

Post Cookbook



Chris Birkenhead

Try Chris Birkenhead's grape pie

by Joan Kingsbury

Did you ever eat Concord Grape Pie? This week's cook, Chris Birkenhead has provided us with a recipe for this rich, sweet dessert. Although Chris and her husband, John, are not usually desert fans, this is one annual treat they look forward to.

With cucumbers ripening quickly, Chris has two tasty recipes that utilize these vegetables. According to Chris, Cucumbers and Onions Marinade is a good summer salad. Cucumbers and thinly sliced onions are alternated, then marinated in a dressing made of salad oil, wine vinegar, salt, basil, tarragon and pepper. After marinating for 5-24 hours, Cucumbers and Onions Marinade is ready to serve. For variety, sliced tomatoes may be alternated with the onions and cucumbers.

When an over-abundance of cucumbers becomes a problem, try Refrigerator Pickles. Not only are these pickles simple to make, but they keep indefinitely when refrigerated.

Barbecued Spareribs and South of the Border Barbecued Chicken can either be cooked on the grill or in the oven. Since Chris is employed full-time, John, who also finds cooking enjoyable, often prepares meals. The recipe for South of the Border Chicken, a hot, spicy chicken dish, is one of John's favorite recipes.

Chris grew up in Coaldale, a small town near Tamaqua. A graduate of Wilkes College she is a medical technologist at Nesbitt Hospital where she is section chief for the blood bank. John, a Wilkes-Barre native, is a graduate of King's College. John teaches seventh and eighth grade

social studies in the Wilkes-Barre School District where he also coaches baseball and basketball. Chris and John met working on a Camelot production at Wilkes College during their college years.

Both Chris and John love to travel. They have visited 40 of the 50 states, finding San Francisco, Las Vegas and the Rocky Mountains particularly impressive. The Birkenheads have visited Aruba and St. Thomas. They have made three trips to Yellowstone National Park.

Chris is a member of the Pennsylvania Association of Blood Banks, an affiliate of the American Society of Clinical Pathologists and a member of the Dallas Junior Woman's Club. Her hobbies include playing the piano, crocheting and doing cross stitch. John is the family gardener, raising a vegetable garden each summer. He also has an impressive rose garden. He does rose panels for Jackson and Perkins, major rose producers.

When cooking, Chris likes to combine several recipes to get desired results. Since the Birkenheads enjoy a wide variety of foods, Chris is free to experiment with almost any recipe. Chris makes her own jelly using any fruit available. Last year she made pink apple, pear, pineapple and grape jelly. Chris has found that experimenting with various spices produces interesting flavors.

If readers are looking for some unusual summer dishes try Chris Birkenhead's unique recipes. SOUTH OF THE BORDER BARBECUED CHICKEN
1 chicken, disjointed
2 t. catsup
2 t. worchestershire sauce
½ t. cayenne pepper

1 t. prepared mustard
2 t. red wine vinegar
2 t. lemon juice
2 t. butter
1 t. paprika
2 T. water
1 t. salt
1 t. chili powder

Mix all ingredients, except chicken, in a saucepan and heat until butter is melted. Dip chicken into barbecue sauce until well coated. Barbecue over grill about 45-60 minutes until tender. Baste and turn occasionally. NOTE: May be baked in a 350 degree oven for one hour. Cover when baking.

CONCORD GRAPE PIE
5 and one third c. concord grapes (home grown best)

1½ c. sugar
4 T. flour
1 and one third t. lemon juice
dash salt
one and one third T. butter
tapioca (optional)
pastry for 2-crust pie

Prepare pastry for two-crust pie. Set aside. Preheat oven to 425 degrees.

Remove and save skins from grapes. Put pulp and pits into saucepan without water and bring to a boil. While hot rub through a strainer to remove seeds. Mix strained pulp with skins. Mix flour, sugar, lemon juice together and lightly mix into the grapes. Sprinkle with a dash of salt.

Pour into pastry-lined pan. Dot with butter and sprinkle with a little tapioca. Cover with top crust. Make slits. Bake at 425 degrees for 35-40 minutes.

CUCUMBERS AND ONIONS MARINADE

1 med. cucumber, peeled and thinly sliced (1¼ c.)
½ med. onion, thinly sliced and separated into rings (1 c.)
½ c. salad oil
¼ c. wine vinegar
1 t. salt
1 t. basil
1 t. tarragon,
¼ t. pepper

Layer cucumber and onion in plastic container. Combine oil, vinegar, salt, basil, tarragon and pepper in a jar. Shake well. Pour over cucumber and onions.

Cover. Refrigerate for 5-24 hours. Mix well before serving. NOTE: If desired, tomato slices may be added. Use 2 medium tomatoes, sliced and layered with the cucumbers and onions. REFRIGERATOR PICKLES

7 c. cucumbers, sliced thin
1 c. onion, sliced thin
1 T. salt
2 c. sugar
1 c. vinegar
1 T. celery seed

Put salt over cucumbers and onions. Let stand one hour. Mix remaining

ingredients together. Pour over cucumbers and onions. Place in a jar. Keep in refrigerator. These last indefinitely as long as they are refrigerated.

BARBECUED SPARERIBS

4 lbs. spareribs, cracked and cut into one rib portions
1 env. Lipton Onion Soup

Mix
1½ c. water
one third c. honey
¼ c. soy sauce
2 T. sherry
1 T. sugar
1 clove garlic, minced
1 t. ginger

Boil ribs in salted water about 30-45 minutes. Combine above ingredients mix well. Add ribs to mixture. Marinate

ribs for two hours or overnight. (Overnight is best.) Prepare grill. cook over barbecue grill for 1-1¼ hours or until tender and crisp. Turn and baste occasionally with sauce. NOTE: Ribs may also be done in oven. Preheat oven to 350 degrees. Place ribs in shallow pan. Roast 1¼ hours or until tender and crisp. Turn and baste occasionally.

Back Country Briefs

Paul Phillips, son of Mr. and Mrs. Elmer Phillips of Orange, is spending the summer vacation with his parents. Paul completed his sophomore year last month at the University of Nebraska and will return there in September. During the summer vacation, Paul is working at the Buck Hill Falls Inn.

Mr. and Mrs. Maurice Shively, Jr., West Eighth Street, Carverton, are rejoicing over the birth of their first child, a daughter, Christy Lee, born on July 10 in Nesbitt Memorial Hospital, Kingston. Mrs. Shively is the former Miss Christine Cather, daughter of Mrs. Jean Cather and the late John Cather of Mt. Zion. Shively is the son of Mr. and Mrs. Maurice Shively, Sr. The little lady is the first grandchild for both Mrs. Cather and Mr. and Mrs. Maurice Shively, Sr.

Annual ice cream social of East Dallas United Methodist Church will be held Saturday from 4 to 8 at the church. Home-made ice cream, food, coffee and cold drinks will be available. A bake sale also will be held in connection with the benefit affair, which annually attracts a large number of persons. Public is invited to attend.

Friends of Mrs. Paul Button of Orange will be glad to learn she is coming along nicely in Wilkes-Barre General Hospital where she underwent surgery last week.

Flowers on the altar at Sunday morning's worship service at Centermoreland UM Church were placed there by Janet Brown in memory of Mamie Gay and Mrs. Eva Small.

Senior United Methodist Youth Fellowship of Centermoreland UM Church will meet this afternoon at 4 in the church social rooms. All youth of the area 12 years or older are invited to attend. UMYF counselors are Miss Donna Munoz and Mr. and Mrs. John Headly.

Members of Orange United Methodist Church

have completed plans for the benefit yard sale to be held at the church grounds Saturday from 10 a.m. to 4 p.m. Public is invited to attend. Fidelis Class of the church school will sponsor a bake sale in connection with the yard sale, and persons desiring to contribute baked goods are asked to bring them to the church Saturday morning by 9:30.

Rev. Allan Cease, pastor of the Carverton UM Charge, has announced the following schedule for services Sunday morning in the three churches comprising the Charge: At Carverton at 9; at Orange at 10, and at Mt. Zion at 11.

Mr. and Mrs. 'Chub' Cyphers of Sickler Road, Carverton, and Mr. and Mrs. John Cook of Overbrook Road, Fernbrook, have returned after a seven days vacation that took them to the beautiful Skyline Drive, Shenandoah Park and Kings Dominion Bush Gardens in Virginia. They also visited historic Williamsburg, Va. and

spent sometime at Virginia Beach.

West Eighth Street from Bodle Road in Orange had some improvements made during the past week by employees of PennDOT, who applied asphalt patching to most of the potholes in that stretch of road.

Members of Mt. Zion United Methodist Church are completing plans for a benefit yard sale to be held Saturday, Aug. 4, on the church grounds.

Annual Daily Vacation Bible of Northmoreland Baptist Church will be held August 6 through Aug. 10. Pastor James May has announced.

A summer sports program for boys and girls 14 years old or under has been inaugurated at Northmoreland Baptist Church. The activity takes place Thursday mornings from 10 to noon at the playing field owned by Kenneth Harding, who has donated the use of the field for the activity.

Administrative board of Carverton UM Church will meet Monday evening, Aug. 6, at 7:30 at the church.

Back Mt. Kiwanis plans paper drive

The weekly meeting of the Back Mountain Kiwanis Club was held Saturday June 14 at the Mark II Restaurant, Dallas.

Visiting Kiwanis Clubs attending the meeting were Dallas Kiwanis Club, and members of the Mountain Top Kiwanis Club. Guest speaker was Miss Agnes Gregson, a representative of the Triple-A Travel agency. On Aug. 4 the Back Mountain Kiwanis Club

will hold its Bi-monthly paper drive. Papers will be collected in the rear of the Offset Paper Back Company, Dallas. The company is located across from the Hoof 'N Paw Saddle and Gift Shop, Dallas.

The drive will begin at 9 a.m. and will conclude at Noon. On Sunday, June 15 at 7 p.m. the club held a special meeting of the board of directors, at the Mark II Restaurant, Dallas.

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