

POST COOKBOOK

Carole Loberg's ideas for outdoor cooking

by Joan Kingsbury
Summer's hot, sunny days make being outdoors a real pleasure. However, working in a hot kitchen during the summer months usually doesn't prove to be very enjoyable. Carole Loberg's easy to put together recipes are ideal for the cook who wants to serve her family tasty meals without spending a lot of time in the kitchen.

Hot dogs are a popular summertime favorite. For an unusual one-dish hot dog meal try Carole's Irish Setter Stew. Hot dogs, onions, potatoes and carrots are combined to make a tasty casserole.

The Loberg youngsters are crazy about Carole's Stuffed Tuna Buns. Diced cheddar cheese, pickle relish, chopped hard cooked eggs and tomato sauce are combined with tuna to make the delicious sandwich filling. Baked on buttered buns, Stuffed Tuna Buns make a quick, easy and appealing lunch or light supper.

Carole's recipe for Spaghetti Bake is a great way to prepare this popular pasta dish. Break spaghetti in half. Place uncooked spaghetti in a casserole. Top it with a tomato sauce flavored with garlic, bacon, ground beef and onion. Sprinkle with shredded cheddar cheese. Water is added to the casserole eliminating the need to boil the spaghetti before the casserole is baked.

Sunday dinner usually calls for a special main course. Carole suggests Browned Swiss Steak. In hot oil brown round steak that has been coated with flour well on both sides. Add chopped onions, grated carrot, chopped parsley and spices with one cup of water; pour over steak. Simmer Browned Swiss Steak for two to two and one-half hours or until it is tender.

Ginger Cookies are another favorite at the Lobergs. Dark molasses, allspice, ginger, cloves and cinnamon gives these cookies their spicy flavor. Carole says that the cookies may be frosted, if desired. This recipe makes two and two-thirds dozen of two and one-half inch cookies.

Originally from Luzerne, Carole and her four daughters are residents of Trucksville. Carole and her late husband, David, moved to the Back Mountain eight years ago.

Carole is the leader of the 4-H Tricky Needles, the 4-H clothing club. The Tricky Needles includes both beginners and advanced sewers. The advanced class is currently working on shirts for the 4-H Fashion Review scheduled for June 14. Carole's daughters Alicia, Dawn and Amy are members of the club.

Quilting, a fine art Carole learned from her mother-in-law, is one of her favorite hobbies.

Three or four quilts made by Carole thus far have been given as gifts. Carole also enjoys doing cross-stitch embroidery.

Four daughters at the Loberg home make for an active household. Alicia, 16, attends West Side Vo-Tech where she is a cheerleader. Dawn, who is 15, attends Dallas Junior High School. She is a member of the Dallas Cadette Band. Dawn studies art with Sue Hand. Ten-year-old Amy is a student at Dallas Intermediate School. Amy is taking gymnastic classes this year. Meta, age two, is the youngest member of the Loberg family.

Last week's warm weather is a good indication that summer is just around the corner. For tasty meals that please your family while allowing you less time in the kitchen try Carole Loberg's suggestions.

IRISH SETTER STEW

4-6 hot dogs
1 lg. potato
1 bay leaf
1 lb. onion
2-3 carrots
1 can chicken broth
parsley to taste
thyme to taste
salt to taste
pepper to taste

Cut hot dogs into one inch chunks. Slice potato, onions and carrots. Place ingredients in a casserole. Cover with broth; add seasonings. Bake in a 350 degree oven for 1 hour. Serves 4.

STUFFED TUNA BUNS

1-7 oz. can tuna, drained
1/2 c. diced cheddar cheese
2 hard cooked eggs, chopped
2 T. pickle relish
1/4 t. salt
1-8 oz. can tomato sauce with onions
buns
butter

Combine all ingredients except buns and butter. Split buns; spread them with butter. Spread filling between bun halves. Wrap each Stuffed Tuna Bun in foil. Bake at 350 degrees for 20 minutes.

SPAGHETTI BAKE

2 slices bacon
2 onions, chopped
1 clove garlic, minced
1/2 lb. ground beef
2 1/2 c. water
1 t. chili powder
1/2 lb. spaghetti
1 c. shredded cheddar cheese
1 t. salt
2-8 oz. cans tomato sauce

Fry bacon, onion, garlic and meat; drain. Stir in water, chili powder, salt and tomato sauce. Simmer for 15 minutes. Break spaghetti in half and put into a greased casserole. Cover with half the sauce mixture. Sprinkle with half the cheese. Repeat layers. Bake covered at 350 degrees for 30 minutes. Uncover, bake 15 minutes longer.

BROWNED SWISS STEAK

1 1/2 lb. round steak, 1/2 inch thick
3 T. flour
2 T. oil or shortening
1/2 c. chopped onion

1/2 c. grated carrot
2 T. chopped parsley
1 t. salt
1/4 t. pepper
1/4 t. thyme
2 bay leaves
3 whole cloves
1/2 t. Gravy Master

Dry steak. Roll in two tablespoons of flour coating evenly. Heat large skillet. Add oil, heat. Brown steak well for 15 to 20 minutes. Add remaining ingredients except flour along with one cup water. Bring to a boil. Reduce heat, simmer two to two and one-half hours. Combine the rest of the flour with one half cup water until the mixture is smooth. Stir into skillet. Bring liquid to a boil. Simmer 5 minutes more.

GINGER COOKIES

one third c. soft shortening

1 c. brown sugar, packed
1/2 c. dark molasses
two thirds c. cold water
6 c. sifted flour
2 t. baking soda
1 t. salt
1 t. allspice
1 t. ginger
1 t. cloves
1 t. cinnamon

Mix shortening, brown sugar and molasses thoroughly. Stir in water. Sift remaining ingredients together; stir into dough. Chill dough. Heat oven to 350 degrees. Roll dough 1/2 inch thick. Cut with 2 1/2 inch round cookie cutter. Place far apart on a lightly greased cookie sheet. Bake about 15 minutes or until no imprint remains when pressed with your finger. Frost when cool. Makes two and two-third dozen cookies.

OAK HILL

Very special thanks

by Bridgette Correale

Dear Friends and Neighbors, sorry I haven't been writing my column, which so many of you have missed, but if you remember weeks back I mentioned that my Dad was quite ill in New York and I had been traveling back and forth leaving my no time for fun and games.

Well last week, my Dad passed away. At this time I wish to thank the many friends and neighbors who offered their sympathy through Mass cards, flowers, food and most of all their love.

Very special thanks to our Oak Hill friends for trays of food, baskets of fruit, floral arrangements, cakes, cookies, buns, wine, soda and so much more. To Dougie Osborne, the Tomasellie's for babysitting our home, Jack and Marlene Cacoza for everything they did and to my family, Vin, Luis, Adele and George for their encouragement and love that helped me through the seven longest, depressing, saddest weeks of my life.

I'm back now and hope to get into the swing of things like, writing this crazy column, dieting, working at Mark II which I enjoy so much, dieting, going to ball games, dieting, wedding the lawn, dieting. Now you're saying, "Here she goes with the diet again." What can I tell you?

Must have missed a load of birthdays and if yours was one I'm sorry, but if it makes you feel any better, I missed my own April 30. So happy birthday to you and to me.

Happy to note that Jack Gesmundo is doing fine after his surgery at Mercy Hospital.

Tony and Barbara Hoysen are thrilled to announce the birth of their first child a baby girl named Angela. Needless to say how proud Angela's grandparents the Rempliewicz are.

Congratulations to Steve and Irene Molenko, Gus and Estelle Shuleski and Leo and Rose Mohen. The couples will all be celebrating wedding anniversaries.

Happy birthday to Chuck Batka and Chuck Garnett whose birthday are both on June 2 and must not forget Tom Smith's on May 27.

Sincere sympathy to the Weir family upon the death of Mimi Weir.

May 27 Ed and Marge Janosik and Walt and Carol Blejwas will honor their wedding anniversary.

Best wishes to Mary Hession who graduated from Mansfield State College May 23.

Jane and Bill Coburn celebrated a wedding anniversary May 25. The best to them.

The Marquis, Harry and Betty, hosted a barbeque Sunday afternoon at their home to usher in the summer. Many friends were on hand including their daughter Eileen from Westchester, N.Y., and her friend Nancy from Brooklyn N.Y. Horray for Nancy.

I mentioned before that I missed My birthday, also missed Mother's Day but glad to note that our wedding anniversary has not passed without us not realizing it. May 28 Vin and I will have been married 19 years, engaged 21 years and going steady 23 years. Don't know if it's right, wrong or whatever, but I feel like we are just married and if that were so how would I be able to explain Louis 16, Adele 13, George 10 1/2 (that 1/2 is very important to him.)

In passing my desk, the kitchen table, Vin said, "Believe me, Bridgette, you would be able to explain anything, to anybody, anytime, anywhere, just as long as they don't tie your hands." So much for that. Glad to be back and really appreciate the comments from all you nice people who were wondering, "Where the heck is she now?"

British Club meeting

The area British women will meet at the home of Julie Rogowski, Pikes Creek, at 8 p.m. Wednesday June 4. Janet Kolesar will be co-hostess and there will be an auction sale.

Plans will be finalized for a Bake Sale to be held on June 14 at IGA Dallas, and for a bus trip to Valley Forge Music Center on July 6.

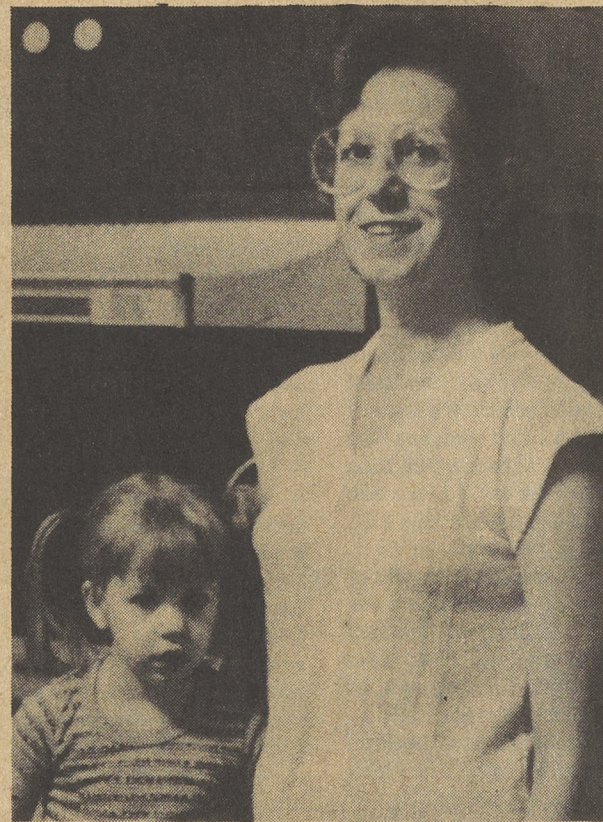
For further information, call Norah Hughes, 287-5497.

Music Center trip

The British Women's Club are organizing a trip to Valley Forge Music Center, Sunday, July 6 to see "Anything Goes" starring Ginger Rogers. Seats are available and anyone interested may call Mrs. Thomas Hughes, 287-5497, to make reservations.

Correction

In the Post Cookbook column published May 22, the following ingredients were omitted from the Blue Berry Cake recipe: one half cup of butter, and 1-14 oz. blueberries drained. Sorry for any inconvenience the omission may have caused.



Carole Loberg

Junior Women's Club to sell hoagies

Back Mountain residents will have the opportunity to enjoy a delicious hoagie and at the same time support the Dallas Junior Woman's Club. The sale will be held on June 5.

The hoagies will be made of boiled ham, chopped ham, soft salami, American cheese, lettuce, tomato and onions (optional) all on a fresh hoagie roll.

Orders can be made until Thursday, May 29, with any club member or by calling Janice Woronko at 639-1677 or

Gerry Horn at 675-0925.

Among the many service projects sponsored by the Dallas Junior Woman's Club are Christmas food baskets for needy area families, the club's booth at the Back Mountain Library Auction, the Scholarship Fund, which awards a scholarship to a deserving Back Mountain student and the Mr. Yuk Poison control project that was recently presented by club members in both the Dallas and Lake-Lehman school districts.

Mrs. Alan Landis is club president.

Senior Citizens set schedule

A busy calendar of special events has been scheduled for the month of June at the Dallas Senior Citizens Center, Mercy Center, College Misericordia.

Monday, June 9-1 p.m. Pinochle Party.
Wednesday, June 11-12:45 p.m. - Sister Regina Kiel, R.S.M. - "Why I Create As An Artist"
Monday, June 16-Friday, June 20-Wildwood Trip.
Tuesday, June 24-1 p.m. Pinochle Party.
Friday, June 27-1 p.m. Crazy Bingo.
Monday, June 30-12:30 p.m. Covered Dish Luncheon and Birthday Celebration.

These special events are in addition to a full program of on-going activities, classes and hot lunches Mondays through Fridays. Any senior citizen wishing to obtain more information on participating at the Center is encouraged to call Mrs. Victoria Gonzalez at 675-2179.

The Dallas Senior Citizens Center is sponsored by the Luzerne-Wyoming Counties Office for the Aging.

Martin's to observe

57th wedding anniversary

Mr. and Mrs. Harry A. Martin will celebrate their 57th wedding anniversary on May 31. They were married by the Rev. Harry F. Henry in the Courtland Methodist Church.

They are the parents of four children, Mrs. Warren Stanton, Harry F. Martin, Mrs. Jay Bloomer

and Mrs. Laing Coolbaugh; nine grandchildren, Robert and Carl Stanton; William and James Martin; Judy Casper; Melinda Luck Brenda Bloomer; Cathy and Mark Coolbaugh; and two great granddaughters, Heather Luck and Sara Casper.

Card of Thanks

The Correale and the Amalfitano family of Brooklyn, New York, would like to thank their many, many Pennsylvania friends for their thoughtfulness, love and prayers in the death of Bridgette Correale's father, Giorgio Amalfitano.



CEREMONIES-Ribbon cutting ceremonies involving Back Mt. residents recently marked the grand opening of the newest Franklin's Family Restaurant, in Northeast Philadelphia. Mrs. Marvin Franklin performed the ribbon cutting. She was assisted by her husband. Shown left to right, first row are Jay Wedemeyer, vice-president of Franklin's; Dominic Carrochi, Jr., general contractor; Dominic Carrochi, Sr., general contractor; Father Kane; Ruth McClain; Moss; Samuel Korman, Korman Enterprises; Leonard Korman, Korman Enterprises; Marvin Franklin, president of Franklin's; Mrs. Charlotte Franklin; William J. Stevenson, president of the Northeast Philadelphia Chamber of Commerce; Ruth Duca; Nick Duca, architect for Franklin's; Frank Paczewski, Dallas, executive vice-president of Franklin's.

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Chef Bonchosky's Sunday Buffet will excite the palate of even the most discriminating Sunday dinner.

Children — \$5 Adults — \$7 Dessert included

DINING TO ENTERTAINMENT

Sat., May 31-Jack Dee
Fri., June 13-Brother John

Sat., June 7-Reese Pelton Trio
Sat., June 14-Jack Dee

MAIN DININGROOM SPECIALS

Tuesday & Wednesday
ITALIAN SPECIAL
and
ORIENTAL SPECIAL
\$6.50

Thursday & Friday
HAM SPECIAL
and
CHICKEN SPECIAL
\$6.50

Children's Portions and Calorie Counters \$4.50
Includes appropriate starch, vegetable, dessert & beverage.

MINIATURE GOLF

Opening Sat., May 24. Special Hours: 1 to 11 p.m. May 24, 25, 26, 31. (Memorial Day). Regular hours starting June 1-11 p.m. 7 days a week except for rain.

RACQUETBALL MEMBERSHIPS: Beginning September 1

MOTEL: Parties, wedding and special events 836-2151
GOLF: 18 beautiful holes-men's & women's tees. Instructions available - 836-5417
BOWLING: Summer & winter leagues forming. Open bowling times available. 836-5415
DAIRY BAR: With Shadow Brook ice cream and family dining with salad bar. 836-5413

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This never was a secret: the "dry base, single pass heating units installed in most homes before the price of oil became a factor are barely 50% efficient on an annual basis. And this is when they're running well!"
But now you have Blueray. High efficiency of the highest order. The only oil furnaces that burn so thoroughly, they burn fuel with a blue flame—even more efficiently than the widely available, high efficiency natural gas furnaces!

...beats a free gas pump by your garage!

What this amounts to is savings of 400 to 700 gallons a year, on average. Work it out. Savings like that let you drive your car "free" for the better part of the year. Year after year. If you now own an inefficient furnace, consider yourself lucky. Because your investment is an incomparable investment opportunity. Put in Blueray and it's like putting money in a bank that pays 25% to 50% interest the first year—and probably more each year to follow.
If you won't at least investigate how many dollars Blueray can put in your pocket, you deserve to pay full price for gas in the 90's. Call me, and I'll give you the answers—without obligation.
*Savings on new burn 1000 gals. a year average for the "baseline." When Blueray saves 40%, you save 400 gallons a year—about \$400 worth at present prices. That's over a \$1000 gain if gas is \$2.00 a gallon. If you save \$1.25 a gallon, that's over \$1500 more in that much fuel. That's a gain of \$1500 more than any other savings of 20%.

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