

POST COOKBOOK

Mary Lou Button shares recipe 'originals'

by Joan Kingsbury

Mary Lou Button is a very creative cook. The only time she uses a recipe is for baked goods. All the recipes shared with us are originals with the exception of the carrot cake.

Mary Lou and her husband built their home on Ridge Street in Fernbrook four years ago. Their home, too, is an "original" since the Buttons built it from scratch.

A graduate of Wilkes-Barre Business College, Mary Lou is originally from Fernbrook. Rodney is from Springville, near Montrose. Rodney was in the Marines when he and Mary Lou first married.

Mary Lou became interested in ceramics about six years ago. Then she and some friends spent one night a week taking ceramics. She liked it so much that she decided to buy her own kiln, and begin on a small basis.

Ceramics are fun for Mary Lou. She finds running the shop very enjoyable especially her Saturday morning childrens lessons. Seeing the looks on the faces of the children when they first see the finished project is thrilling according to Mary Lou.

Rodney has the hardest part of running the shop in Mary Lou's opinion. He does all the casting of greenware for the shop.

This process begins by using clay in a liquid form. It is then cast into a mold. Molding a piece takes an entire day between firing and drying, sometimes longer depending on the size of the greenware.

When someone begins a ceramic piece the first step is cleaning the piece. The rough seams are smoothed and the piece is sponged, then painted and fired in an oven called a kiln.

Mary Lou feels, "The nice thing about ceramics is that you don't have to be an artist to do them. Making something and giving it away as a gift is the best part of doing ceramics."

The shop is opened six days per week, Monday through Saturday. Lessons are available. Mary Lou fills special orders for shower and banquet favors upon request.

Although she is very busy with her work, Mary Lou has joined the Back Mountain Jayettes, which she really enjoys. At the auction she spent some time working at the club's children's booth. Working with children is one of Mary Lou's favorite hobbies.

Michele sings in the choir. Both the Buttons like sports. Baseball is a favorite of Mary Lou's. She also likes to play tennis. Rodney enjoys baseball, basketball, hunting and fishing. They belong to a card club.

Camping is enjoyed by the entire family. They usually camp at local camp grounds.

Since Mary Lou's recipes are originals, anyone with a question is welcome to five her a call. Mary Lou's potato salad is an interesting combination of ingredients that always brings compliments from her friends. The chicken one dish meal is simple yet good enough for company.

MARY LOU'S POTATO SALAD

- 6 med. potatoes
10 small eggs
1 firm cucumber, diced
1 sm. onion, diced
2 sm., firm tomatoes, diced
1/2 can green or black olives, diced
salt and pepper to taste
1/2 t. poultry seasoning
1 t. dill pickle juice
1 t. oregano
2 T. parsley flakes
1 c. mayonnaise
paprika for garnish

Boil potatoes with skins on. Cool, peel, and cut up. Add all ingredients. Mix well. Sprinkle paprika over top. Serves at least 6 people. (1 c. dry macaroni, boiled, drained may be used instead of potatoes)

CHICKEN WITH RICE AND MUSHROOMS

- 6 chicken thighs
1 can Campbell's cream of mushroom soup
1 am. can of mushrooms, drained
1 soup can of water
1 c. Minute Rice
salt and pepper to taste
1 tiny onion diced very fine
garlic salt to taste
parsley flakes for garnish

Mix all ingredients except parsley. Pour over chicken thighs arranged in a 9x11 inch pan. Sprinkle with parsley flakes. Bake at 350 degrees for 1 hour.

HORS D'OEUVRES

Any type cracker
Squares of Muenster, Brick and Swiss cheese
Squares of boiled ham, pepperoni and sausage
Olives

Cut cheese and meat in squares to fit cracker. Put an olive, a square of meat, and a square of cheese on a toothpick. Carefully put the toothpick through the cracker.

MASHED RUTABAGA

- 1 sm. rutabaga
1/2 c. milk
1 stick butter or margarine

salt and pepper to taste

Dice and boil rutabaga. Mash like mashed potatoes.

SPECIAL STRING BEANS

- 1 can string beans
1 sm. onion, diced
1 sm. can mushrooms
1 pkg. dry Hollandaise sauce

Heat onion, beans, and mushrooms together. Prepare Hollandaise sauce according to package directions. Pour sauce over vegetables.

CARROT CAKE

- 2 c. cake flour
2 t. baking soda

- 1 t. salt
2 c. sugar
1 t. cinnamon
2 c. grated carrots
4 eggs
1 1/2 c. mazola oil

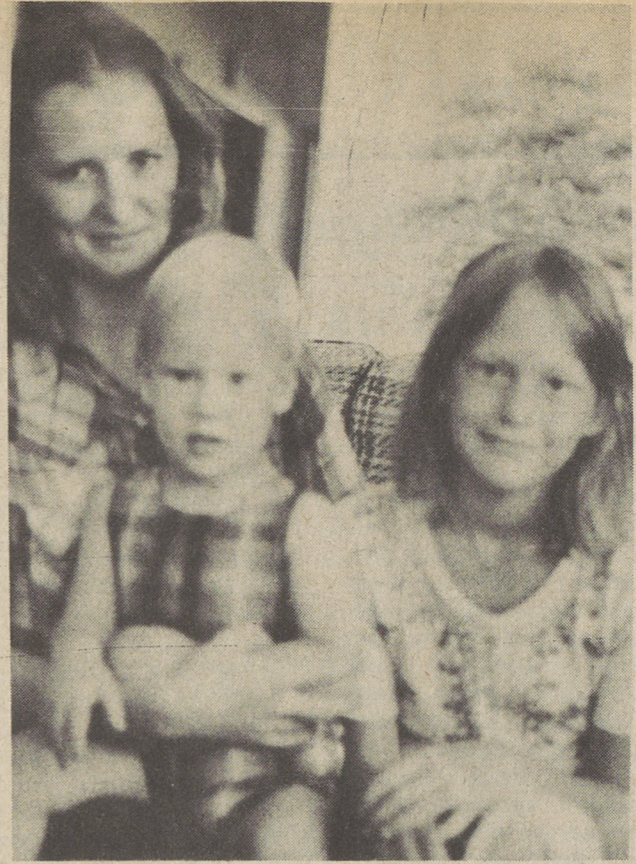
Sift flour, soda, salt, sugar and cinnamon together. Add oil and mix. Add eggs all at once. Beat well, add carrots. Mix well. Bake in 3 layers at 350 degrees for about 30 minutes.

ICING

- 1 8 oz. pkg. cream cheese
1 stick of margarine
1 c. chopped pecans or walnuts
2 t. vanilla
1 lb. box confectionery sugar

Combine cream cheese and margarine until very soft. Mix in other ingredients and spread on cake.

Refrigerate cake for a cool summertime dessert.



Mary Lou Button, Stephen and Michele Button

Sweet Valley Aux. sponsors flea market

The Ladies Auxiliary of the Sweet Valley Fire Company will sponsor a flea market and cake sale, Saturday, July 29, from 9 a.m. to 5 p.m., at the Sweet Valley Fire Hall, Main Road, Sweet Valley.

Space is available to all who would like to participate, at a fee of \$5. All entrants must bring their own table.

Refreshments will be sold throughout the day.

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Large advertisement for Dallas Holiday Market featuring 'Double the Coupon Savings' and 'Free Cash Give-away!!!'. Includes various food items like Pork Loin, Chicken, and Hamburgers, and household products like Spaghetti Sauce, Dish Soap, and Paper Towels. Also features a 'Best Buy' section for produce like Green Peppers.

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