

Cookbook

Nostalgia, Good Food at Yester-Days

BY JOAN KINGSBURY

A nostalgic atmosphere of years gone by complete with antiques, slot machines and juke boxes, complimented by an interesting, varied menu is what Yester-Days offers its patrons.

Opened in 1981 by Back Mountain residents, Mr. and Mrs. Paul Klug, Yester-Days has become a popular Back Mountain dining spot. Open seven days a week, Monday through Friday 11 to 10, Saturday 5 to 10 and Sunday 1 to 9. Yester-Days serves lunch, dinner and is opened for drinks and snacks during the after-dinner hours.

Mike Klug is manager of Yester-Days. Mike enjoys operating the restaurant, meeting the patrons. He firmly believes in pleasing the customer.

All foods prepared by cook Joe Kane are made from scratch. Nothing frozen is used; no salt is used in cooking; all soups are homemade. Each day a creamed soup and a

stock soup are offered with cream of broccoli, cream of mushroom, French onion soup and Manhattan clam chowder being some favorites. A fresh salad bar offers a fresh fruit basket of oranges and apples, as well as salad.

The lunch menu offers a variety of charbroiled burgers, club sandwiches, salads, entrees and diet platters. For dinner, the menu offers selections from the Fields, Stream and Seas including such appetizing entrees as Chicken Marsala, Baked Stuffed Roast Pork Chop, Sole Almondine, Shrimp Scampi. Pasta selections include lasagna, spaghetti and Fettucine Alfredo.

For the dessert lover, there is a choice of homemade Apple Crisp, Black Forest Cake, Strawberry Shortcake, cheesecake, German Chocolate Cake or ice cream.

When the customer is looking for a light snack and a drink, Yester-Days can provide them with one of their delicious bar-

ques, charbroiled burgers or finger foods like chicken nuggets, fried zucchini, vegetable sticks, cheese cubes, crabettes, or assorted hot hors d'oeuvres.

Bar manager Claudia Taylor makes all drinks from scratch with Pina Coladas, Strawberry Daiquiries and Toasted Almonds being popular choices. Yester-Days beautiful piano bar provides the perfect setting for a relaxing drink.

Collecting antiques has always been one of Paul Klug's interests so when he decided to establish Yester-Days, it was natural to use many of his antiques in the decorating scheme. A one armed bandit greets customers at the door, while the popcorn machine and crane where the player can pick up lots of candy appeal to both young and old. A nickelodeon dating from the early 1900's and a Steinway player piano, add to the old-time charm.

On weekends, piano players Joe Gilroy and Jerry Stone entertain patrons with their delightful playing. From 9:30 until 2 a.m. on Friday and Saturday evenings, Yester-Days sing-along featuring songs from the "good old days" are extremely popular with the customers.

For Post readers Mike has agreed to share two recipes Apple Crisp and Stuffed Pork Chops. Both are delicious and can be prepared by the average cook.

So the next time you get a hankering for homemade Apple Crisp served hot with whipped cream, or a mad desire to see just how much candy you can scoop up with the crane, or want to sing-along with some great "old time" music, visit Yester-Days and have some fun.

PORK CHOPS WITH STUFFING
4 pork chops, double cut, center loin
8 slices white bread, cubed
2 stalks celery, diced

1 sm. onion, diced
1 T. poultry seasoning
1 t. black pepper
1 t. garlic, granulated
1-4 oz. stick butter or margarine
1 t. Rosemary

Combine ingredients for stuffing. Stuff pork chops. Place pork chops in a baking pan. Fill pan halfway with water. Bake just until pork chops are done, making sure they are juicy.

When chops are done, melt 3 tablespoons of butter in a saute pan. Brown pork chops on both sides, then add pork stock to the chops. Bake chops for 45 minutes more, covered.

To make gravy, remove chops from pan, add flour and water mixture to pork drippings. Stir until thickened.

APPLE CRISP
3 lb. McIntosh apples, peeled, sliced
4 T. cinnamon
1 c. sugar
Peel and slice apples. Combine cinnamon and



UNUSUAL DECOR: Yester-Days bar manager, Claudia Taylor poses with one of the many unique one-armed bandits which make the restaurant a fun and interesting place to visit. (Joan Kingsbury Photo)

sugar. Place apples in a buttered 5x8 inch pan. Sprinkle with cinnamon sugar mixture and shake down.

TOPPING
4 oz. softened butter or margarine
3 T. brown sugar
2 c. flour

Mix ingredients until crumbly. Sprinkle over apples. Bake in a 350 degree oven for 45 minutes.

Just Around the Corner

A family dinner marked the happy occasion of the 60th wedding anniversary of Mr. and Mrs. Dana Sickler of Carverton last Sunday.

The Sicklers were married in Lyndwood Methodist Church, Wilkes-Barre by the late Rev. M. Blair.

Members of the Carverton United Methodist Church, the Sicklers have lived in Carverton for most of their married lives.

The Sicklers have three children, Mrs. Gloria Ludorf, Nanticoke; Mrs. Lois Perry, Carverton and Kermit, of Carverton, who died in 1981. They have six grandchildren and three great-grandchildren.

A special wish for many more years of happiness to you, Mr. and Mrs. Sickler.

Mr. and Mrs. Richard Racusin, Shavertown, announce the birth of their daughter, Ashley Sarah, April 8 in Nesbitt Hospital.

The former Jonelle Wheatley, Mrs. Racusin is the daughter of Mr. and Mrs. Roy Wheatley, Shavertown. Mr. Racusin is the son of Mr. and Mrs. Bernard Racusin, Kingston. He is chief executive officer of Racusin's clothing stores located in Kingston and Scranton.

May 18 is the date of this year's Salad Luncheon sponsored by Dallas Women of Kiwanis. An annual affair, the luncheon will be held in the Shavertown United Methodist Church social room, Pioneer Avenue, at 12 o'clock.

Children's

Theatre

College Misericordia's 18th annual Children's Theatre production will be "The Princess and the Magic Pea."

This children's musical is adapted from the tale by Hans Christian Andersen. Additional scenes, characters and dialogue were created by Rusty Anderson, assistant professor, division of humanities at College Misericordia.

Performances will be held Friday, April 29 at 7:30 p.m., Saturday, April 30 at 2 p.m., and Sunday, May 1 at 2 p.m. All performances will be presented in College Misericordia's Walsh Auditorium.

The Children's Theatre is an annual event of the Misericordia Players' Group.

For more information and reservations call the college at 675-2181.

Committee members are Sybil Pelton, chairman; Mary George, tickets; Marion Harvey, tickets; Harriet Parker, co-chairman; Pat Luke, kitchen and publicity; Sally Roberts, president; Pat Kalinowski, tables. Tickets can be obtained from any member of the club.

The Kick-Off Dinner for the 37th Annual Library Auction will be held Friday, May 6, at the Magee Public House, Dallas. Dress will be casual, western-style and the auctioneers have promised some fun and surprises. Jerry Fritzes is dinner chairman. Tickets are on sale at the library and everyone is invited to attend and join the fun. This year's general chairman for the auction is Joanne Freeman.

Our library serves this community well. Have a good time and give the library some financial aid as well.

Dallas resident Frank E. Paczewski will be honored by the Board of Directors of the North-eastern Chapter of the Pennsylvania Restaurant

Association at its 31st annual dinner on April 28 at the Wilkes-Barre Sheraton-Crossgates Hotel. Paczewski is the organization's immediate past president.

Executive Vice-President of Franklin's Family Restaurants, Paczewski is chairman of the Administrative Board of Shavertown United Methodist Church; and is active in a number of community organizations.

Best wishes to the following couples who recently announced their engagements.

Sara Jo Caroccia, daughter of Mr. and Mrs. Phillip R. Caroccia, Jersey Shore, Pa. and Kevin John McGough, son of Mr. and Mrs. Patrick McGough, Dallas. The couple will be married July 16 in St. Luke's Catholic Church, Jersey Shore.

Kathy Marie Pickarski, daughter of Mr. and Mrs. William Pickarski, Dallas and Joseph Michael Vidumsky, Jr., son of Mr. and Mrs. Joseph M. Vidumsky, Glen Lyon. They will be joined in marriage on June 18, in St. Hedwig's Catholic

Church, Kingston.

Congratulations to Mr. and Mrs. Mark Zapoticky who were married in the Immanuel Baptist

Church, Edwardsville, Saturday, Mrs. Zapoticky is the daughter of Mr. and Mrs. Arthur Bird, Dallas. Mr. Zapoticky, son of Mrs. Kathleen Zapoticky,

Dallas and Mr. Stephen Zapoticky, Trucksville.

Best wishes to the following new parents, Natalie and Stephen

Joan Kingsbury 675-0835

Hoprich, Pattie and Bernard Razawich, Gail and John Stredny, Theresa and James Mitkowski, Nancy and Thomas Balutis, Janet and Richard Tuzinski who are proud parents of new sons and Rosalie and Paul Strasser who are delighted with their new daughter.

"I Personally Stand Behind The Magee Publick House at Dallas."

Dick Benefield

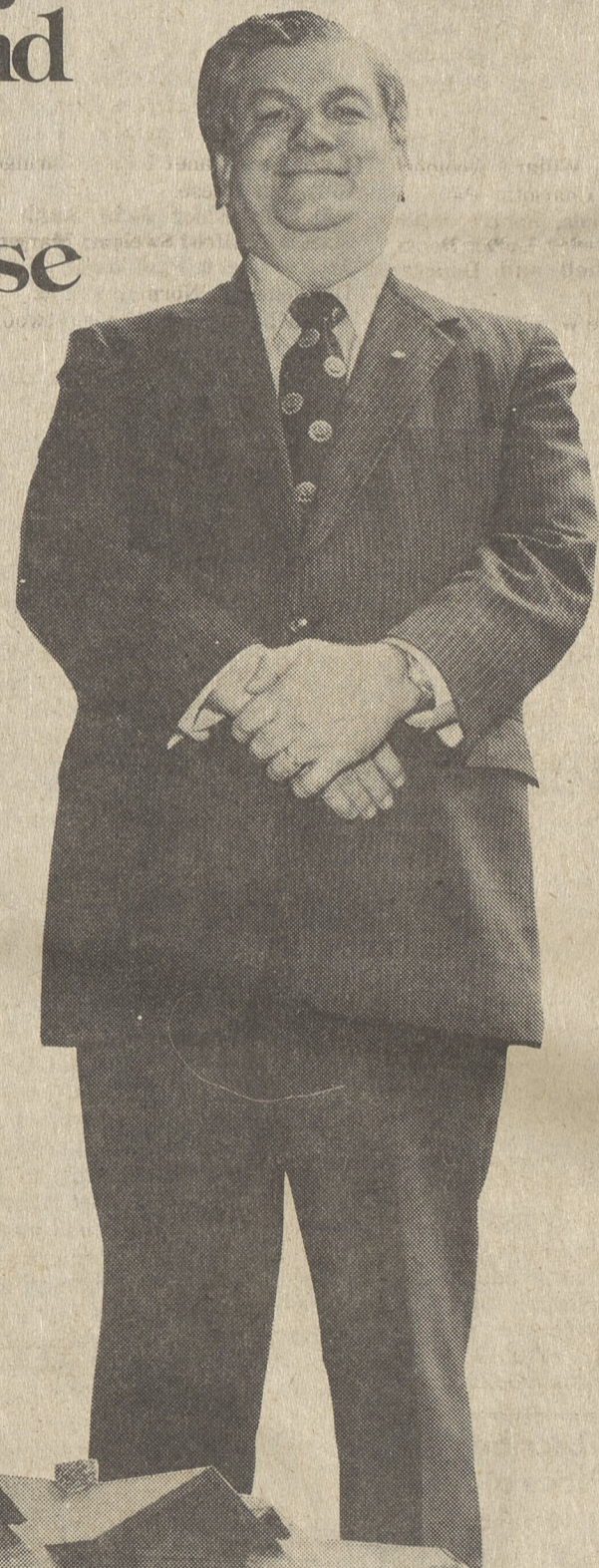
"And I'm going to make it your favorite restaurant. We've got tremendous food, both for lunch and for dinner, gracious service and absolutely gorgeous surroundings that are almost as attractive as our prices."

"So please, stop in and see us any weekend. Or better yet, come by during the week when you can really use a fine meal."

"Remember, I'll make sure you enjoy yourself because I'm personally responsible if you don't. After all, I'm the one who stands behind The Magee Publick House at Dallas in Newberry Estates."

DIRECTIONS:
Follow the Dallas Highway (Rt. 309) to Duke Issacs auto dealership. Turn onto Pioneer Avenue and travel for two miles until you see the sign for The Magee Publick House at Dallas.

SERVING TIMES:
Tuesday - Saturday: Lunch 11 a.m. till 2:30 p.m., Dinner 4:30 p.m. till 10:00 p.m.
Sunday: Brunch 10:00 a.m. till 2:00 p.m., Dinner 2:15 p.m. till 8:00 p.m.
Closed Mondays



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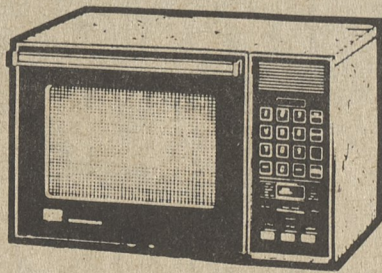
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