PAGE TWELVE POST COOKBOOK

THE DALLAS POST, WEDNESDAY, JUNE 3, 1981 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 05 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 distincflavor. Italian tive 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 honeycoated 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 seven years.

worked at the law firm for Louie attended Staten

College and Pace College.

countant. 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 pizzaria, 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, howver. In May, Mary and her partner, Jackie Downend, opened their clothing boutique "The New York Con-nection," 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 cour-

tesy 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

In leisure moments,

7 DAYS A WEEK

Very Latest in Video

10 A.M. to 10 P.M.

which are rare for Mary,

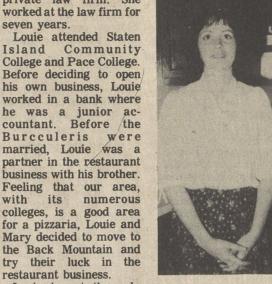
the future.

cestors.

cheese

2 lb. onions

1 can peas



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 volks.

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 whte, then in MEATLOAF 2 lb. gr. beef 2 eggs sley 1½ t. salt

seasoned bread crumbs. Deep fry until brown. Makes about 50 balls. 1/2 c. beef broth one third c. catsup pinch salt

sides of the pan. APPLE CAKE 4 eggs 1¼ c. sugar 1¼ 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

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, $\frac{1}{2}$ t. baking powder

too.

Brothers graduate

1/4 lb. butter, melted

Beat eggs well, add

melted

sugar, salt, baking

butter. Add as much flour

as needed to make a soft

dough. Roll like a thin

pencil then cut into one

and

1½ t. vanilla

powder

flour as needed.

honey for coating

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

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.



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

board. bowled a 1067 in the With only a week Pennsylvania State remaining in the com-

c. Italian seasoned bread crumbs 1/2 c. minced celery 1 T. minced onion 3 T. finely chopped par- $\frac{1}{2}$ t. pepper Combine mixture. Press into a lightly greased loaf pan. Bake at 350 degrees for 1 hour or until loaf shrinks from



Tex Wilson of East Dallas and Joe Aulisio of Franklin Township

Wilson rolled a 707 series and Ausilio hit 660. With only a week



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,

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