

Delores Rose and Kevin

Folk Arts Schedule

Back Mountain Folk Arts Festival Entertainment Schedule

Saturday, June 4 1:00 p.m. Dallas High School Choristers 2:00 p.m. Handwriting Analysis by Sister Julian Baird, RSM 2:30 p.m. Karate Demonstration by Maurice May 3:00 p.m. Dixie Dudes 4:00 p.m. Magic Show by John Lyons 4:30 p.m. Shalom Folk Singers 5:30 p.m. O'Donnell Irish Dancers 6:00 p.m. Sheep Shearing and Wool Spinning Demonstration 7:00 p.m. Historical Duel 7:30 p.m. Guitar Music by John Peone 8:00 p.m. Music by Jim Balmer 9:00 p.m. Music by Bill Cutter, Gary Cutter & Carl Dymond

Sunday, June 5 1:00 p.m. Bicentennial Run Awards 1:15 p.m. Bobbi Warren Dancers 2:00 p.m. Magic Show by John Lyons 2:30 p.m. New Community Singers 3:15 p.m. Guitar Music by Joe Peone 4:00 p.m. Slides and Lecture on Mountainclimbing (inside) 4:30 p.m. Historcial Duel 5:00 p.m. Bluegrass Music Festival featuring "Applachia" 6:00 p.m. Art Show Awards 7:30 p.m. Karate Demonstration

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On noon to six both days, there will surveying demonstrations around campus. A closed circuit television will also be on all day so visitors may watch themselves on television.

Entertainment is on stage on the College Misericordia campus.

Post Cookbook

Looking for something different but tasty and easy to prepare for summer guests or to take as a dessert for a covered dish or cookout, Delores Rose of College Manor has the answer for she has a variety of desserts she has tried and been described 'delicious'' by friends and neighbors.

She has two, in particular, which have become favorites of her family and her friends-Cherry Surprise and Japanese Fruit Pie.

A native of Virginia, Delores moved here with her husband, Reginald, and family six years ago when he was transferred to Kraft by Lane Company with whom he is affiliated. **Delores still remembers** July of six years ago when they moved here and during that first week the heat came on. "It seemed strange to come from 90-95 degree temperature and find temperatures so low we needed heat especially during the evenings. Now we are used to it and will have to leave," said Delores.

Leave they will, in about three weeks, for Tupelo, Miss., where her husband has been transferred to Action Industries. They will be about two hours from Memphis, Tenn. It will be the Roses ninth move in 16 years and they are used to

While living here they have enjoyed the area and have found the people very congenial. Delores said that they had wonderful neighbors and will miss them as well as many other things about the area.

The Roses have four children, Kevin, three years of age, their only Pennsylvanian. Elise, 14, and David, 13, were born in Virginia; and Kimberly, 10, was born in Maryland. Delores will miss the area but the area will also miss her. During the six years she has been here she became active in many organizations. She was an assistant Brownie Leader. Junior Girl Scout Leader, Cookie Chairman, and also

an assistant den mother in **Cub** Scouts She and Reginald are ac-

tive members of Dallas Baptist Church. Delores teaches a young adult class and she and her husband peaople. Delores tries to work with the young people serve a variety of casserole on Sunday nights. major role in keeping Reginald taught a

Sunday Class, was deacon and also treasurer of the church. Both of them will miss the church where the members were like one large family.

The first thing they do when they move to a new area, according to Delores, is attend church and become acquainted. Their large yard at

Circle Drive, Dallas, is a popular meeting place for the Rose children and their friends. Delores never knows how many will be at the dinner table. Thus, she likes casseroles, soups, and dishes which will go a long way when feeding a group. Both girls play softball and the entire family attends the games. David played in Little League for four years but did not join Teeners this year because of the family moving. Elise and Kimberly will finish the first half before moving. Elise also was a member of the Dallas Junior High Girls softball team which went unde-

feated this season. Delores enjoys the family oriented program of baseball in the Back Mountain and believes that it is good because it involves

entire families. "It is something missed in community programmed recreation parks, I believe," said Delores.

She likes to sew and makes the girls and her clothes. She also sews for the boys and has made leisure suits, shirts and jackets for her husband. She hopes that she will be here for at least one more of Leslie Fay's fabulous fabric sales. Delores also knits and crochets and has made six crocheted afghans since learning to crochet around Thanksgiving.

An active person, she dislikes sitting down doing nothing so always has something on needles.

She makes a weekly trip

serts because it gives such 3/4 t. dill weed a wide area for creativity. 1/2 t. allspice She also likes preparing 1/8 t. nutmeg dishes that are favorites of 1/8 t. cardamon the whole family and 3 T. flour dishes to serve to a lot of 1/8 t. pepper

Different but tasty for summer guests

dishes because they play a

within the family food

Four of her favorite

recipes are the two des-

serts mentioned earlier,

vegetable soup, and

Swedish meatballs and

these are the four, Delores

shares with Post readers

VEGETABLE SOUP

2 lbs. lean hamburger

1 bag soup vegetables

1 c. alphabet noodles

1 lg. can tomato juice

¹/₂ bag mixed vegetables

1 lg. van V-8 cocktail juice

Drain lightly. Pour juices in, salt and pepper to taste.

Cook one hour. Add frozen

vegtables and potatoes, let

cook until done; during last

15 minutes add alphabet

noodles. Serves a good size

family with leftovers.

SWEDISH MEATBALLS

2 eggs, slightly beaten

1/2 c. dry bread crumbs

Freezes well.

1 c. milk

3 T. margarine

1 lb. ground chuck

Brown meat and onion.

budget.

this week

1 onion diced

3 potatoes, diced

1 can beef broth 1/2 c. sour cream

Combine first three ingredients plus meat. Saute onion in margarine and add to first three ingredients plus one and half teaspoons of the salt, one quarter teaspoon dill, allspice, nutmeg, cardamon and mix well. Refrigerate one hour, make into balls one inch in diameter. Preheat oven to 325 degrees. Saute meatballs in butter until brown. Remove from skillet, drain and to drippings add three tablespoons flour

(add margarine if needed), salt and pepper and stir over medium heat and gradually add broth. Bring to boil, add sour cream and rest of dill. Mix well. Pour over meatballs in a casserole dish. Bake covered for 30 minutes. Garnish with fresh dill. Serves six. Can be doubled and used to serve 12 or as hors d'ouevres for large group. CHERRY SURPRISE 1 can cherry pie filling 1 can crushed pineapple (do not drain)

It Pays to Advertise

minutes. Barn schedule announced

> The barn on the Library Auction grounds will be open for delivery of new or used goods on Saturday, June 4, between the hours Later in June, the barn will be open from 9 a.m. to

DARING'S **MEMORIAL HIGHWAY, DALLAS** FANCY LOIN END PORK ROAST

LEAN, CENTER CUT RIB

9x13 pan. Pour dry mix evenly over top. Drizzle melted margarine over cake mix. Bake in 350 degree oven until browned, 35 minutes. Take out and add coconut and nuts. Return to oven and bake until coconut is lightly browned. Serves 12 easily JAPANESE FRUIT PIE 2 c. sugar 1 stick margarine 6 eggs salt 1 t. vanilla

1 T. VINEGAR 1/8 C. NUTS 1/8 C. RAISINS

1/8 C. COCONUT Mix together sugar,

margarine, eggs, add remaining ingredients. Pour into two nine inch pie shells. Bake at 325 for 25

of 9 a.m. to 4 p.m. 9 p.m. The date will be

1 yellow or white cake mix 1 stick margarine (melted) announced later 4 c. finely chopped onion 1 c. coconut, 1 c. nuts Mix piefilling and pineapple. Pour into ungreased

1/4 lb. ground pork 13/4 t. salt

