

# Midge Scruitsky shares family holiday recipes

by Joan Kingsbury  
This week Midge Scruitsky of Chase has some delicious Slovak recipes to share with Post readers. Bobalky is the traditional Christmas Eve Meal at the Scruitsky's. Pirohy and Holubki are other favorite main dishes. Sheregi, Kolachi and Cinnamon Buns are favorite desserts.

The Scruitskys begin their Christmas Eve meal with the breaking of the Oplatki or Christmas

Wafer. This wafer, obtained from church, is usually eaten with honey. In some families each person around the table takes a small piece of wafer from the person sitting next to him accepting that persons good wishes for the holiday and the coming year.

Bobalky is made from bread dough. The dough is divided; cut into small pieces, then baked. After baking Midge says to

"spray the bobalky with boiling water". Be careful, however, not to soak it too much. Chopped, fried cabbage is mixed with bobalky before serving.

Midge's recipe for pirohy is easy to prepare. Make the dough, then roll out until thin. Cut into squares. Prepare a filling made from mashed potatoes and mild cheese. Place filling on a square of dough, fold dough to form triangle. Be sure to pinch the dough well or the filling will boil out. Midge suggests serving pirohy with melted butter.

You don't have to be of Slovak origin to enjoy Halubki or Pigs in the Blanket. Midge's recipes uses both pork and beef. To prevent burning, Midge suggests chopping any leftover cabbage and lining the bottom of the cooking pot with it, for extra flavor Midge cooks her Halubki in tomatoes, adding a few spoonful of catsup and vinegar.

Every ethnic group has its pastry specialties. Sheregi, a deep fried dough sprinkled with powdered sugar, is one delicious example of the Slovak pastries.

Midge's recipe for Kolachi includes three fillings—poppyseed, nut and cheese. The Kolachi dough is rich, made with egg yolks and sour cream. These little pastries not only taste delicious but look nice, too. Kolachis would add a nice touch to your holiday cookie tray this year.

Everyone likes cinnamon buns and Midge's recipe for these treats is superb. The rich, sweet dough is filled with sugar, cinnamon and raisins. Glossy Confectioners Sugar Glaze is spread on the cinnamon buns after they have been cooled.

A native of the Back Mountain, Midge is the daughter of John Katchmar of Chase and the late Anna Katchmar. Midge graduated from Lehman High School and College Misericordia

where she majored in home economics with a minor in science. She has also done graduate work at Penn State. Before the arrival of the Scruitsky's three sons, Midge taught home economics in the Lake-Lehman School District for six and one-half years.

Midge's husband, Bob, is a native of Pringle. Bob is a graduate of Pringle High School and Wilkes-Barre Business College. He also attended King's College. Bob is office manager at Friedman's Express.

The Scruitsky's oldest son, Bob, is a senior at Bishop O'Reilly High School. Recently, Bob was honored by being named to "Who's Who in American High School Students". Bob is planning to study aeronautic engineering in college.

Bill, a junior at Bishop O'Reilly High School, is considering the possibility of attending a military academy following his graduation from high school.

Gary is a fifth grader at Gate of Heaven School. A baseball player, Gary was on the Lehman Giants Major Little League team last summer.

The Scruitskys are active members of Gate of Heaven Church. Both Bob and Bill served as altar boys at Gate of Heaven Church. Gary is in his first year of serving as an altar boy. Midge served as altar boy chair-lady for five years. A member of the Parent Teacher Guild, Midge served as an officer of that organization for two years. Midge will serve as president of the Gate of Heaven Altar and Rosary Society in 1981.

Midge loves to bake, cook and "talk cooking with Bob's mother, Catherine Scruitsky, a great cook". She also enjoys sewing, and working on various crafts, often making holiday items. Playing the accordion is a musical pastime enjoyed by Midge.

BOBALKY Christmas Eve Meal

## BREAD DOUGH RECIPE

1 cake yeast  
1 c. scalded milk  
6 c. flour  
1 can evaporated milk  
1 c. warm water  
2 t. sugar  
1 T. butter, melted  
2 egg yolks, beaten  
3/4 t. salt

Dissolve yeast with sugar in lukewarm milk. Set aside to rise. Sift flour in deep bowl. Add warm evaporated milk mixed with water and melted butter. Add beaten egg yolks, salt and yeast mixture. Knead very well. Cover and let set in a warm place. Do not permit dough to stand in draft. Let dough rise 2 hours. Roll out on floured board divide into portions. Cover; let stand 15 minutes. Pinch off portion of dough roll out on a floured board by hand to make a roll about 1/2 inch in diameter. Place on a cookie sheet. Cut with the edge of the teaspoon into small pieces. Let rise for 10 minutes. Bake at 350 degrees for 15 minutes or until lightly brown. When cool, break and place in colander. Pour boiling water over bobalky just to moisten. Do not soak bobalky with water.

CABBAGE MIXTURE  
2 lg. heads of cabbage, chopped fine  
2 t. salt  
1/4 c. oil

Put oil in a dutch oven. Add chopped cabbage and salt. Mix well. Cover, stirring occasionally to keep from burning. Fry until golden brown. Add the cabbage mixture to bobalky; mix well.

PIROHY  
4 c. flour  
4 eggs  
1 t. salt  
1 c. cold water (approximately)

Mix all ingredients with enough water to make a medium soft dough. Knead well, then roll out until dough is thin. Cut into squares. Makes about 150 pirohy.

POTATO FILLING  
16 med. potatoes, cooked  
1/2 lb. mild cheese  
Mash cooked potatoes, salt and add cheese.

## Blend well.

Place filling on square of dough. Fold in half to make triangles. Pinch edges well to keep filling from escaping.

Drop triangles into boiling water and cook until pirohy rises to the top of the water. Then cook for 5 minutes longer. Remove from boiling water. Place in colander and drain. Place in serving dish. Pour melted butter over pirohy. Eat while hot, and if desired, add salt and pepper to taste.

HOLUBKI (pigs in the blanket)  
1 lb. lean gr. pork  
1/2 lb. gr. beef  
3/4 c. rice  
1 lg. onion  
salt and pepper  
1 egg  
1 qt. tomatoes

Soak rice for 10 minutes in hot water or cook slightly. Slightly fry the chopped onions. Combine these ingredients. Par boil or soak in boiling water the tender leaves of a large head of cabbage. Combine the pork, beef, rice, egg, onion, salt and pepper. Blend well. Fill the cabbage leaves with the meat mixture. Roll lightly. Place wrapped holubki in large pan. Cut

any leftover cabbage into small pieces and place in the bottom of the pan. Add tomatoes. Drop a few teaspoonsful of catsup on top and a few drops vinegar. Boil for a few minutes, turn down heat. Cook slowly for one hour.

SHEREGI  
4 c. flour  
3 t. baking powder  
3 lg. eggs  
1 T. butter  
1 c. sugar  
two thirds c. milk  
1/2 t. vanilla  
salt

Blend butter and sugar, add eggs and beat thoroughly; add alternately the milk and dry ingredients. Roll on floured board, cut into two or three inch squares. Slit center of each square and pull one corner through the slit. Fry in deep fat (shortening). Remove when sheregi is golden brown and drain on paper toweling. Sprinkle with powdered sugar.

FROZEN KOLACHI DOUGH  
3 c. sifted flour  
1/2 c. butter  
1/2 c. shortening  
1 t. salt  
2 t. baking powder  
1 cake yeast  
1/2 pt. sour cream  
4 egg yolks, well beaten

1 t. vanilla  
Mix flour, butter, shortening, salt and baking powder in a large bowl. Combine crumbled yeast cake, sour cream, egg yolks, and vanilla in a separate bowl.

After combining flour, shortening, butter, baking powder and salt as you would for a pie add the mixture of yeast, egg yolks, vanilla and sour cream. Mix well as for pie crust. Roll in wax paper. Put in refrigerator for at least 4 hours or overnight.

Remove dough from refrigerator. Roll crust out on powdered sugar. Cut into 3 inch squares. Fill with nuts, cheese or poppyseed. Roll in granulated sugar.

Beat egg whites and brush over top before putting in the oven. Bake in a 350 degree oven for about 20 minutes or until golden brown.

POPPYSEED FILLING  
1 lb. gr. poppy seed  
1 c. milk  
1/2 c. honey  
1 c. sugar  
1/4 c. lard or shortening  
1/4 c. butter  
1 t. salt  
1/2 c. white raisins  
1/4 c. crushed walnuts

Place all above ingredients in a large saucepan and let simmer slowly for 1 hours. Let cool.

CHEESE FILLING  
1 lb. cottage cheese  
1 c. granulated sugar  
1 egg yolk  
1 t. cinnamon  
Mix all above ingredients well.

NUT FILLING  
1 lb. gr. walnuts  
1/2 c. milk  
2 T. melted butter  
3/4 c. granulated sugar  
Mix all ingredients well.

CINNAMON BUNS  
Rich Sweet Dough  
2 pkg. dry yeast  
1/4 c. warm (not hot) water  
1 c. lukewarm milk  
1 c. softened margarine or butter  
2 eggs, beaten  
1/4 c. sugar  
1 t. salt  
1 t. grated lemon rind  
4/2 c. sifted flour (approximately)

Dissolve yeast in warm water. Combine dissolved yeast and remaining ingredients in a large mixing bowl. Beat until smooth, about 1 minutes. Dough will be very soft. Cover with a damp cloth. Place in the refrigerator for at least 2 hours, or overnight.

Divide rich sweet dough in half. Roll each hlf into a 14x9 inch rectangle. Brush lightly with melted margarine. FILLING  
1/2 c. sugar  
2 t. cinnamon  
two thirds c. raisins  
Combine filling ingredients. Sprinkle each oblong with half the mixture. Roll up from 9 inch side as for jelly roll. Cut each roll into 9 equal pieces. Cut; place cut side up, about 1 inch apart in two greased 9-inch layer pans. Cover with clean towel and let rise in a warm place, free from draft, until double in bulk, about 1 hour. Bake in a moderate oven, 350 degrees about 35 minutes. Makes 18 cinnamon buns. Frost with glossy confectioners sugar glaze. GLOSSY CONFECTI-ONERS SUGAR GLAZE  
1 T. hot milk  
1 c. sifted confectioners sugar  
Add milk gradually to sugar. Blend until mixture is thin enough to spread over cinnamon buns. Makes about one third cup.

## Children's Christmas party at Jackson fire hall Dec. 21

The Jackson Township Volunteer Fire Department will conduct their annual Children's Christmas Party at the Township Fire Hall on Sunday, Dec. 21 at 2 p.m. All township children, 12 years of age and under, are invited to be the guests of the firemen.

The program will include entertainment, gifts, and refreshments. Santa will arrive aboard the firetruck at approximately 2 p.m.

Previously ordered Christmas Vigil candles may also be picked up at this time.

## "A Cut Above"

**Carol Eason's**  
BEAUTY SALON  
WITH  
PEGGY STRAIGIS

Wash, Cut, Blow Dry — \$8.00  
Permanent Wave - Reg. \$25.00 - Now \$20.00  
Frosting - Reg. \$28.00 - Now \$22.50  
10% SENIOR CITIZEN DISCOUNT  
ON ALL SERVICES

## CALL & ASK FOR PEGGY



Design Haircutting  
for Ladies and  
Gentlemen and  
Children  
Open Wed. thru Sat.  
Evenings by appt.  
42 Main Street,  
Dallas  
675-4900

**MUM FARM FLORIST**  
Memorial Highway 675-2500 At The Light Shavertown

**CORSAGES • WREATHS • RIBBON GRAVE BLANKETS CHRISTMAS ARRANGEMENTS FRESH, DRIED & SILK FLOWERS POINSETTIAS**

•Planters •Silk Flowers •Dish Gardens •Centerpieces  
•Cut Flowers •Corsages •Hanging Baskets •Weddings  
•Hospital & Funeral Flowers & Plants •Large Assortment of Dried Materials

**99¢ Bunch**

**WEEKEND SPECIAL**  
(Thurs. thru Mon.)

**CHILDREN'S TIGHTS**  
by Le Roi  
2 for \$5.95  
(Reg. \$3.85 each)  
Red, White, Navy, Ivory & Hunter

**CHRISTMAS Shopping Hours**  
Mon.-Sat. 9:30-8:30  
Sunday 1-5

**HUMPHREY'S**  
Bootery Apparel  
Back Mountain Shopping Center  
Shavertown

**HOLIDAY SPECIAL 20% OFF**

Gift Wraps  
Boxed Cards  
Assortment of  
Timex Watches

**WE ALSO HAVE FORGET-ME-NOT CHRISTMAS CARDS**

**FINO'S PHARMACY**  
At the light, Dallas



Midge Scruitsky

design group's 5-piece find in handsome oak, perfect for distinctive dining

sale **499** 5-pc. set

Sleek contemporary styling makes the most of small spaces. 42-inch round table with butcher block top in beautifully finished oak. Plus four matching chairs in mel- low oiled beech with cane backs.

**LEVIN'S DESIGN GROUP**  
81-83 South Main, Pittston • 654-2041

**Now You Don't Have To Sacrifice Taste For Price. Get Milford Tea**

There really is a difference in teas. And once you try Milford Tea you'll know exactly what we mean. Milford is a Luxury Blend of some of the world's finest tasting teas, blended to perfection. But, it's priced right along with the other leading brands.

If that isn't reason enough to try Milford, take this coupon to your store and get 40¢ off on a 100-count box. And taste the difference.

**MILFORD TEA**  
Luxury Blend  
100 Tea Bags

**SAVE 40¢**  
on a 100-count box of Milford Tea

0811-Ed STORE COUPON

TO THE GROCER: You are authorized to act as our agent for the redemption of this coupon. We will pay you face value of the coupon plus 4¢ handling provided the coupon is redeemed by a customer at the time of purchase of the brand indicated and you and the customer have complied with the terms of this offer. Dealers giving purchase of sufficient stock of these specified products to four coupons guaranteed must be shown upon request. This coupon is not assignable. Customer must pay any sales tax and void where prohibited. If submitted through unaffiliated parties, for redemption mail to: The Milford Tea Company, 200 S. 22nd Street, Dallas, TX 75215. OFFER EXPIRES DEC. 31, 1981. LIMIT ONE COUPON PER PURCHASE.

**40¢**