

POST COOKBOOK

Mary Burcculeri makes Stuffa (honey) balls

by Joan Kingsbury
With a husband in the restaurant business, you can bet Mary Burcculeri is a good cook. Mary's husband, Louie, owns and operates Pizza Roma at 205 South Main St. in Wilkes-Barre. Both Mary and Louie are experts at preparing Italian food. Louie specializes in pizza, lasagna, and hot and cold hoagies at Pizza Roma while at home Mary's specialties include Rice Balls, Meat Loaf, Apple Cake and Stuffa.

Rice Balls are a great favorite when Mary entertains her family for special occasions. A sauce made from tomato paste, ground beef, and peas is used to fill the center of rice balls flavored with butter, Italian cheese and egg yolks. Rice Balls are dipped in egg white, then in seasoned bread crumbs before they are deep fried to a golden brown. This recipe makes 50 Rice Balls. They can be frozen for a week or two before serving. Mary uses Rice Balls as a side dish. Mary has found that

adding minced celery and minced onion to meat loaf gives this dish a distinctive flavor. Italian seasoned bread crumbs, finely chopped parsley and catsup also add flavor.

The recipe for Mary's Apple Cake came from her former boss' wife.

Stuffa or Honey Balls is a holiday goodie. The slightly sweet dough is cut into 1/2 inch balls, then deep fried in Wesson oil until light brown. To coat the Stuffa, heat honey in a saucepan, then dip Stuffa a few at a time, until coated. Remove honey-coated Stuffa to a platter. Sprinkle with confetti candy or small pieces of citrus.

Mary, Louie and their three year old son, Charles, are newcomers to the Back Mountain having moved to our area in January from Brooklyn, N.Y. A graduate of St. Joseph's High School, Mary worked for the District Attorney of Manhattan for a year and a half before accepting a job with a

private law firm. She worked at the law firm for seven years.

Louie attended Staten Island Community College and Pace College. Before deciding to open his own business, Louie worked in a bank where he was a junior accountant. Before the Burcculeris were married, Louie was a partner in the restaurant business with his brother. Feeling that our area, with its numerous colleges, is a good area for a pizzeria, Louie and Mary decided to move to the Back Mountain and try their luck in the restaurant business.

Louie is not the only business person in the family, however. In May, Mary and her partner, Jackie Downend, opened their clothing boutique "The New York Connection," located next to Pickett's Charge Restaurant in Dallas. Mary and Jackie offer their customers better quality clothing at reasonable prices. While Mary was working in the Brooklyn law office, she met several men who sold clothes to the better New York Stores. As a courtesy to Mary, these men allow her to purchase top name fashions. Specializing in one of a kind dresses as well as other clothing items, Mary and Jackie hope to expand to a full store in the future.

In leisure moments, which are rare for Mary, she enjoys sewing, cooking, reading and playing racquet ball. Since both Mary and Louie speak Italian, they are teaching Charles the language of their ancestors.

RICE BALLS
2 lb. onions
2 cans tomato paste
1 can peas
2 lb. gr. beef
2 lb. Carolina rice
1 lb. butter or margarine
1/2 lb. grated Italian cheese
1 doz. eggs, separated
1 lg. can seasoned bread



Mary Burcculeri

crumbs
1 qt. oil
SAUCE

Cut up onions and saute. Brown ground beef. Add tomato paste and seasonings with a little sugar. Add peas; cook about 1 hour.

RICE

Cook rice per directions on the box. When rice is cooked add the rest of the butter, cheese and egg yolks.

When rice is cool, beat egg whites. Put a little rice in the palm of the hand and flatten, put a teaspoon of sauce in the center, then add a little more rice to form a ball,

dip in egg white, then in seasoned bread crumbs. Deep fry until brown. Makes about 50 balls.

MEATLOAF

2 lb. gr. beef
1/2 c. beef broth
one third c. catsup
2 eggs
1 c. Italian seasoned bread crumbs
1/2 c. minced celery
1 T. minced onion
3 T. finely chopped parsley
1 1/2 t. salt
1/2 t. pepper

Combine mixture. Press into a lightly greased loaf pan. Bake at 350 degrees for 1 hour or until loaf shrinks from

sides of the pan.

APPLE CAKE

4 eggs
1/4 c. sugar
1/4 c. flour
3/4 c. oil
1 t. baking powder
10 apples, cut in small pieces
cinnamon

Grease a 9x13 baking pan with butter. Put in apples, sprinkle with cinnamon. Pour dough mixture on top. Bake at 350 degrees for about 45 minutes.

STUFFA

6 eggs
4 T. sugar
pinch salt
1/2 t. baking powder

1/4 lb. butter, melted

1 1/2 t. vanilla
flour as needed.
honey for coating

Beat eggs well, add sugar, salt, baking powder and melted butter. Add as much flour as needed to make a soft dough. Roll like a thin pencil then cut into one half inch balls. Fry in deep fat 'til light brown, drain. After all are cooked put honey in a pan. When honey is hot put in stuffa, a small amount at a time. Coat with honey, put on a platter. Sprinkle candy confetti on top. Small pieces of citrus can be cut up and sprinkled on top, too.

Brothers graduate

Two sons of Mr. and Mrs. Wayne G. Pettit of Shavertown graduated from college last weekend.

Mark Pettit received his B.S. degree in architecture from Penn State University Main Campus. He plans to enter the campus graduate school to earn his Master's degree in architecture.

During his junior year Mark studied abroad in England.

His younger brother, David, received an Associate Degree in carpentry from the Johnson School of Technology in Scranton.

Both young men are graduates of Dallas Senior High School.



SAFE DRIVING AWARDS-Dallas Postal employees were presented with certificates and lapel pins for their years of driving without an accident. Bernard Gawlas, postmaster, above, presented the awards given by the National Safety Council. Left to right are Paul Fedor, 7 years; Albert Bellas, 24 years; Edward Endrusick, 4 years; Edmund Labatch, 8 years; Gawlas; Joseph Zuba, 3 years; Stanley Lavenduski, 15 years; Donald Carey, 2 years; Andrew Sokol, 10 years; and John Juris, 29 years. Absent, Daniel Jones, 7 years; and Edward McDade, 9 years. (Mark Moran Photo)

Back Mt. bowlers place in tourney

Tex Wilson of East Dallas and Joe Aulisio of Franklin Township bowled a 1067 in the Pennsylvania State Bowling Tournament in Wilkes-Barre, Sunday night, to place 10th on the

board. Wilson rolled a 707 series and Aulisio hit 660. With only a week remaining in the competition the two men have a good chance of coming in the money.



HL LIONS OFFICERS-Harveys Lake Lions installed their new officers, May 16, at a dinner held at Steele's Frontier Restaurant. New officers for the coming year are, left to right: Charles Gordan, director; Dan Ruebel, Lion tamer; Nick Deleur, tail twister; Wilfred Ide, financial secretary; Frank Bialogowicz, treasurer; Charles Batka, president; Bill Megargel, installing officer; John Adams, 1st vice president; Jim Gary, 3rd vice president; Richard Williams, Ron Titts, Carl Schreiner, directors; and Tom Yoniski, advisor.

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LCCC offers weapons course
The Office of Continuing Education at Luzerne County Community College has announced that the college will offer a lethal weapons course, scheduled to meet every Tuesday and Thursday, June 2 through June 25, 6 to 10 p.m., on the main campus in Nanticoke. This course is designed to meet the requirements set forth by the Legislature of the Commonwealth of Pennsylvania, relative to the Lethal Weapons Training Act 235. The course is composed of classroom instruction relative to all facets of criminal justice including laws of arrest, search and seizure, use of force, crime scene investigation, testifying in court, statements and confessions, and offenses against persons and property. In the gym area, students will learn self-defense, handcuffing, and use of the baton; and on the pistol range instruction in shooting as well as qualification with the pistol will be demonstrated. All students who pass the final examination and qualify with the pistol will be qualified to perform their desired profession in the security field. To reserve a place in the Lethal Weapons class, interested persons should contact the Continuing Education Office at Luzerne County Community College.

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Sidorek appointed Sr. airman
John G. Sidorek Jr., son of Joyce L. Sidorek of 2 S. Main St., Shavertown, has been promoted in the U.S. Air Force to the rank of senior airman. Sidorek is an aircraft fuel systems mechanic with the 317th Field Maintenance Squadron at Pope Air Force Base, N.C. He is a 1978 graduate of Dallas Senior High School, Dallas.