

POST COOKBOOK

Carol Hayer's recipes yield tasty results



Laura, Carol and Joey Hayer

by Joan Kingsbury  
Carol Hayer likes to cook meals that don't require much preparation time, but yield tasty results. Looking through various cookbooks and the Betty Crocker recipe cards help her to find the type of recipes she likes to use.

Although they now live on Pioneer Avenue, in Shavertown, both Carol and her husband Joe are city natives. Carol is from north Wilkes-Barre and Joe is from Courtdale. Both are graduates of Wilkes College. Carol majored in business education in college. Following graduation, Carol taught in Scranton at the Pa. Business Institute for four years. Joe, who has a degree in accounting, is office manager for Bronsberg and Hughes Pontiac, Kingston.

The Hayers are the parents of two children. Laura, who is seven, will be a second grade student at Gate of Heaven School this year. This summer, Laura participated in the summer reading program at the Back Mountain Library, reading six fiction and six non-fiction books. Curly-haired Joey is a lively 1 1/2 years old. The family attends St. Theresa's Church.

Both Carol and Joe are members of the Gate of Heaven Parent Teachers Guild. They also are active in the local Marriage Encounter Group. Three and one-half years ago they participated in a Marriage Encounter Weekend. Carol found this program to be a "very positive experience".

Carol finds caring for her children and running her

home a full time job. Although she always seems to be busy, Carol enjoys homemaking. Other than the groups mentioned, and a hunting club where Joe is a member, the Hayers are not joiners. They enjoy spending time with their children and doing things as a family.

In spare moments Carol likes to do ceramics. A ceramic fruit arrangement she made, accents her dining room table. Muted colors followed by a gold wash make this a very attractive ceramic piece.

Carol finds sewing enjoyable and makes most of her clothes. In this way, she can still wear clothes she finds attractive and comfortable no matter what the current style is.

Since the Hayers are not avid television fans, Carol spends a lot of time reading. She prefers to read informative, non-fiction books.

Frances Slocum State Park is a favorite place for Carol and Laura to swim. Carol also likes to roller skate, and soon hopes to introduce Laura to this sport. In winter, ice skating and sleigh riding provide family fun.

Carol has submitted several recipes calling for seafood. Stuffed clams make a tasty appetizer. Jambalaya calls for either tuna or shrimp. Although Carol has made it with both, the Hayers prefer the shrimp. With brisk, fall days not far off, Carol's recipe for Manhattan Clam Chowder will come in handy. On weekends the family enjoys Sunday Morning Crepes; with Carol making the batter and Joe cooking the crepes. A regular frying pan may be used instead of a crepe pan. Spring Surprise Salad is good to serve as a salad or a light lunch. Carol has submitted recipes for an entire meal that is one of Joe's favorites, Ham Broccoli Rolls, Hot Deviled Potatoes, and Peanut Butter Puffs.

Whether you are a homemaker or a career woman, Carol's recipes will enable you to make tasty meals in a jiffy.

STUFFED CLAMS  
1 T. minced onions  
celery salt to taste  
2 T. margarine  
1/4 t. dry mustard (Italian)  
3/8 c. instant bread crumbs  
pepper  
undrained clams, 1 (7 oz.) can  
paprika to taste  
parsley to taste  
Combine ingredients and stuff shells. Makes about 8 shells using 1/2 clam shell.

JAMBALAYA  
2 T. butter  
1 pkg. chicken flavor Rice-a-Roni  
2 3/4 c. hot water  
1/4 t. black pepper  
1/4 t. tabasco sauce  
1 T. instant minced onion  
1/4 c. diced celery  
1/4 c. diced bell pepper  
2 c. cooked spam, cooled  
1 can tuna or shrimp  
Lightly brown Rice-a-Roni. Stir in hot water, contents of chicken flavor packet. Add the rest of the ingredients and simmer 15 minutes.

MANHATTAN CLAM CHOWDER  
1/4 c. diced bacon  
1/4 c. minced onion  
2 cans (7 oz.) minced or whole clams, drained (reserve liquid)  
2 c. pared, diced potatoes  
1 c. water  
one third c. diced celery  
1 c. tomato  
1 t. salt  
1/4 t. thyme  
1/8 t. pepper  
In a large saucepan, cook and stir bacon and onion until bacon is crisp and the onion is tender. Stir in reserved clam liquid, potatoes, water, and celery. Cook uncovered until potatoes are tender, about 10 minutes. Add clams, tomatoes and seasonings. Heat to boiling, stirring occasionally. Makes 6 servings.

SUNDAY MORNING CREPES  
1 1/2 c. sifted all-purpose flour  
2 T. sugar  
1 t. baking powder  
1/2 t. salt  
beaten  
2 c. milk  
2 T. margarine  
Sift dry ingredients into a medium sized bowl. Combine eggs and milk, beat with a rotary beater until smooth. Preheat oven to 300 degrees. For each crepe, melt 1/2 t. butter into an 8-inch skillet. Pour in 1/4 c. batter, rotating pan quickly to

spread batter completely over bottom of pan. Cook over high heat 1 minute; turn, cook 1 minute longer. Fold into quarters. Keep hot in oven until ready to serve. Fill with jelly or fruit. Makes 12 crepes.

SPRING SURPRISE SALAD  
1-13/4 oz. can crushed pineapple, (2 c. pineapple drained) reserve juice  
3 oz. pkg. lemon flavored gelatin  
1 c. boiling water  
two third c. reserved pineapple juice  
2 T. lemon juice or vinegar  
1/2 c. shredded cucumber  
1/2 c. shredded American cheese  
1/4 c. mayonnaise or salad dressing  
Drain pineapple, reserve juice. Add enough water to make two third c. juice; set aside. In a 3-qt. bowl dissolve gelatin in boiling water. Stir in reserved pineapple juice and lemon juice. Chill until mixture is partially set or as thick as unbeaten egg whites. Whip gelatin, scraping sides of bowl often, until very light and pale delicate yellow. Fold in pineapple, cucumber, cheese and mayonnaise. Turn into 9-inch square pan or 5 cup ring mold. Chill until firm, 2 to 3 hours. Yields about 7 servings.

HAM BROCCOLI ROLLS  
2 rectangular slices boiled ham, cut 1/4 inch thick  
2 slices process Swiss Cheese  
1-10 oz. pkg. frozen broccoli spears, cooked and drained  
1 1/2 t. butter or margarine  
1 1/2 t. all-purpose flour  
1/8 t. salt  
1 1/2 t. prepared horseradish  
1 t. prepared mustard  
1/4 t. Worcestershire sauce  
1/4 t. grated onion  
1 slightly beaten egg yolk  
1/2 c. pineapple juice  
1/4 c. milk  
Top each ham slice with slice of cheese. Place half the cooked broccoli on each. In a heavy saucepan, melt butter. Blend in flour, salt, horseradish, mustard, Worcestershire sauce, and onion. Combine egg yolk and pineapple juice; blend into butter mixture. Stir in milk. Cook over low heat, stirring constantly, until thick and bubbling. Spoon about 1 T. sauce over broccoli. Roll ham and cheese around broccoli; secure with wooden picks. Place rolls in shallow baking dish. Cover, bake in moderate oven (350 degrees) about 25 minutes.  
Reheat remaining sauce, adding milk if necessary. Spoon hot mustard sauce over ham rolls. Garnish with pineapple and spiced crab apples. Makes 2 servings.

PEANUT BUTTER PUFFS  
1 egg white  
dash of salt  
6 T. sugar

HOT DEVILED POTATOES  
1 pkg. instant mashed potatoes  
1/4 c. dairy sour cream  
1/2 t. prepared mustard  
1/4 t. sugar  
1 T. snipped green onion  
Prepare two servings of potatoes according to package directions. Stir in remaining ingredients. Spoon into two foil baking shells. Sprinkle with paprika. Bake at 350 degrees about 20 minutes or until heated through. Serves two.

PEANUT BUTTER PUFFS  
1 egg white  
dash of salt  
6 T. sugar

Hot Deviled Potatoes  
1 pkg. instant mashed potatoes  
1/4 c. dairy sour cream  
1/2 t. prepared mustard  
1/4 t. sugar  
1 T. snipped green onion  
Prepare two servings of potatoes according to package directions. Stir in remaining ingredients. Spoon into two foil baking shells. Sprinkle with paprika. Bake at 350 degrees about 20 minutes or until heated through. Serves two.

Baer family

The 16th annual reunion of the William Edward Baer family will be held Labor Day, Sept. 4, at the home of Gilbert and Pearl Ide, Idetown.

A picnic lunch will be served at noon. Family members and friends are invited to attend.

Over the Back Fence



Chuck Riegel, Jr. of Harris Hill Road, Trucksville, has returned home after vacationing at Cape Hatteras, N. Carolina and Virginia Beach, Va.

Mrs. Irene C. Monk, 45 Pinecrest Ave., Dallas, has returned home after visiting Mr. and Mrs. Vitaly Sawyna of Philadelphia, and Mr. and Mrs. Martin Quinn of White Haven.

Andrew R. Denmon, Sr., Caddie LaBar, Harold Brobst, Fred Templin, Herb Dreher, Ed Friar, and Tom Wyda have returned home from Canada with plenty of Northern Pike ranging from eight to 18 pounds and one large lake trout.

Mr. and Mrs. Alan Hadsall, RD, Noxen, announce the birth of a daughter, Aug. 22, at Nesbitt Memorial Hospital.

Mr. and Mrs. William Monk, Michael, William and Irene, are visiting his parents, Mr. and Mrs. John Allabaugh, Pinecrest Avenue, Dallas.

Mariellen Mosca of Dallas is enrolled in the School of Nursing at Luzerne County Community College.

Mr. and Mrs. William Sprenkly announce the birth of a daughter, Aug. 18, at Wilkes-Barre General Hospital.

Mr. and Mrs. James Bellezza, RD 3, Dallas,

announce the birth of a daughter, Aug. 20, at Nesbitt Memorial Hospital.

Mr. and Mrs. Richard Holthaus and family have returned home from a 10 day vacation in Maine.

Mrs. Jack Nutsche of Midway Manor was guest of honor at a shower given at Lake Teja, Sunday, Aug. 27, by Mrs. Tex Wilson. Guests included Mrs. A. R. Denmon, Sr., Dallas; Mr. and Mrs. John Allabaugh, Dallas; Mr. and Mrs. William Monk and family, Conn.; Mrs. Doris Mallin, Dallas; Mr. and Mrs. Don Andrews and family, Trucksville; Mr. and Mrs. Martin Quinn, White Haven; Mr. and Mrs. Robert Monk, Shavertown; Mr. and Mrs. Melvin Morris, Sharon Morris, Juan Navarro, Dallas; Mrs. Irene C. Monk, Mrs. Jule Wilson, Dallas; Mr. and Mrs. Nutsche; Tex Wilson, Ted Wilson; and Mr. and Mrs. Tex Wilson, host and hostess.

Mr. and Mrs. Zayne Heffner, Country Club Road, Dallas, moved on Tuesday to Mercer, Pa., where Mr. Heffner has accepted a new position as administrator of the State Rehabilitation Center. While residing in the Dallas area, Mr. Heffner was purchasing agent at

the State Correctional Institution at Chase.

Their son and daughter-in-law, Mr. and Mrs. Ron Heffner took up residence last week in Shamokin, Pa. Ron has been

named co-manager of the Acme Market in Shamokin. Mrs. Ron Heffner is the former Kathy Skammer, daughter of Mr. and Mrs. William Skammer of Demunds Road.

Jeff Supulski, son of Mr. and Mrs. Ernest Supulski, has returned to Cornell University where he will enter his junior year. Jeff, who starred on the Dallas varsity football team for three years is a member of the Cornell team. The players reported to practice last Saturday and Jeff, who played split end last year, hopes to play flanker position this season. He is also used to punt for the team.

Ralph Stogski of Idetown has been a patient in Mercy Hospital, Wilkes-Barre and is expected to return home this week.

Mailbox vandals were busy in Dallas Twp. over the past week, according to Chief of Police Carl Miers, with two residents reporting damage to their property. Ernest Wolfe, E. 42nd St., told police Monday that his mailbox had been vandalized. Friday, Ronald Ertley, Country Club Rd., reported that his mailbox had been blown up, apparently with an M-80 type explosive.

L-L Menu

Sept. 4-Sept. 22, 1978

MONDAY--No school.  
TUESDAY--Beef bar-b-q on bun w-relish, potato chips, green beans, fruit, milk.  
WEDNESDAY--Hot dog on bun, mashed potato, sauerkraut, applesauce, cookie, milk.  
THURSDAY--Turkey roll w-lettuce on seeded roll, sliced tomato, French fries, fresh melon wedge, milk.  
FRIDAY--Pizza or peanut butter and jelly sandwich, potato chips, carrot and celery sticks, fruit, milk.

Frustration at HL

"This is no association," said one of the audience members at Tuesday evening's meeting of the Harveys Lake Taxpayers Association, expressing a general frustration with public disinterest in the organization and with the organization's apparent failure to publicize the meeting.

With only 12 members and two officers present at the Lake Elementary School, no actions were taken. The 75-minute meeting (starting 15 minutes late) was devoted instead to a general "bull session" on questions raised in the three previous meetings--sewers, cable TV, grants, assessments, and borough council.

President Ben Orfaly was reportedly out of town, and vice-president Ed Meka was said to be ill with the flu. In their absence, secretary Frank Silsby and treasurer Ed Nogan attempted to conduct the meeting but could not succeed in initiating or maintaining any actions.

KUNKLE COMMUNITY HALL CLOTHING CLOSE-OUTS "We're Back Again" Fri.-Sat.-Sun. 11 a.m. to 8 p.m.



THE BEST SKI SHOP IN THE POCONOS BRINGS YOU THE FINEST SKI EQUIPMENT AND CLOTHING!

SKIS...ROSSIGNOL, OLIN, FISCHER, KASTLE, K-2  
BOOTS...NORDICA, RAICHLER, HANSON, DYNAFIT  
BINDINGS...SALOMON, LOOK, TYROLIA, MARKER  
POLES...KERMA, BARRECRATER  
CLOTHING...JACKETS, BIB PANTS AND SWEATERS BY HEAD, CB SPORTS, SKYR, INNSBRUCK, TRISSI, SLALOM PROFILE, HAGEMEISTER, HOT GEAR, FUSALP  
ACCESSORIES...TOKO, BAUCH AND LOMB, WIGWAM  
SKI RACKS...BARRECRATER

"Salomon Certified Shop" for bindings, installations.

You'll be fitted properly by people who care, who ski themselves, who teach skiing and know the importance of correct fit.

Now is the time to have your skis tuned up -- waxed & sharpened -- Bindings checked and lubricated for the coming season.

MAKE YOUR CHOICES -- LAY THEM AWAY

ROSSIGNOL SKI PACKAGE	KASTLE SKI PACKAGE
Rossignol Challenger Ski ..... 130.00	Kastle 413 Ski ..... 130.00
Raichle Boot ..... 55.00	Look GT Binding ..... 54.00
Tyrolia Step-In Binding ..... 50.00	Barrercrafter Poles ..... 15.00
Barreccrafter Poles ..... 15.00	199.99
Boot Tree ..... 7.00	Mounting & Engraving ..... 16.00
257.00	Hot Wax & Ski Tye ..... 215.00
Mounting and Engraving, Hot Wax and Ski Tye ..... 16.00	
273.00	

SPECIAL \$195 SPECIAL \$155<sup>00</sup>

USE OUR GREAT 120-DAY PAY PLAN. NO FINANCE CHARGE ALSO VISA AND MASTERCARD

NEED INFORMATION ABOUT SKI EQUIPMENT? CALL 253-2277 and ask for Guenther. Out of town call collect. Evenings by appointment.

FRIDAY 9-9

OTHER DAYS 9-5

The Best Ski Shop In The Poconos Brings You The Finest Ski Equipment And Clothing!

Katz Tyrolean Ski Shops KATZ BROS. INC. honest & tanglwood SKI AREA

CHAIN SAW CHAIN SALE

We've cut prices on the world's best saw chain, Oregon. To help you cut it in the woods. Patented designs, special heat treating, and a unique shot peening process are just some of the reasons Oregon chain is used by more pros than all others combined. Come cut yourself in on the bargains.

OREGON

Sept. 5th thru 9th \$10<sup>00</sup> & UP

HARRY'S SERVICE CENTER

Rt. 6, Tunkhannock Mo. thru Sat. 8 a.m.-5 p.m. Phone 836-2346

School Shopping At IMAGES

Liz and Drea, two Back Mountain teenagers are shown wearing two of the many back-to-school fashion looks at Images. Liz is wearing straight-leg jeans, a cotton print shirt and a suede jacket. Drea is wearing a straight skirt with a cotton shirt and the tie for that Annie Hall look. Stop in at

IMAGES

18 Church Street Dallas Next to Rea & Derick Call 675-0322

