



SUCCESSFUL CARNIVAL—A Muscular Dystrophy Carnival held recently by Erin Friar of Harris Hill in Trucksville generated \$56.30 for research of the crippling disease. Although many games and refreshments were offered throughout the day, one carnival enthusiast reported the Magic Show featuring Magician Steven



Taylor proved to be the most exciting event of the day. In the left photo, Erin Taylor (left) and Dawn Aushbach admire the "Guess Cake." On the right, Magician Steven Taylor mystifies (left to right) Dawn Harworth, Molley Connelly, and Dick Connelly. (Photo by Gene Taylor)

Widows Club to hold covered dish supper

The regular monthly meeting of the Back Mountain Widows' Club will be held Saturday Aug. 20 in the Trucksville United Methodist Church educational building.

This will be held at 5 p.m. and it will be a covered dish.

Kiwanians schedule paper drive

The Back Mountain Kiwanis will hold their bi-monthly paper drive on Saturday, Aug. 27 from 9 a.m. to noon in the Shavertown United Methodist Church upper parking lot. Paper and magazines will be collected.

POST COOKBOOK

by Charlot Denmon
"My mother makes good brownies," said Tim Moyer, as he took one from the plate of fresh-baked, mouthwatering fudgie brownies setting on the kitchen table.

"I want one, too," said his three-year old sister, Krystyn, who helped herself and promptly ate it.

Tim also told us that his mother, Mrs. Thomas Moyer, had baked a chocolate cake "and it's good", he said. "Try it, my mom made it because you were coming." We did try it and it was just as delicious as it looked, when we stopped to ask Shirley Moyer to share some of her recipes with Post readers.

Preparing food is Shirley's first love and she is no stranger to the culinary arts having started cooking and baking when a teenager for their family restaurant and, later, at home after her father died.

The former Shirley Shumock of Shamokin, she graduated from Shamokin

High School. Shirley worked as a secretary for a firm in Shamokin but it was while she was doing volunteer work at the Shamokin Hospital that she met her husband, Tom. Tom is from Hershey but was staying with a family in Shamokin while working in that area.

They were married in July, 1967, and moved to Rochester, N.Y. where they lived until 1972 when they moved to Kingston. In August of that year, following the Agnes disaster, the Moyers purchased and moved to their present home in Shavertown. Their children, Tim, nine, and Krystyn, three, enjoy the large yard and their many friends on the dead-end street where they live.

Although Shirley likes any kind of cooking, baking is her favorite. She takes no short cuts but prepares everything from basic ingredients. She makes all her own soups, noodles and sauces.

Shirley worked for a short while after they moved to this area but is now too busy with her family. She was a member of the Welcome Wagon until she lived here too long to be considered a newcomer. She is presently a den mother for Cub Scouts which takes a great deal of her leisure time.

Gardening is her favorite pastime, especially her roses but she also likes

'Mother makes good brownies'

plants and has a variety of them growing both indoors and out. Tom cuts the grass but Shirley takes care of all the flowers and plants in their beautifully landscaped yard around their two-story white house.

During the school year, Shirley is active in school activities, helping with class trips and other events as a volunteer.

While in Rochester, the Moyers were members of a gourmet club, a group of couples who met monthly at various homes. The courses were divided among the members such as the hors d'oeuvres, soup, salad, entree and dessert.

Shirley enjoys sports as a spectator especially football and wrestling, and this past season, Little League where Tim is a member. In fact, Tim took first place in the eight-year-old division of the Kiwanis Club's annual homerun derby this year and has a beautiful blue and white gold trophy on mantel in their livingroom.

A favorite member of the family is their dog, Ginger, rightly named for his color.

Shirley has hundreds of recipes, having collected many of them from a New York paper when living in Rochester. Those she shares with Post readers are favorites of the family, both her husband and the children.

INDIVIDUAL MEAT LOAVES
1 1/2 lb. gr. beef
1 1/2 T. chopped green pepper
1 and one third c. soft bread crumbs
1/2 t. salt
2 T. minced onions

1 egg
3 T. catsup
1/2 t. dry mustard
1/2 c. milk
2 1/2 t. horseradish

Mix all ingredients, shape into six loaves. Place in greased baking dish; cover with barbecue sauce. Bake at 350 degrees for one hour.

BARBECUE SAUCE
3/4 c. catsup
1/2 t. chili powder
2 T. vinegar
2 T. sugar
1 t. minced onion
2 t. Worcestershire sauce
1/2 t. pepper
1/4 c. water

Combine ingredients in saucepan and cook for 10 minutes.

SUPER COLE SLAW
1 t. salt
1/4 t. pepper
1/2 t. dry mustard
1 t. celery seed
2 T. light corn syrup
1/4 t. chopped green pepper
1 T. chopped red pepper or pimento
1/2 t. grated onions
3 T. corn oil
one third c. vinegar
3 c. chopped cabbage
watercress, optional

Place ingredients in large bowl. Mix well, cover and chill thoroughly. Garnish with watercress and sliced stuffed olives.

BROCCOLI CHEESE CASSEROLE
3 eggs
1 c. creamed cottage cheese
1 4-oz. pkg. shredded cheddar cheese
3 T. flour
2 t. salt
dash pepper
2 10-oz. pkgs. frozen chopped broccoli, thawed

Beat eggs slightly, beat in both cheeses, flour, salt and pepper. Drain broccoli

Ides hold 74th reunion at the lake

The 74th Ide reunion was held recently at Hanson's Picnic Grounds, Harvey's Lake. Following a family lunch, the business meeting was held. Mrs. Mabel Hoover opened the meeting with a verse of Scripture and the singing of "My Country 'Tis of Thee." Prayer was offered by Dean Long.

President, W. Russell Ide welcomed the families and brought the meeting to order with the reading of the minutes. A discussion followed concerning the printing of the Supplement to the "Ide Family Book." More information is still needed on some branches and families are urged to send their family histories to Mrs. J. Elliott Ide, R.D. 4, Box 534B, Dallas, Pa. 18612 and they will be forwarded to the secretaries.

Election of officers for the 1977-78 term was held and the people elected were

president, Gerard Ide; vice-president, Dean Long; treasurers, W. Russell Ide, Bradley C. Ide; secretaries, Mrs. Marion Ide Cook, Mrs. Gerard Ide, Mrs. Rita Louise Ellsworth, and Mrs. Mabel Hoover.

Prizes were awarded to those in attendance for oldest man, W. Russell Ide; oldest lady, Mrs. Marion Ide Cook; oldest married couple, Mr. and Mrs. W. Russell Ide; youngest

married couple, Mr. and Mrs. John Frederick Jr.; family who came the farthest, Mr. and Mrs. Stephen Sedler of Maryland; largest family present, Mrs. Joseph E. Ide and family; youngest child, Raymond Horan; second youngest child, Kimberly Ann Frederick.

Next years reunion will be held the first Sunday in August instead of Saturday and will be at North Lake.

K-T recreation to picnic

The final picnic was held for the Kingston Twp. playground, Wednesday, Aug. 17.

A school bus arrived at the Trucksville Elementary School to take the children to Frances Slocum State Park.

Relay races took place, along with a nature hike. Awards will be given.

Return from the picnic was planned for 3 p.m.

Children were asked to bring a lunch, and rainwear if it looks like bad weather.

BOSTON BROWNIES

1/2 c. butter
2 sq. unsweetened chocolate (2-oz.)
2 eggs
1/2 c. sifted flour
1 c. sugar
1/2 c. coarsely chopped walnuts

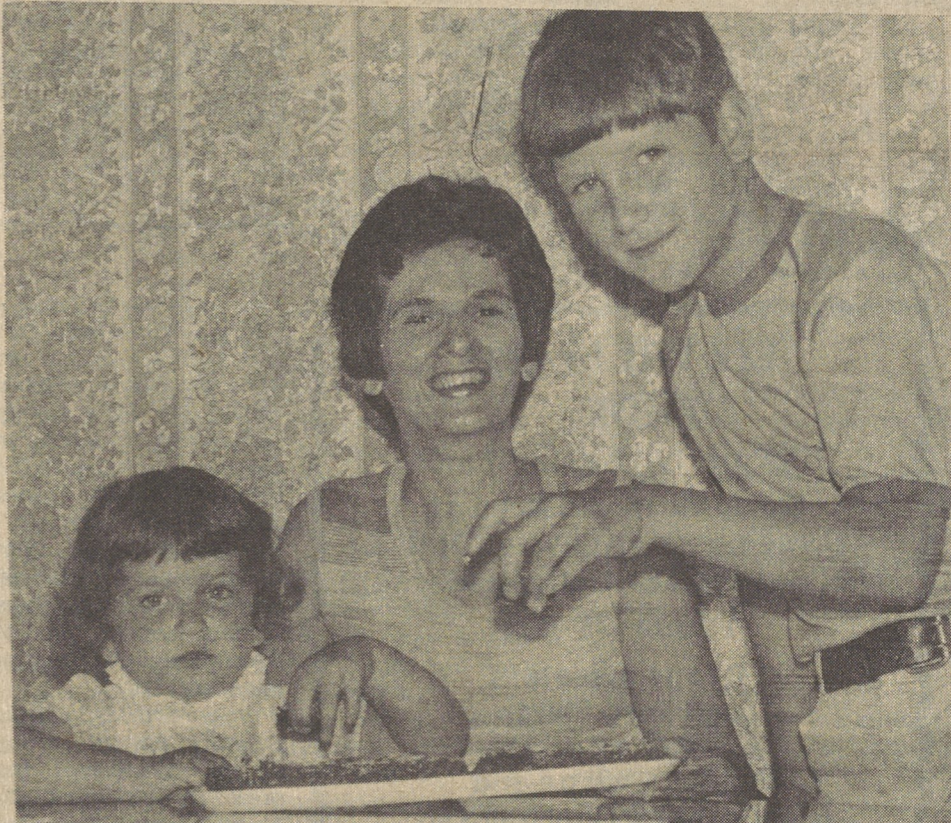
In a medium size heavy saucepan, over low heat, melt the butter and chocolate. Cool slightly, add the eggs and, with a wooden spoon, beat thoroughly. Add the flour and sugar; with spoon beat only until combined and batter smooth. Stir in walnuts. Turn into buttered eight inch square pan and bake at 375 degrees for 20 minutes.

LEMON BISQUE
1 lg. can. evap. milk

2 3-oz. pkg. lemon jello
1/2 c. sugar
2 1/4 c. boiling water
1/4 t. salt
Juice and rind of one lemon
2 c. vanilla wafer crumbs
Chill milk overnight. Roll wafers into crumbs before measuring.

Dissolve jello in boiling water, add sugar, salt, lemon juice and rind. Let cook until slightly thickened.

Beat chilled milk until stiff; fold in jello mixture. Spread 13x9x2 dish with half of the crumbs. Pour mixture over crumbs and cover with remaining crumbs. Let stand in refrigerator for three hours before serving. Chill bowl and beater before beating milk.



Krystyn, Shirley Moyer and Tim

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Dart League holds outing

Members of the House Dart League at the Orange Golf Course enjoyed a clambake and outing on Sunday in Orange. Attending were Fred Harcharik, Mr. and Mrs. James Noone, Mr. and Mrs. Joseph Stankus, Mr. and Mrs. William Weiss, Mr. and Mrs. Ted Dymond, Mr. and Mrs. Harold Eroh, Mr. and Mrs. Joseph Tanski, Mr. and Mrs. Joseph Mattioli, Mr. and Mrs. Louis Kwasny and Mr. and Mrs. William Dixon.

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