

POST COOKBOOK

College junior does cooking, baking

Brenda Merrill will be a junior at Moravian College, Bethlehem, this fall. But this summer, since her mother is employed at the new King's Store scheduled to open this month, Brenda is doing the cooking and baking for the family, a job for which she is well qualified.

Brenda was taught her culinary skills by her mother and grandmother, both known for their cooking and baking skills. Brenda's mother has entered the Wyoming Valley Fair baking contest for the past 10 years. Last year, she won first place honors and the year before she was runner-up.

The daughter of Mr. and Mrs. Fred Merrill of Harveys Lake, Brenda is trying to combine studies in social work and psychology at school. She wants to work with a children's agency, if possible, following her graduation.

Born and raised at Harveys Lake, she graduated from Bishop O'Reilly High School where she was an honor student for four years. While in high school she was a majorette for three years and loved it.

In college, Brenda works in the college library, tutors students in grades one to six on a one-to-one program, and helps with a Vietnamese family who came to the United States following the Vietnam conflict.

Brenda was assigned to the family to teach them English but she has become much more involved, helping the younger child-

ren become accustomed to the American way of life and serving as a family consultant assisting the mother in much of the necessary paper work because of coming to this country. Brenda also assists in taking members of the family for medical and dental visits.

In addition to preparing meals and taking care of the Merrill home during the day while her mother works, Brenda works as a waitress at Tavel Restaurant and has learned how to prepare some of the desserts served at the Lake restaurant.

In her leisure time, she does a lot of reading and, this summer, is learning how to play tennis. Although she's a native of Harveys Lake, she is only now learning to swim. She also likes to play softball and volleyball. During the January term at school, she was a member of a coed sports program which she thoroughly enjoyed. In the winter months, Brenda likes to ice skate.

She has two brothers and a sister, Fred, who graduated in June of this year from Bishop O'Reilly; Jane, a sophomore at Bishop O'Reilly and Larry, in seventh grade at Gate of Heaven School, Dallas.

Brenda enjoys cooking but baking is her favorite. She likes to bake cakes and cookies, two of the family's favorites.

The Aggression Cookies, a recipe she obtained from her college roommate, are a favorite of her younger brother, and the Chocolate

Cream Cheese Cupcakes are a favorite of her brothers and her sister. Her father's favorite dish is the Hot Macaroni Salad while the entire family like the meat roll and the Whipped Pineapple Salad.

The pineapple salad, however, according to Brenda is usually made for special occasions as a little different treat.

But whatever Brenda prepares, her family enjoys eating it. Her brothers and sister do not hesitate in confirming this. Brenda shares some of these favorites with Post readers in the hopes that they, too, will enjoy them as much as the Merrill family does.

**HOT MACARONI SALAD**  
1 lb. shells  
1 lg. can whole tomatoes  
1 lb. Mozzarella cheese  
2 cloves garlic  
1 lg. onion  
1 can mushrooms

Boil shells according to directions on package. Squeeze tomatoes until pulpy. Saute onion and garlic in butter. Place layer of shells in baking dish; slice a layer of mozzarella cheese on top of shells, then put on layer of onions and garlic; add a layer of mushrooms. Next, spoon on a layer of tomatoes. Repeat the layers until all ingredients are used. Bake in 350 degree oven for about 40 minutes.

This salad will just as delicious if onion and mushrooms are omitted.  
**WHIPPED PINEAPPLE SALAD**  
Bring to a boiling point:  
1 can crushed pineapple  
1 1/2 c. sugar  
Dissolve:  
2 env. Knox gelatin  
1/2 c. cold water

Mix pineapple and gelatin together. Let cool. Whip:  
1 pt. heavy cream and add:  
3 oz. pkg. cream cheese (softened) to the whipped cream

Fold into pineapple gelatin mixture. Pour into mold. Refrigerate overnight.  
If desired, softened cream cheese may be added to lukewarm pineapple mixture and whipped cream added to it.  
**SICILIAN MEAT ROLL**  
2 beaten eggs

3/4 c. soft bread crumbs (1 slice bread)  
1/2 c. tomato juice  
2 T. snipped parsley  
1/2 T. dried oregano, crushed  
1/4 t. salt  
1/4 t. pepper

1 sm. clove garlic, minced  
2 lbs. lean ground beef  
8 think slices boiled ham  
6 oz. (1 1/2 c.) shredded Mozzarella cheese  
3 slices Mozzarella cheese, halved diagonally

Combine eggs, bread crumbs, tomato juice, parsley, oregano, salt, pepper and garlic. Stir in ground beef, mixing well. On foil or waxed paper, pat meat to a 12x10 rectangle. Arrange ham slices atop meat, leaving a small margin around edges. Sprinkle shredded cheese over ham. Starting from short end, carefully roll up meat, using foil to lift; seal edges and ends. Place roll seam side down in 13x9x2 inch baking pan. Bake in 350 degree oven for one hour 15 minutes or until done. (Center of meat roll will be pink due to ham). Place cheese wedges over top of roll; return to oven for five minutes or until cheese melts. Makes eight servings.

**AGGRESSION COOKIES**  
1 1/2 c. firmly packed brown sugar  
1/2 c. oleo  
3 c. uncooked oatmeal  
1/2 t. baking soda  
1/2 c. sifted flour

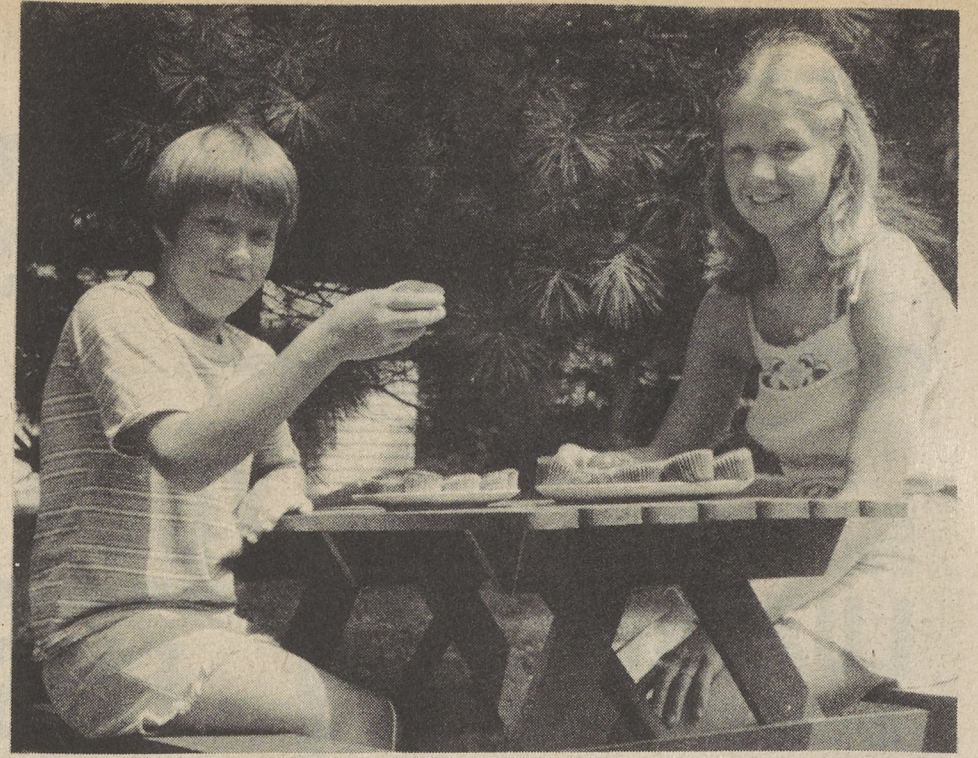
Mix all ingredients thoroughly. Form dough into small balls and place on ungreased baking sheet. Butter bottom of small glass and dip it in granulated sugar and cinnamon. Mash the cookies flat. Bake at 350 degrees for 10 to 12 minutes. Allow cookies to cool for a few minutes on cookie sheet. Remove and place on paper toweling until cookies are thoroughly cooled and crisp. Makes seven dozen.

**CHOCOLATE CREAM CHEESE CUPCAKES**  
First Batter:  
1 c. cream cheese (8-oz)  
1 unbeat egg  
one third c. sugar  
1/4 t. salt

Combine above ingredients. Beat well, then add six ounces chocolate chips. Set aside.

Second Batter:  
3 c. flour  
2 c. sugar  
1/2 c. cocoa  
1 t. salt  
2 t. baking soda  
2 c. cold water  
two thirds c. oil  
3 T. vinegar  
2 t. vanilla

Combine dry ingredients. Add remaining ingredients and beat until well blended. Put chocolate batter into cupcake cups first. Then add one teaspoonful cream cheese mixture to cup cakes. Bake at 350 degrees for 10 minutes. Let them cool in pan a few minutes before removing them.



Brenda Merrill & Larry

KNOW YOUR NEIGHBOR

Maude Richards is a young 93

by Charlot Denmon

Mrs. Hayden (Maude) Richards of Dallas will observe her 93rd birthday on Sept. 12. But to those who know her she does not appear to be in her 90's. Mrs. Richards does her own housework, cooking and sewing, watches television and enjoys reading. She also goes to the store to do her own shopping.

The former Maude Gansel of LaPorte in Sullivan County, she married the late Hayden Richards, known to most people as "Doc". He worked at Duplin for 41 years.

Not only does Maude Richards cook but she also cans vegetables and fruit for her and her sister for their table during the winter.

There have been a lot of changes in Dallas, according to Mrs. Richards, since she and her husband moved here from Kingston in the early 1940's. They purchased their home but rented it to the Dallas High School principal, Prof. William, until he moved to Millville in late August.

The Richards moved into their new home on Sept. 12 and the next day they had relatives come to visit from Detroit, Mich.

"We weren't unpacked and settled but we enjoyed having them and we all had a good time getting things where they belonged," said Maude.

When she first came to Dallas, the post office was located on Main Street and Dallas residents paid only 10 cents to ride the street car to Wilkes-Barre.

There was no New Goss Manor development and only a few homes in Old Goss Manor, as Maude Richards remembers.

"Very few of the streets were named," she said, "or had street signs." At that time, Dallas High School was the light brick building on the corner of Franklin Street and Huntsville Road.

"When we moved to the area, the Ayres had just sold their large home on Lehman Avenue to Milanders and Wasserrots lived up on the hill.

"Hislop's meat market was located on Main Street in the vicinity of Besecker Realty. Later, his son-in-law, Ray Daring, took over management of the store and after a while moved to his present location on the Harveys Lake Highway.

Mrs. Richards also recalls that the bank was just a small building on Main Street and that the first addition was not added until the 1950's. As far back as she can remember, there was only one bar on Main Street when she came to Dallas and that was

Lundy's Restaurant, site of the present Hearthstone Pub.

When the Richards moved to Dallas, Maude and her husband became active in the Free Methodist Church. Maude taught Sunday School, was church treasurer, had charge of the Home Department and was a member of the Woman's Missionary Society.

She and her late husband used to attend the conferences at Hancock, N.Y., or at the Dallas campground with Mr. and Mrs. Donald LaBar. Don was usually a delegate. One time when the four of them went, they could find no hotel or motel room so they rented a cottage. The four of them also attended Christian Businessmen's Association Conferences at Center Valley.

"We used to have some wonderful times," said Mrs. Richards. She enjoys reminiscing with friends about the past and the good times they had at the various church functions.

Although she never changed her membership after the Dallas Free Methodist Church closed, she now attends the Trucksville Free Methodist Church.

Maude Richards never had any children but has several nephews one of them from Reading, who comes to visit Maude and

her sister whenever possible.

She has many African violets which she takes care of; they were her late husband's hobby and he raised dozens of them—single and double varieties, all colors.

Mrs. Richards said that when they first moved to Dallas, there were very few street lights and very little traffic and she found it difficult getting used to the quiet.

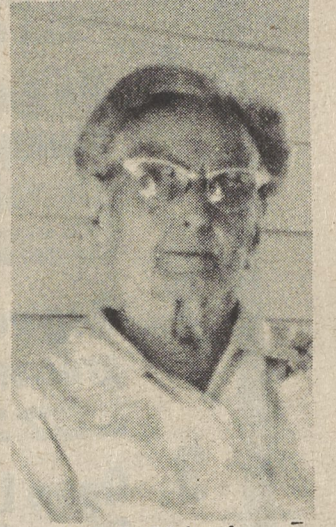
"When we bought our property," she said, "it was surrounded by woods but it gradually built up until now there are few empty lots around us."

She still has a small garden she shares with a neighbor and she enjoys watching the many birds around her place. She feeds them daily.

In addition to her sister, she has many friends who stop in to help them with the yard work and the heavy inside work.

Maude used to do a lot of needlework but now does very little preferring to save her eyes for reading. She used to do a lot of entertaining when her husband was living. Now she entertains occasionally but not nearly as much as before.

She keeps abreast of world affairs and is always ready to converse with others. Maude likes to travel but has little opport-



Maude Richards

unity any more with most of it limited to her weekly shopping and going to church.

Her husband was a great baseball fan and attended many of the Wilkes-Barre Barons games but Maude preferred church activities.

Today, she enjoys visiting with friends and taking care of her home and is looking forward to her birthday on Sept. 12.

Wolensky on dean's list at Lafayette

Marjorie Wolensky of Shavertown is among a total of 471 students named to last semester's dean's list at Lafayette College, Easton, Pa.

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