

Maryann Storz prepares ethnic recipes

by Joan Kingsbury
When it comes to cooking, Maryann Storz does not believe in taking shortcuts. Having learned to cook from her mother at a very young age, Maryann makes everything from scratch. Maryann prefers to use older cookbooks since she feels today's recipe books have become so modernized that dishes lose much of the flavor they should have. Ethnic foods of all types are enjoyed by the Storz family. Of Italian descent, Maryann specializes in Italian dishes, making her own ravioli and noodles.

Both Maryann and her husband Larry are originally from Luzerne. Maryann is a graduate of Bishop O'Reilly High School and Wilkes College. At Wilkes Maryann majored in social studies. This year she is advisor for the Dallas Senior High School cheerleading squad. Larry is a graduate of Luzerne High School. He is employed by Benco Dental Supply, Wilkes-Barre. The couple has one daughter Gina, who is three years old.

Maryann is an individual who enjoys being active. She likes to work with her hands whether cooking, doing crewel work or wallpapering a room in her home. Recently Maryann constructed a brick hearth in the family room of her home. An active member of the Dallas Junior Woman's Club, Maryann participates in many of the club's projects.

Larry is quite a handyman. Fortunately for the Storz' Larry is adept at woodworking, plumbing and other household chores so when something goes wrong they never have to call in a professional. Larry is currently in the process of converting the basement of their home into a family room and workshop.

The Storz' often take one-day trips to places of interest. Lancaster is one of their favorite visiting places since the atmosphere is interesting and the food is delicious. Maryann is extremely interested in historical restoration and the origin of names. Visiting museums and cities of

historical significance is very enjoyable for Maryann. This summer the Storz' are looking forward to visiting New Hope. The family will also vacation at Brigantine, N.J. this year.

Maryann has chosen five ethnic recipes to share with readers. Cannoli is a popular Sicilian dessert. A pastry shell is fried in hot oil until it is toasty in color. When cooled the pastry is filled with a mixture of ricotta cheese, whipped heavy cream and nuts or candied fruits. Scandinavian Apple Cake is a real delight. The moist cake is topped with apple wedges, cinnamon and sugar. Pennsylvania Dutch Apple Dumplings are delicious. Apples are pared and cored. Each apple is rolled in cinnamon and sugar, then the core is filled with butter and honey. Apples are wrapped in pie dough and baked. Pennsylvania Dutch Apple Dumplings are good served plain or with milk. If a family loves rich cookies try Maryann's recipe for Mexican Wedding Cakes. These butter cookies are flavored with chopped

pecans. When baked they are rolled in confectioner's sugar. Chicken Mandarin Style is an interesting way to prepare chicken. Chunks of chicken are marinated in sherry and soy sauce. Chicken chunks, bamboo shoots and scallions are fried for a few minutes in hot oil. The mixture is thickened with cornstarch, then served over rice with pineapple chunks.

CANNOLI (a Sicilian dessert)
Pastry:
1 c. flour
½ t. salt
1 T. sugar
1 T. unsalted butter, soft-
tened
¼ c. white wine
a set of cannoli forms
vegetable oil for frying
Filling:
2 c. ricotta cheese
1 c. whipped heavy cream
3 T. sugar
2 T. nuts or chopped candied
fruits
1½ t. vanilla

Make filling first. Fold whipped cream into ricotta, adding sugar as you fold. Add chopped candied fruit or nuts (all but a teaspoonful). Add vanilla. Refrigerate until shells are cooked.

Mix pastry ingredients. Knead until dough is smooth and all flour has been picked up. Roll out no thicker than a noodle, cut into 3¼" squares. Place forms diagonally on squares. Wrap pastry around form and press corners together.

Cover the bottom of the frying pan with ¾" of oil; heat to 375. Drop forms into hot oil. Cannoli cook very fast, blister and swell in size. Turn carefully when one side is toasty in color. Drain and remove forms. Fill when cool. Dab ends in nuts or fruit for color.

SCANDINAVIAN APPLE CAKE
3-4 med. apples (pared, cored, wedged)
2 T. sugar
1 t. cinnamon
2 c. sifted flour
½ t. baking powder
¼ t. salt
¾ c. butter
1 c. sugar
3 eggs
1 t. vanilla
½ c. sour cream

Mix apples with two tablespoons sugar and the cinnamon, set aside. Combine butter, sugar, eggs and vanilla. Beat at high speed for 4 minutes until fluffy. Stir in half the flour mixture with wooden spoon until blended. Stir in sour cream. Add remaining flour, mixing until batter is smooth; pour into greased 9"x3" spring form pan. Arrange apples on top, pushing pieces partly into batter. Bake at 350 for 1¼ hours. Cool in pan on wire rack for ten

minutes before releasing spring. Serve warm or cold. (Option: can be sprinkled with toasted almonds when removed from oven.)

PENNSYLVANIA DUTCH APPLE DUMPLINGS
6-8 med. apples (pared and cored)
¼ c. sugar plus 2 T. cinn. honey
butter
Pie crust pastry (enough for 2 crusts)
Roll out pastry as for pie crust and cut into fourths. Roll each apple in sugar and cinnamon mixture then place on square. Drop ½ tablespoon of butter and honey into each apple. Bring edges of dough up

around apple and pinch edges. Leave an opening for steam to escape. Trim excess.

Place in baking dish. Bake at 350 degrees for 30 minutes or until apples are soft. Serve plain or with milk.

MEXICAN WEDDING CAKES
½ c. butter
1 c. flour
1 c. pecans, chopped
1 t. vanilla
Confectioner's sugar for rolling

Cream butter and sugar until light. Add flour, pecans and vanilla. Roll dough into one inch balls. Place on greased cookie sheet (flatten slightly).

Bake 45 minutes at 300 degrees. Roll in additional sugar while warm. When cool, roll again in the sugar.

CHICKEN MANDARIN STYLE

2 lg. chicken breasts (d-boned and chunked)
½ c. bamboo shoots
½ c. scallions (cut in 2" lengths)
3 T. soy sauce
salt to taste
1 T. cornstarch diluted with a little water
2 T. sherry wine
pinch of sugar
½ c. water
¼ c. vegetable oil

Marinate chicken in sherry with sugar and a dash of soy sauce. Add a

drop of oil to meat when marinating so it doesn't stick together when cooked. Let soak one hour.

Drop chicken into hot oil; cook two minutes. Remove meat and add bamboo shoots, scallions and salt; cook one minute, add water, cover and steam for one minute.

Add chicken and diluted corn starch. Bring to a boil until sauce thickens, add soy sauce. Serve with plain or fried rice and pineapple chunks.

Greif can take care of it-self, but to get the full value of a joy you must have somebody to divide it with. Mark Twain.

Back Country Briefs

Ella Moore Sunday School Class had 50 mothers and daughters in attendance at the annual mother-daughter covered dish dinner last Tuesday in the East Dallas United Methodist Church social rooms. Mrs. Altemus was the oldest mother in attendance; Mrs. Evelyn Ross of Valley View Trailer Park was the youngest grandmother; Mrs. Linda Van Orden was the youngest mother present. Mrs. Roger Howell of Wilkes-Barre traveled the longest distance to attend. A reading by Mrs. Carlos Munoz highlighted the program, which was in charge of Mrs. Hilda Moore and Mrs. Evelyn Ross. Mrs. Edna Husband is president of the class.

Today and tomorrow, the Ella Moore Class of East Dallas United Methodist Church will conduct a benefit rummage sale in the church social rooms. Rummage will be accepted this morning. Today's hours for the sale will be from 9 to 6; tomorrow from 9 to 2, including a Dollar Bag sale.

Mrs. Catherine Hodle, Mrs. Julie Green and Mrs. Carol Polack are in charge of the East Dallas Dodgers girls softball team, which plays its league games on the Dallas Elementary School diamond. The team has 13 girls playing and practices Saturday afternoons from 3 to 6. Though the team has plenty of spirit, a bigger and more enthusiastic 'rooting section' would be a plus for the squad, and parents of the girls are asked to turn out. The Dodgers will play the Indians this evening at 6:15 p.m. on the Lehman diamond.

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Administrative Board of Dymond Hollow UM Church will meet Monday evening at 8 at the church.

Trustees of Centermoreland UM Church will meet Wednesday evening at 8 at the church for its final meeting before Wyoming Conference sessions.

Plans for the annual Daily Vacation Bible School of the Centermoreland UM Charge will be furthered at a meeting of teachers at the home of Mrs. Bea Beatty, Centermoreland, on Thursday morning, May 24, at 10.

Sincere sympathy is extended the family of the late Ernest Montross of Centermoreland, who passed away Friday morning following surgery in Nesbitt Memorial Hospital. A lifetime resident of Centermoreland, he formerly owned a general store in Centermoreland and prior to his retirement was a dairy farmer. Funeral services were held Monday from the Disque Funeral Home with interment in the Marsh Cemetery, Centermoreland. Rev. James May of Centermoreland

pastor.

Lamoreaux's note anniversary

Mr. and Mrs. Elmer B. Lamoreaux, 9 West Franklin Street, Shavertown, will observe their 34th wedding anniversary on Wednesday. They were married on May 23, 1945, in Larksville United Methodist Church by the Rev. George Snyder, pastor.

Mrs. Lamoreaux is the former Miss Betty Keller, daughter of the late Mr. and Mrs. Claude Keller of Larksville, and prior to her marriage she was associated with Wyoming National Bank of Wilkes-Barre as a secretary. She is presently employed as a secretary for Dallas Area School District at the Senior High School.

Baptist Church and Rev. Carlos Munoz, pastor of Centermoreland UM Church, officiated at funeral services.

Friends of Mrs. Emily Davenport of Orange will be glad to learn she has returned home following a stay at Nesbitt Memorial Hospital, Kingston. Her condition is much better.

Glenn Major and Miss Jeannette Munoz of Centermoreland will be the lay delegates from the Centermoreland UM Charge to the annual Wyoming Conference of the United Methodist Church, which will open in Scranton on May 30. Rev. Carlos Munoz is pastor of the Centermoreland UM Charge.

Stanley Weaver of Centermoreland, who has

Mrs. Betty Martin of Benwood, Va. is spending two weeks with her son and daughter-in-law, Mr. and Mrs. Frank Paczewski, 18 Pear Tree Lane, New Goss Manor.

Mr. and Mrs. Jay Niskey of Fort Myers Beach, Fla. are spending a few days been a patient at Scranton's Mercy Hospital, is coming along nicely at home.

with their son and daughter-in-law, Mr. and Mrs. Jay Niskey, 17 Woodcliff Drive, New Goss Manor, enroute to their summer home at Greentown-in-the-Poconos.

Mr. and Mrs. Kenneth Jackson of Beaumont have returned after five months at Myrtle Beach, S.C.

Mr. and Mrs. Johnny Cash of Brookville, Fla. were Sunday visitors of Mr. and Mrs. Warren Johnson of Beaumont. The Cashes (He's not the well known singer) were enroute to their summer home at Franklinville, N.Y.

Mr. and Mrs. David Shaffer and children Eroh and Tiffany of Lake Ariel spent Mother's Day with Mrs. Shaffer's parents, Dr. and Mrs. Clarence D. Parks of Noxen.

Annual reunion of the Vinton family of Wilkes-Barre will be held Decoration Day, May 30, at the home of Mr. and Mrs. Hugh Klinetob of Harveys Lake. Descendants of the late John T. and Mary E. Vinton of Wilkes-Barre are invited to attend.

Dr. Edward Crispell of San Francisco, Cal. has returned after three weeks with his parents, Mr. and Mrs. Earl Crispell of Noxen. Friends of Mr. Crispell will be glad to learn he is coming along nicely at home following heart surgery in Wilkes-Barre General Hospital.

United Methodist Women of Ruggles UM Church will meet this evening at 7 at the church.

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