

## Districts take 'wait and see' attitude on 4-day week

A recent survey conducted by Southern Columbia School District officials indicated parents and teachers of the district generally favor a four-day school week. The survey was the first step in determining whether a departure from the traditional five-day school week was feasible. The favorable response has prompted the district to continue its study of the shorter week.

Local districts, however, are taking a wait and see attitude. Lake-Lehman School District business manager Ray Bowersox said the idea has never been brought up by that district.

The four-day week would be tried to help with heating and transportation costs. Bowersox agrees money could definitely be saved in transportation. But he does not see a substantial decrease in fuel costs. "The thing I think about is the weekend activities," he explained.

At Lake-Lehman High School and the Lake-Noxen building, activities continue through the weekend all winter. The buildings are opened for athletic events, social events, community use and fundraising projects. When the renovations presently underway at the junior high building are completed, Bowersox believes that facility, also will see more use after school hours.

A Tuesday through Friday week could be a feasible approach, but unless a total shutdown were instituted on the off days, Bowersox sees no fuel cost savings.

He recalled the energy crunch years of 1976-77 when schools were encouraged to close for the coldest weeks. "Some tried it, but found they were heating up for activities anyway," he said.

With a four-day week students would have to increase classroom time by one and one quarter hours per day. Elementary students are required to attend class for 900 hours per year, and the upper levels, 990 hours. The additional time, plus extensive bus travel for many in the district could be a disadvantage to the students.

Dr. Richard A. Shippe, Dallas School District Superintendent, said that since he has been with the district no such plan has been recommended. Shippe said that during the energy crisis several years ago, the district tried closing for a week during February but he didn't believe it made much difference in fuel costs.

"A certain temperature needs to be maintained in the buildings whether or not they're open," he explained. He also said that whether a four or five day week is used, the state requires the schools to have

180 days, so it would mean a longer school year.

I can see that as a problem because an earlier start in August means warmer weather. If the students are uncomfortable they are less likely to apply themselves.

"There would be too many logistical problems. Transportation costs would be the same, buildings would have to be opened for evening and weekend activities, there would be all kinds of scheduling problems and possible contract problems."

Shippe also said an earlier start in the morning would not be practical for the students. Some of them are now on buses at 7 a.m. which is early enough for younger children, he said.

"A four-day school week might be feasible in some climates but I can't

see any benefits for our area," said Shippe.

Shippe said he believed Northwest experimented with a similar plan several years ago but found it was not feasible.

Only two districts in Pennsylvania have ever applied for a four-day schedule to date, and both dropped the idea after the initial feasibility study. One district decided the cost saving would not be as much as the original calculations. The other received opposition from families with two working parents.

At Southern Columbia, the idea is being presented to the community and faculty. Approval from both sectors is necessary to move further ahead on the plan.

## Patient care-top priority

Patient care should be the number one priority of the volunteer emergency personnel involved in the Back Mountain MICU controversy. Prior to a meeting scheduled for Tuesday evening at Irem Temple Country Club, Fall Fair spokesmen Ray Hillman said he hopes the paramedics and local ambulance representative will keep this in mind.

Hillman said the Fall Fair appointed committee of himself, Kerry Freeman and Jack Dowey were looking forward to across the board acceptance of their plan for more efficient handling of the unit.

"The big problem we noted in our investigation was that the unit wasn't being used," he said. The three have been interviewing principals in the operations of the unit since last March.

Some recent changes in scheduling and procedures have resulted in better acceptance by the 11 participating local ambulance association, he said. Over the last several weeks, the MICU has taken on the role of a response vehicle rather than a transport. Paramedics now perform emergency room functions aboard the local vehicle whenever possible. This eliminates time taken up in moving the patient and allows for more efficient care. The only time a patient is moved to the MICU is under absolute necessity.

Scheduling problems have also eased with newly-appointed interim coordinator, Ann Rowlands, have 70 to 75 percent daytime coverage.

Rowlands explained this is possible because of an influx of new paramedics of colleges age who are more available during the day.

But Hillman said without the cooperation of local ambulance units, the paramedics find themselves sitting out shift. "They must have a reason for sitting there," he noted. "They aren't happy about sitting around doing nothing."

When asked whether the Back Mountain communities have sufficient need for the unit, Hillman said, "It only takes one life."

Rowlands reported she has actually had about 95 percent cooperation since being named coordinator. The move came as a surprise to the paramedics and rendered null their internal structure, which had Wes Cave as unit chairman.

Rowlands met with the unit last week and said she is capable of doing the job as long as she has the members' cooperation. The MICU has 30 EMTs and 18 paramedics on its staff. These are all volunteer personnel.

"I can be intern coordinator for two minutes, 20 minutes or forever," she explained. "If I don't do the job, I won't be here."

She said she has worked with the paramedics since the unit's inception. "We're all friends. We may argue about things, but we're all interested in the same thing, providing the best emergency medical attention possible. I'm certain things will smooth over."

## Killeen says \$43,000 net

It will be several months before the Library Auction Committee will know the exact amount of net profit raised during the 1982 auction but General Chairman Joe Killeen expects it to be approximately \$43,000.

"That's not bad, considering last year's gross profit was about \$43,000," said Killeen. "This year's

net should go a long way toward helping the Back Mountain Library's budget."

William Frederick, librarian for the local library, said that \$87,000 is budgeted for 1982. "Proceeds from this year's auction will probably be used during the final months of 1982 and the early part of 1983."



GRAPES ARE BETTER-Joel Withers is more interested in eating his bunch of grapes than worrying about his birthday last Monday. What's a birthday-the grapes taste good. (Rod Kaye Photo)

## Bullock up and down

News of Bradley Bullock continues to have its ups and downs. Brad has once again been confined to his floor in the Heart Transplant unit of Columbia Presbyterian Hospital in New York.

Although he was told he might be released in two weeks, a July 15 test result was not encouraging to his doctors. Similar results came back from a biopsy taken last week.

Brad's resistance is low and he is

susceptible to illness. As a result, his medication has been increased. He is no longer allowed the privilege of going outside onto the hospital grounds.

Brad's father, Robert Bullock, said it remains a matter of getting the good test results. In the meantime, Brad has taken up reading and is passing his time immersed in books.

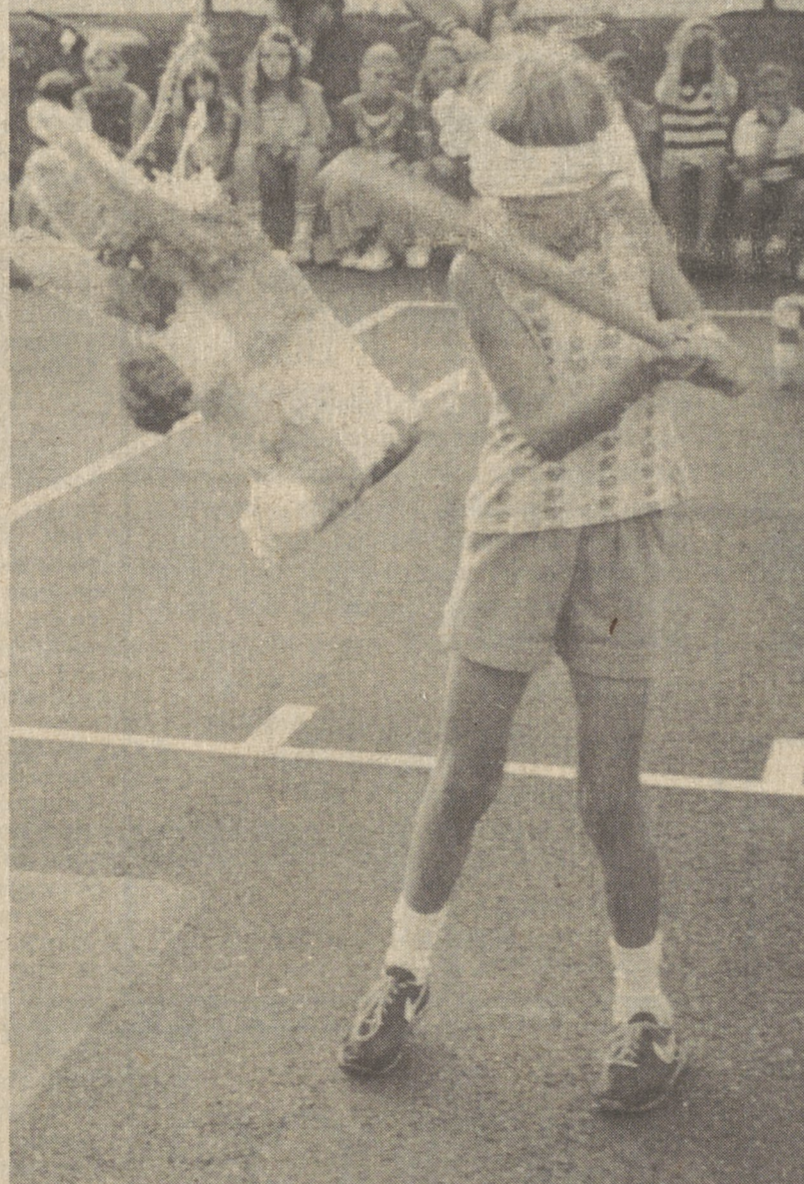
## Shavertown auction ready to go July 29

Once again, it is time for the Annual Shavertown Volunteer Fire Company Auction and Co-chairmen Bill Pugh and Ed Carey are just ready to go. The auction will run from July 29 through 31 at the Fire Company grounds. Activities will include a Fireman's Parade on Thursday at 6 p.m.; new and old goods; treasures and junk. Kiddie and other games are under the supervision of Slim Adamitz. Food will be provided by the Ladies Auxiliary. An Antique Auction will be held Friday evening, beginning at 6:30.

Chairman Pugh explained proceeds from the event will be put toward the purchase of an \$80,000 diesel, first class pumper, which

will be delivered in late fall. The new truck will make a total of three pumpers owned by the Company.

The purchase is being made at no additional cost to the people of Shavertown. Pugh said all that is needed is public support of the auction and the response letters sent out yearly. The fire company received a 50 percent return on its letters for 1982. Pugh said this response is disappointing. "When you think of what we have," he said. He urges residents to come out in support of the auction this year. For the fun and excitement of the bidding, meeting old friends and neighbors, games, food and untold treasures, the Shavertown Auction is the place to be this weekend.



CHRISTMAS IN JULY-Lisa Ford, blindfolded, takes a heavy swing at the pinata trying to break it open for the goodies inside, during the Christmas in July fun at Dallas Rec Center last week. (Mark Moran Photo)

## What's the magic at Lover's Taco

They're coming for lunch, they're there for dinner! They drive out from Wilkes-Barre and even farther, for a meal or just a snack. Workers around the Lake, bathers and even other restaurant employees hit the stand frequently. The only complaint owners Barbara and Teddy Bartosh have heard so far is that there aren't enough stools around during the rush hours.

What's the magic at Lover's Taco across from Sunset at Harveys Lake? "Everybody is going crazy for Mexican food," explains Barbara. "They're finding out it isn't what they thought. It doesn't have to be hot and spicy unless you want it to be."

Lover's Taco sells a full line of Mexican foods from Burritos, Tacos and Tamales to Frijoles,

Quesadillas and special desserts. The food is prepared entirely on the premises by Barbara, her mother, Teddy, and Joyce Ruggere, who is considered a member of the family. The three make the fixings for the various Mexican delicacies from scratch.

Open from 11 to 11, seven days a week, the stand requires full time, attention and energy. But the three women are always ready with a smile for customers. They are into something they love doing and public response indicates they have the right idea.

It started when Sandra Bartosh, Barbara's sister was living in Mexico. Barbara joined her there for a year and the two traveled extensively, learning to cook native

foods first hand. Barbara admits she loves cooking and has also seriously studied Oriental, Polish, Japanese, Chinese and Korean cuisines.

In 1976, the sisters hit upon the idea of a Mexican food stand. The girls went into fast foods at Harveys Lake and as Barbara says, "It was an immediate success."

The purchase of a hotdog mobile wagon in New York gave the girls their opportunity to expand. Barbara took the cart to Key West, Fla., where the family has a home, and opened an arm of the business there. This is presently franchised as Barbara and her mother have returned their attentions to the Valley. When fire destroyed the stand in 1979, Sandra took employment with Kidder, Peabody as a stockholder.

Barbara and Teddy are now looking for locations to move downtown. They are hoping to be established in Wilkes-Barre or Kingston by the winter, in an indoor restaurant complete with liquor license. This will allow for an expanded menu and some famous and interesting Mexican drinks.

The stand at Harveys Lake opens each year for the first day of trout season. Fisherman arrive at 6 a.m. and eat chili and chicken soup, while the ladies bundle up to try and stay warm inside. Things get a lot hotter, of course, throughout the season. As cool and refreshing as it might be to sit in the shade of the stand's overhang and eat the delights of your choice, the cooking end, behind the grill, can be stifling.

Lover's Taco take its name from the family owned sheepdog, thereby keeping it a real family venture. The restaurant features take out service and home delivery. Orders can be phoned in at 639-1929.

Lover's Taco is available for catering as well, and this service is expanded to all types of cuisine and function. An Oriental style luncheon, Chinese dinner or Mexican menu for your party can be arranged by contacting Barbara.

If the whole concept appears ambitious for a mother and her daughter, it is. But customers who know the Bartosh ladies, and Joyce, soon realize the energy and enthusiasm they exude can make just about anything possible.



Barbara Bartosh

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