

Cookbook

Italian exchange student shares ethnic Christmas favorites

BY JOAN KINGSBURY
Did you ever wonder how Christmas is celebrated in Italy? This week, Andrea Morresi, an American Field Service exchange student from Macerata, a small town in central Italy, shares his holiday traditions with Post readers.

Christmas preparations get underway in early December with decorated stores, and trees and lights appearing in various parts of town. Christmas shopping begins then as well.

Andrea's family and relatives get together for Christmas Eve. They eat a supper of baked fish and seafood. The meal begins at 8:30 and ends around 10:30. The family then visits until it is time for Midnight Mass.

On Christmas Day everyone gathers at Andrea's grandparents. In Italy, the families decorate Christmas trees. A manger scene is displayed in every home. Children play with the toys Father Christmas left them while the meal is being prepared. Christmas Day menu consists of an appetizer of salami, ham or sausage; soup called tortellini in broth, fried meat with fried chips; salad, lasagna, chicken or turkey. For dessert there are cakes. Panettone is a popular one. Panettone can be chocolate or white and

contains small colored candies. Torrone is also a popular dessert. Andrea has provided us with the recipes for Tortellini in Broth, Lasagna and Torrone with a little help from his host, Mom Kate Dickson.

To bring in the new year, Andrea says the family again gathers to eat dinner. Following dinner they play cards and games until midnight when the champagne is opened. To bring in the New Year each family goes outside and shoots off fireworks. Andrea says that there are so many fireworks, it seems like daylight outside. When the champagne is all gone, the bottles are thrown out into the street.

Following the New Year celebration Italian children again look forward to receiving toys. On January 6, La Befana, an old lady who rides a broom and brings toys down through the chimney, pays a visit.

Andrea says that Italians eat pasta everyday. A typical daily menu goes something like this, milk, coffee and a cake at breakfast; lunch at one o'clock with pasta, meat or cheese or eggs; snack at five o'clock, dinner at eight o'clock consisting of one big meat dish, salad, wine and water.

The climate in Macerata is similar to

that of Virginia. Andrea's father Alessandro is a banker; his mother, Rita is an elementary school teacher. Both Andrea and his sister, Alessandra, 13, attend a Scientific High School. In Italy a student finishes school at 14 but has the opportunity to attend various high schools, scientific high school where maths and sciences are studied, classics high school where languages are studied, business high school where accounting and typing are studied, art high school for studying drawing, architecture or a professional high school to prepare for working in the business world such as factories. A student attends high school for five years.

This year Andrea will celebrate a real American Christmas with the Dickson family, Kate, who is a bookkeeper for Whitesell Brothers; Don, who works for Proctor

and Gamble; Don, Dallas High School student and Debbie, student at Clarion State College.

The Dickson's dinner celebration will include the grandparents. In the evening, the family will gather with a group of friends for more holiday fun. The menu will be strictly American, turkey, stuffing, sweet potatoes, mashed potatoes, vegetables and for dessert those delicious homemade Christmas cookies.

TORTELLINI IN BROTH
2 eggs
2 egg whites
2 T. olive oil
2 t. salt
2½-3 c. flour
2½ c. finely chopped chicken
¼ c. grated Parmesan cheese
¼ t. salt
¼ t. pepper
2 egg yolks, slightly beaten
2 quarts chicken broth

For dough, combine eggs, egg whites, oil and 2

teaspoons salt in a bowl. Add flour gradually mixing well. Turn dough onto a floured surface and knead in enough flour to make dough stiff.

Wrap dough in waxed paper, set aside for 10 minutes.

For filling combine chicken, cheese, ¼ t. salt, pepper and egg yolks. Set aside.

Divide dough into quarters. Roll each quarter into a large round as thin as possible. Cut into about 32-2 inch rounds.

For each tortellini, place about ½ t. chicken mixture in center of round. Moisten edges with water. Fold in half making sure the top edge comes just short of the under edge, seal edges. Shape into rings by stretching the tips of each sealed piece and wrapping the ring around your index finger. Gently press tips together.

Bring broth to a boil, add tortellini and simmer

15 minutes or until tortellini are tender. Serves 8 to 10.

LASAGNA
¼ c. olive oil
2 cloves garlic, peeled
one third c. tomato paste
½ c. hot water
1-28 oz. can Italian-style tomatoes, undrained
1 stalk celery, diced
½ t. salt
¼ t. pepper
¾ lb. Italian sausage
1½ lb. lasagna noodles
1½ c. grated Parmesan cheese
1½ c. cubed mozzarella
1½ lb. ricotta

Heat oil in a saucepan, add garlic and brown about 3 minutes. Blend tomato paste with hot water. Add to saucepan along with tomatoes, celery, salt and pepper; mix well. Bring to a boil, reduce heat and simmer covered about 1 hour.

Meanwhile, broil sausage about 10 minutes or until browned on both sides. Cut into small pieces.

Cook noodles, following package directions until just tender. Drain. Pour ½ c. sauce in bottom of a lasagna pan. Arrange a layer of noodles over sauce, sprinkle with Parmesan cheese, add a layer of sauce, then some mozzarella, sausage and ricotta. Repeat layers, ending with sauce and Parmesan cheese.

Bake at 350 degrees for 15 minutes or until set.

Cut into servings and accompany with Parmesan cheese. About 12 servings.

TORRONE
one third c. egg whites
¼ t. salt
2½ c. plus 2 T. sugar
¾ c. plus 1 T. light corn syrup
½ c. plus 1 T. water
1½ t. vanilla extract
½ t. almond extract
2 c. unblanched almonds, coarsely cut

Rub entire inner surface of an 8-inch square pan with unsalted fat. Set aside.

Combine sugar, corn syrup and water in a 2-quart saucepan; stir until sugar is moistened. Wash down sugar from sides of pan. Cover and bring to a boil.

Uncover, wash down crystals and place a candy thermometer in the pan. Boil syrup, without stirring, to soft-cracked stage 268 to 270 degrees.

While syrup is cooking, add salt to egg whites and beat them to soft peaks.

When syrup reaches soft-crack stage, remove from heat and allow bubbles to subside. Wash down crystals. Pour syrup over egg whites in a steady stream while beating. As soon as syrup is blended with egg whites, remove beaters and use a wooden spoon to stir in extracts and nuts. Beat with wooden spoon until mixture falls in large globs from the spoon. Turn mixture into prepared pan and level candy in pan. Let stand overnight before serving.

Just Around the Corner

Within the past week, local schools have been treated to some interesting assemblies. Dallas Intermediate School and Lehman-Jackson Elementary School had the opportunity to see Thunder Pony, a Cherokee Indian, do a variety of dances and hear about his native culture. I, too, attended the presentation and believe me it was fabulous.

Westmoreland Elementary School students were thrilled by the performance of Clyde Peeling, an expert on all varieties of snakes, who owns and operates "World of Reptiles"

Dr. Mahmoud Fahmy, director of continuing education at Wilkes College, recently spoke to the Wilkes Chapter of Phi Delta Kappa in Hayfield House, Penn State. Fahmy discussed the role boards can play in improving community relationships among parents and staff members.

The 13th Annual Madrigal Dinner, a revival of an old English tradition was held Friday and Saturday at College Misericordia. Merrick Hall was turned into an old English castle for the occasion. In addition to the traditional Wassail cup, the boar's head was presented and Yorkshire pudding, Saxon scones, Canterbury carrots, plum pudding and spiced tea were served. Throughout the dinner Old English Carols entertained the guests.

Making plans for New Year's Eve? The Jackson Township Volunteer Fire Department will hold its third annual New Year's Eve Party in the Jackson Township volunteer fire hall, Chase Road, Chase. Included will be a buffet-style dinner with a deli-tray served at 11 p.m.

Entertainment will be from 9 p.m. to 1 a.m.

Since reservations are being limited to 150 persons, make your reservations early. Tickets for this year's party will remain \$14 per person.

For reservations contact the following by Dec. 15: Carl Aston, 696-1506; Doug Smith, 696-2642; Joe Cigarski, 696-1518; Rocky Knorr, 696-1025; Walter Knorr, 696-2487 or Mark Sebolka, 288-3402.

For that special Christmas gift visit

Antiques Etcetera, 63 Tunkhannock Highway, Dallas, where a wide variety of gift ideas await you. Kathryn Hall will be pleased to help you.

And for that new cassette recorder or record player, Record Runner is the place to purchase tapes and records. Owner Roman Repotski will be happy to help you with your selection.

Various fire companies throughout the Back Mountain are now in the process of taking orders for Christmas sand candles. Placing these

Joan Kingsbury 675-0835

candles around your property is a nice way to begin Christmas Eve. Be sure to order your's soon.

Congratulations to Intermediate School gym teacher Larry Griffin and his lovely wife, Sara Jane, who are the proud parents of yet another baby boy. Best wishes to you.

We wish much happiness to these new parents: Laura and Edward Furman, Rose Marie and Leon Stevens, and Marjorie and Michael Brown who are also thrilled with their new sons.

Congratulations to Deborah Ann and Stanley Shultz who were recently married in Shavertown United Methodist Church. Deborah is the daughter of Mr. and Mrs. Walter D. Roberts, Carverton Heights. Following a wedding trip to Montego Bay, Jamaica, the Shultz's are living at RD 3, Wyoming.

Much happiness to Lake Lehman's Wrestling Coach "Shorty" Hitchcock and his wife on the birth of a son. We wish the young couple much success.

Art faculty featured in exhibit

The Wilkes College Art Faculty is showing its most recent works in an exhibit which opened Sunday, Dec. 5 from 4-6 p.m. in the Sordoni Art Gallery on the Wilkes campus.

The exhibition, which is open to the public and free of charge, will remain in the Gallery until Jan. 2.

Included will be drawings, paintings and monotypes by Berenice D'Vorzon, who continues to exhibit her work in the New York area, most re-

cently at Guild Hall, Long Island.

Richard Fuller, who teaches fabric design, fiber art and Art Education at Wilkes, will exhibit fabric pieces done in the Shibori technique.

Ceramic sculpture by Alan Maxwell will be shown. Maxwell was recently represented in "Sculpture '82," an outdoor invitational held at Beaver College.

Herb Simon, who teaches sculpture and three-dimensional design

at Wilkes, will show several large metal pieces. Simons has several commissioned works in Northeast Pennsylvania. Most recently he exhibited at Federal Hall, in New York, in "Four Artists and a Writer."

William Sterling, chairman of the Department of Wilkes, is both a serious artist and an art historian. Sterling will

show several paintings. The Sordoni Gallery hours are Sunday through Friday, 1-5 p.m. with evening hours on Thursday, from 6-9 p.m. On Saturday, the Gallery is open from 10 a.m. until 5 p.m. Tours are welcome and may be arranged by calling Judith O'Toole, director of the Gallery at 824-4651, ext. 388. All exhibitions are open to the public at no charge.

Festival Days planned

The steering committee meeting for the Harveys Lake Festival Days, to be held June 18-19, was recently held at Joe's Grotto, Sunset, Harveys Lake. Festival Days will mark the official opening of the summer season, and activities will include: a parade, sailboat races, dance, fireworks display, as well as many events and exhibits. Gerry Finnerty is the chairperson for the festival.

Representatives attending the meeting were: Harveys Lake Protective Association: Gerry Finnerty, Guy Giordano, Carlene McCaffrey; Harveys Lake Boy Scouts-Cub Scouts: John Thomas; Harveys Lake

Little League: Bill Javer; Harveys Lake Yacht Club; Paul Rodda; Harveys Lake Business-Tourist Promotion Agency: Shirley Hanson; Harveys Lake Lions Club; Bill Ziminski; Harveys Lake Historical Society; Peg Truska, Charles Petrillo and Sandra Serhan; and Warden Place Improvement Association: Judy and John Brokenshire.

The next meeting is scheduled for Sunday, Dec. 12, 7 p.m. at Bill's Tavern, Old Lake Road, Sunset, Harveys Lake. All interested organizations from the Lake are invited to send a delegate to this meeting. For further information, contact Carlene McCaffrey, 639-5308.

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