

POST COOKBOOK

Sharon Stogoski prepares for the holidays

Sharon Stogoski is a real outdoor girl. Sharon likes to hunt, particularly for deer. In warmer weather, fishing is her favorite sport, especially fishing for trout. Occasionally Sharon, and her husband Ralph, who is also a hunter and fisherman, go deep sea fishing.

Last summer they spent a day fishing off Barnegaut Light on the New Jersey coast. They also spent a week fishing in Canada. The Stogoskiis have a cabin on Dutch Mountain, and they stay there as often as they can.

Sharon, Ralph, and their son Eric live at Chase Corners. Ralph works for

his father's business, Ralph Stogoski and Sons. They put aluminum siding on homes. Sharon babysits for a little girl on weekdays in her home.

In his leisure Ralph does a lot of woodworking. He has made furniture for their home and installed a brick accent wall in their living room. Planters are another item Ralph likes to make either finding patterns in magazines or thinking up his own. One of Sharon's favorites is Rudolph the reindeer complete with a red nose. At Christmas time, a poinsettia is placed in the planter, giving it a real holiday effect.

Sharon likes to garden, although she did not have the opportunity to do so last summer. It is obvious though that she has a green thumb. One corner of her kitchen contains a table full of lush houseplants. She also likes to do crewel and read mystery stories when she has time.

Sharon is not a joiner. She does not belong to any clubs but prefers to spend her time with Eric. Eric also likes the outdoors, taking long walks with his mom or riding his tricycle.

Ralph is a member of the Back Mountain Jaycees. Sharon loves to cook. Ralph's favorites are Italian dishes, so she

prepares these frequently. Although she doesn't bake a great deal during the year, at Christmas time Sharon goes all out making lots of cookies to serve her company.

Strawberry Jello is a favorite at the Stogoski's. Anytime a party or get-together is held, Sharon is sure to make this salad. Fruit Salad is simple to make. Just mix the ingredients, then chill.

With the holidays approaching, Sharon's recipe for sugar cookies will come in handy. These cookies are made with sour cream. Pineapple Squares are another dessert perfect for

the holiday season. Brown sugar and oatmeal make a delicious crust. Sausage and Sauerkraut is an easy meal to make. Sausage is placed on top of the sugar and sauerkraut mixture, then baked for 1½ hours.

STRAWBERRY JELLO
1½ c. boiling water
1 pkg. frozen strawberries
1 lg. pkg. strawberry jello
1 can crushed pineapple
2 bananas (mashed)
1 c. sour cream

Add jello to boiling water, add frozen strawberries, pineapple, bananas. Put half of the mixture in a bowl and refrigerate until set. Put sour cream on top of mixture, then pour on other half of jello mixture. Refrigerate until set.

FRUIT SALAD
1 c. mandarin oranges
1 c. coconut
1 c. chunk pineapple
1 c. sour cream
1 c. miniature marshmallows

Drain oranges and pineapple. Blend ingredients and chill for 3 hours.

SUGAR COOKIES
2 eggs
2 c. sugar
1 c. butter
1 c. sour cream
2 t. baking soda
Flour as needed

Add enough flour to mixture for good consistency. Roll out and cut with a cookie cutter. Place on a greased cookie sheet.

Sprinkle with nutmeg and sugar. Bake in 350 degree oven until browned.

PINEAPPLE SQUARES
1 med. can crushed pineapple
two thirds c. sugar
3 t. corn starch

Cook pineapple, sugar and corn starch together over low heat until thick. Set aside.

CRUST
¾ c. shortening
1 c. brown sugar
1½ c. oatmeal
1½ c. flour
½ t. salt

½ t. baking soda
Add ingredients together to make crumbs. Pat half of the mixture on a cookie sheet. Spread pineapple mixture on top, then pat other half of dough on top. Bake at 350 degree until browned. Cool. Cut into squares.

S A U S A G E A N D SAUERKRAUT
1 lg. can sauerkraut
¼ c. firmly packed brown sugar
2 lbs. sausage
salt and pepper

Mix sauerkraut and brown sugar in large, shallow baking pan. Cut sausage into two inch lengths, place on top of sauerkraut; sprinkle with salt and pepper. Bake in a slow oven (325) for 1½ hours, turning sausage occasionally to brown and crisp on both sides. Arrange sausage around edge of platter, spoon sauerkraut in middle.



Sharon Stogoski and son, Eric

Klinetobs observe 40th

About 60 members and friends of Noxen United Methodist Church turned out Saturday evening for the surprise reception in the church social rooms in honor of Rev. and Mrs. Hugh Klinetob of Noxen. The reception was sponsored by Mr. and Mrs. Hugh Klinetob of Harveys Lake, son and daughter-in-law of the honored couple, and members of the Noxen United Methodist Church.

Rev. and Mrs. Klinetob observed a double anniversary on Tuesday. They marked their 40th wedding anniversary and also observed Rev. Mr.

Klinetob's birthday anniversary. They received a gift with the presentation being made by their son, Hugh Klinetob, on behalf of the Noxen UM congregation.

In attendance at the reception were these out-of-town relatives of the honored guests; Mr. and Mrs. John M. Vinton of Blytheburn; Horace Gregory of Lake Winola; Mr. and Mrs. Reynold Drasher of Rochester, N.Y.; Mrs. Lois Umbra, Miss Alycia Umbra, Kyle Umbra of Bainbridge, N.Y.; Mr. and Mrs. Marlo Klinetob of Hilltown, N.Y.

Legion plans Italian night

The Dallas American Legion Post 672 Home Association will hold its annual "Italian Night" Saturday evening at the Post Home.

Dinner will be served from 5 to 8 p.m., with music being provided from 9 p.m. onward. Admission is \$3.00.

Ladies Social Club to meet

Back Mountain Ladies Social Club discussed plans for a Christmas dinner to be held at the Castle Inn, Dallas, on Sunday afternoon, Dec. 17, at 2:30 at its meeting 1st week at the home of Mrs. Kathryn Bartholomew, in Orange. Donuts and country cider were enjoyed by the group. Mrs. Florence Pugh poured.

Attending the meeting were Mrs. Delphine Apple, Mrs. Jan Russell, Mrs. Frieda Graham, Mrs. Hazel Shacocius, Mrs. Peg

Rice, Mrs. Doris Spencer, Mrs. Peg McAuvie, Mrs. Florence Davenport, Mrs. Jennie Morgan, Mrs. Florence Pugh, Mrs. Althea Dymmond, Mrs. Vi Andrews, Mrs. Kathryn Bartholomew.

Chapo the Clown

Chapo the clown, Rev. James Pall, will be at the United Methodist Church, Noxen on Nov. 5, at 11 a.m. Everyone is invited to attend and hear Chapo's Bible message.

WNB Wyoming National

proudly presents a distinctive Christmas Club Gift



crystal-clear, Santa sculptured
KEEPSAKE ORNAMENT

FREE WITH EACH CLUB
PLUS 5% INTEREST

FOR TREE-TRIMMING OR FOR DISPLAY* . . . FOR GIVING OR FOR KEEPING . . . THIS BEAUTIFUL SHIMMERING ORNAMENT IS PROTECTED WITH A VELVETY JEWELERS' POUCH AND IS ATTRACTIVELY BOXED. AN OUTSTANDING VALUE. AT ALL OFFICES.

*Display stand may be purchased for 98c, tax incl. Stand is FREE with clubs of \$10 or more . . . while they last.



WILKES-BARRE • PLYMOUTH • SHAVERTOWN • EXETER •
EDWARDSVILLE • SHICKSHINNY • FACTORYVILLE •
PIERCE STREET, KINGSTON • TUNKHANNOCK

JOE'S
Grotto Pizza
ENJOY HARVEYS LAKE

Sunset, Harveys Lake

OPEN FRIDAY, SATURDAY & SUNDAY

Enjoy
Delicious Spaghetti
at the Grotto Bar

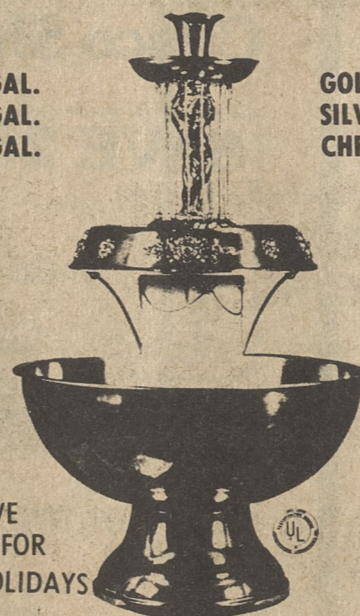
A
SUPER
PARTY
TIP

RENT A FOUNTAIN
FOR YOUR NEXT PARTY

(Illuminated Column)

3 GAL.
5 GAL.
7 GAL.

GOLD
SILVER
CHROME



RESERVE
EARLY FOR
THE HOLIDAYS

RATES
FROM
\$12.00
UP

ROYAL AFFAIRS

918 WYOMING AVE. SCRANTON, PA.
342-7587

Enjoy a Cocktail
Before Dinner

at

JIMI'S

Dallas Shopping Center

Open 7 a.m.

Monday through Saturday

CATERING

Steaks, Seafood &
Our Specials

SPECIAL

NOW THRU SUNDAY



"Alpiner" Steak Platter

\$2.10

TOP QUALITY CHOPPED BEEF A-PLenty,
WITH MELTED SWISS CHEESE, LETTUCE
AND TARTAR SAUCE ON A TOASTED RYE
BUN. SERVED WITH CRISPY FRENCH FRIES
OR POTATO SALAD, AND COLE SLAW OR
HEART OF LETTUCE WITH DRESSING.

franklin's
FAMILY RESTAURANTS

Steaks • Chicken • Spaghetti • Seafood
Route 11 (Narrows Rd.) Edwardsville
400 Kidder St., Wilkes-Barre
Route 309 & 415, Dallas

OUR STEAKS ARE NOW
DELICIOUSLY CHAR-BROILED