



Josephene Denmon

**POST COOKBOOK**

"When you spend years and years preparing meals for nine people, you better enjoy cooking," said Mrs. Russell Denmon of Beaumont.

"We have five boys and two girls and they all liked to eat; so did my husband. It was almost a full time job planning and preparing different but tasty dishes each day, especially since I tried to keep within a limited budget."

"Fortunately, they liked casseroles and salads so that helped to make it easier. When they were younger and all at home, I did a lot of baking—never one pie or cake at a time but four or five. Did you ever try to satisfy a growing boy's appetite? They ate a lot more than the two girls."

This week's cook is the former Josephine Cook, daughter of the late Mr.

and Mrs. John Cook of Evans Falls and later, Vernon. Jo, as friends and family know her attended Vernon and Tunkhannock schools.

In 1946, she married Russell Denmon of Beaumont and they made their home in Florida where Russell was working at the time. However, five months later they returned to Beaumont and moved into the family home to make a home for Russell's two younger brothers, whose parents had died several months previously. A plasterer by trade, Russell went to work for a contractor in the local area.

The couple has seven children, Russell, married and living in New Jersey; Philip, married and living in a new home in Dushore; Sandra Simmons, living in Rush; Joann Stasil in Forty Fort; Howard,

recently married and living in Dushore; and Donald and Kevin at home.

Jo finds preparing meals much easier now that there are only the four of them at home but she looks forward to weekends when her married sons and daughters come to visit with their families. She enjoys having them for Sunday dinner and often keeps one or more of her six grandchildren for several days at a time.

Raising a family took most of her time, so it is only in recent years that Jo has had time to devote to special interests.

She loves to paint and has done most of the re-decorating in their two story home in Beaumont. She likes flowers and plants and raises both. During the summer she has a variety of beautiful flowers in their large, well-kept yard and, in the

winter, plants abound in the various rooms of her home.

Jo enjoys making salads—says it gives her an opportunity to be creative. She and her husband like to take short trips or weekend trips visiting friends or relatives in Pennsylvania or neighboring states, something they have only been able to do since their family is grown.

She collects recipes and during the 31 years they have been married, she has acquired a large file of original and also tasty one-dish meals in addition to salads and desserts.

She is active in church work and for six years worked as a volunteer in the Good New Club. This year she is working with the children.

Jo generously agreed to share some of her family's favorites with Post readers this week. All of them are easy to prepare and comparatively inexpensive.

**MISSOURI**  
6 lg. potatoes, sliced  
1 lb. gr. beef  
1 med. onion, sliced (optional)

1 lg. can or 1 qt. tomatoes salt & pepper to taste  
In a well greased casserole or baking dish, place alternate layers of potatoes, meat and onions until all ingredients are used. Pour tomatoes over entire mixture until they cover top layer. Season to taste. Bake at 350 degrees for about one and a half hours or until potatoes are done.

**SWISS STEAK**  
2 lbs. round steak, 1/2 inch thick  
1 lg. onion, diced  
2 qts. tomatoes  
Salt & pepper to taste

Sprinkle steak with flour, pound in flour and season with salt and pepper. Brown meat on both sides in deep skillet; add onions and tomatoes. Cook slowly for one and a half hours or until tomatoes get very thick.

**APPLE CRISP**  
8 lg. apples, pared and sliced  
1 cx flour  
1/2 c. sugar  
1 t. baking powder  
1/2 t. salt  
1 egg  
one third c. butter  
Sugar  
Cinnamon

Place sliced apples into nine inch pan and sprinkle with sugar and cinnamon. In mixing bowl, combine flour, sugar, baking powder, and salt. Beat egg and add to dry ingredients. Mix with fork to make crumbs. Sprinkle crumb mixture over apples; melt butter and pour over top. Bake at 350 degrees for 30 minutes or until apples are done.

**CREAMY OVEN POTATOES**  
4 potatoes  
1 onion  
2 T. chopped parsley  
1 c. milk  
2 T. butter  
2 T. flour  
1/2 t. salt

Dice potatoes in cubes. Boil them in salt water for about 10 minutes. Prepare following white sauce: melt butter in saucepan over low heat; remove from heat and add flour and salt. Mix well and return to low heat; add

remaining milk stirring constantly until sauce thickens and begins to boil. Place potatoes, parsley and onions in greased baking dish or casserole. Pour sauce over all and bake at 350 degrees for 35 to 40 minutes.

**FRUIT PUDDING**  
1 lb. can fruit cocktail  
1 3/2 oz. can crushed pineapple  
1 lg. pkg. vanilla pudding

Drain cans of fruit cocktail and crushed pineapple; measure syrups and add enough water to make three cupfuls. Combine contents of package and liquid in saucepan. Cook and stir over medium heat to a full boil. Remove from heat, stir in fruit and one tablespoonful of butter. Chill in dessert glasses. Serves nine.

Country Club in the Sun Room. There will be games, prizes, and refreshments. Costumes will be judged and prizes awarded for the prettiest, the funniest, the most original, the scariest, and the best group.

The guest speaker for the evening will be Frank O'Connell, who will speak on legislation of interest to retirees. A report of the delegates to the recent state convention will also be given at this meeting.

**OAK HILL**

Some of us celebrate our birthdays with a dinner out, but I say "all right" when the "out" is a luncheon at Francis Slocum Park in the middle of Fall.

One guess as to whose birthday party it was. Yep, Mary Beth O'Konski.

It seems that Mary Beth never had the opportunity to visit Frances Slocum Park. So one October Thursday, Lucille Luksic, Carl Sitar, Betty Seagrave-Daly and Donna McCall journeyed to the park with a picnic lunch, set and decorated the table with crystal candle holders and 'wa-la', happy birthday Mary Beth. Who said growing old isn't fun.

Belated birthday greetings to little Michele Doyle, daughter of Bruce and Beverly of Idetown. Michele honored her 'big one' sometime last week. Speaking of The Boyles, happy to hear that Billy Boyle, who belongs to Sally and Bill of Lehman, has returned home following a medical stay at Wilkes Barre General Hospital.

Another friend who is home from Wilkes Barre General is Tom Yoniski.

Most of us will agree that the last game of the World Series was the most dramatic. Among the lucky fans who were on hand for the action were Isabelle and Stan Chilson and Vin and Louis Correale. Not

only were they fortunate to obtain tickets, the lucky stiffs sat right behind home plate.

Birthday greetings to Frances Dress, whose day is Oct. 28, Megan Flynn, her tenth, Oct. 29, J.J. Downs, Oct. 30 and James Farrell, his seventh Oct. 21.

Returning from a fantastic trip to Spain and Steve and Irene Morenko. Among her many souvenirs, Irene is sporting a bandaged foot. While sightseeing, Mrs. M. broke a bone in her foot.

The Cleary's, Jack, Marianne, Erin, Shannon, Kelly and Jon Patrick, enjoyed several days visiting family in Waverly, N.Y.

Grandma Spaciano—come out, come out where ever you are.

Oak Hill's Red Jones will be the caller for Gate of Heaven's Parent-teacher 4th Annual Square Dance, Saturday, Nov. 12. For tickets please call Mary Ann Thompson, 696-3763 or Nancy Parson 675-4486.

Sincere congratulations are extended to Mr. and Mrs. Ben Hennessy who will honor their 41st wedding anniversary and to Hayden (Sam) and Verna Evans, their anniversary, Oct. 20.

Happy to note that Kay Konnick is recuperating at home following her

**Meet Friar Tuck...**

surgery at Geissinger Medical Center.

Gary, Laurie and little Nicole Collette Naugle, traveled up from Virginia to visit Grandma and Grandpa Osborne.

Belated birthday greetings to Mama Pagliere who celebrated her 80th year, Saturday Oct. 22.

Karen Iwanowski was honored at pre-birthday party, Friday evening. Since her actual birthday is on Halloween, Karen and her friends celebrated her 10th birthday before time.

Enjoying the treats, slumber party and the morning after breakfast were: Donna De Gennaro, Nannette, Sheryl, Sharon Luliewicz and Adele Correale.

Wednesday, Oct. 26, our George will celebrate his 8th birthday and I find it hard to believe how fast eight years can go. You young mothers who are wishing their children would grow up so you could relax—forget it.

Make an honest effort to cherish running after your little one, and so what if he makes a mess in a restaurant or out does the Pastor on Sunday morning—it's all to soon when they become grown up and independent.

The hardest time for me to behave myself is on the weekend. Now when I say "behave myself," I mean—like eating. During the week it's easy to count

calories, carbohydrates, read labels, cook no starches, but when Friday night comes and little bad people inside your body appear—watch out.

Well here it is Sunday night and up until now I have behaved myself. (What's a side order of ziti and a glass of wine between friends?) Now here's the part I'm coming to.

All day I designed, cut and sewed five costumes. And because I was so busy, food was the last thing on

my mind, at least until I modeled my costume.

Because I'm going as Friar Tuck, I put a pillow under my costume and tied it with a rope and thought it really looked funny.

When I went downstairs I asked Vin, "Do you think I need to wear a pillow?" He seriously answered, "Put the pillow under so I can see the difference."

One chocolate sundae with nuts coming right up.

**PTG reports on coming events**

The second meeting of the Gate of Heaven Parent Teacher Guild was held Sunday, Nov. 13. Sister Leonita, principal, spoke on the state-funded programs in the school. There are three programs available, remedial reading, remedial math, and speech therapy.

The next meeting will be held on Wed. Dec. 13. The speaker will be Mrs. Mundy, Mrs. Schneider & Mrs. Baska. They will speak on their educational programs.

Rev. Thomas Jordon, moderator, closed the meeting with a prayer. The eighth grade mothers served as hostesses following the meeting. Mrs. Robert Scivitsky is in charge of publicity.

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