrs. Betty B. Rome, 11 Birch Hill Lane, Dallas, and the late Oliver D. Rome.

The Rev. Lynn Rothrock, pastor, performed the candlelight ceremony.

Given in marriage by her father the bride chose a red Bianchi gown of ivory chiffon with empire bodice of re-embroidered Alencon lace scattered with seed pearls. A band of chiffon flowers attached to the veil of silk illusion fell to her waist. She carried a cascade bouquet of white roses, ball pompons and ivy.

Miss Theresa Gaza was maid of honor. She wore a red Bianchi gown of qiana with a matching red carnations circled with baby's breath in her hair. She carried a nosegay of red tipped carnations and white pompons.

Bridesmaids were Miss Betty Joyce Rome, sister of the bride, and Miss Debbie Williams. Linda Rome was junior bridesmaid. They wore gowns identical to the maid of honor.

Best man was Jeff Gruver. Ushers were Ron Buchanan and Jonathan Cripasuk, brother of the bride. Eric Rome was junior usher. Mark Lubinski was ring bearer.

Following an evening reception at the Irem Temple Country Club, the couple left on a wedding trip to Florida.

The bride was honored at a variety shower given by Mrs. Donald Rome, and at a variety shower given by her attendants.

A rehearsal dinner was given by the mother of the bridegroom at the Castle Inn, Dallas. The couple will reside on Overbrook Avenue, Dallas.

Nancy Sologovitch weds Mark Carmon

Nancy J. Sologovitch, daughter of Mr. and Mrs. John J. Sologovitch, of Wilkes-Barre, and Mark R. Carmon, son of Helen K. Carmon of W. Center Hill, Dallas and R.R. Carmon of RD 4, Dallas, were married Saturday, Dec. 4 in Wilkes-Barre.

Dallas Senior High and Wilkes College is working for T.V. Guide in Radnor, Pa.

The bride also a graduate of Wilkes College, was employed by the Boston Store.

The couple are residing in Media, Pa.

Annett Havrilla assigned

Airman Annette Havrilla, whose parents are Mr. and Mrs. Emery G. Havrilla of RD 2, Dallas, Pa., has been assigned to Beale AFB, Calif., after completing Air Force basic training.

Force mission, organization and customs and received special instruction in human relations.

Airman Havrilla will serve as a telecommunications' operations specialist.

The airman is a 1976 graduate of Lake-Lehman High Schol, Lehman, Pa.

Wyoming Women hold Smorgasboard

The Wyoming Women's Club held a Christmas Smorgasbord luncheon Wednesday, Dec. 15 at 1 p.m. at the Municipal Building in Wyoming.

The Shalom Singers from Gate of Heaven Church, Dallas, entertained the members. Program chairman was Mrs. Alfred Glatz. Mrs. Joseph Chapone, Tea Committee chairman, was in charge of

the event. She was assisted by committee members Mesdames Samuel Falzone, Samuel Sgarlat, Herman Fillipini, Edward McGroarty and John Dempsey. Club president Mrs. James Hearn, presided at the business session.

West Pittston Club plans Christmas party

A Christmas party for the member of the West Pittston Junior Women's Club will be held at Fox Hill Country Club on Dec. 16, beginning with a cocktail hour from 6 to 7 p.m. Mrs. Justine Haddow is chairman of the event. Besides a \$2 gift exchange, the members and guests are also reminded to bring abag gift to exchange.

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