

Cookbook

Girl Scouts Enjoy End-of-the Year Picnic

BY JOAN KINGSBURY

Where did the school year go? It just seemed to fly by. With the closing of schools many clubs, including Girl Scouts, are holding their final meeting for the year. Troop 633, of which I am assistant leader, held its annual end of the year picnic Wednesday.

Due to the generosity of Sally and Harry Davenport, the girls enjoyed a picnic supper in their backyard. Sally is leader of Troop 633.

Before enjoying a dinner of hot dogs, hamburgers, potato chips, knox bix, and S'Mores, the girls completed trivets they had previously worked on. Sally had some beautiful

ceramic tiles donated to her by another scout leader. (Scout leaders always have a neat collection of craft items.) With some odd pieces of wood compliments of my husband Bill, the girls created some interesting designs.

After the tile trivets were grouted, the girls collected twigs to keep the fire going so that it would reach just the right stage by dessert time. In case you don't know, making S'Mores is really something of an art; hold the marshmallow too close and you have ashes on your chocolate; put on a marshmallow that isn't toasted enough and the chocolate doesn't melt.

Following dinner, it was game time. The girls

played softball, then kickball while waiting for their mom's to pick them up. It was a fun evening with everyone having a good time. We aren't losing any girls this year; none are flying up and I'm really happy about that. They have been a good group, pretty cooperative, seeming to enjoy our many projects, rug-braiding, tombstone rubbings, making gingerbread houses, cooking dinners for their fathers, going to the circus.

Troop 633 is a nice group of girls who are fun to be with. Happy summer girls, see you in September!

For our readers we have provided the recipe for S'Mores which we did

serve at our picnic and several recipes that are easy and tasty for cooking over a campfire; Barbecued Steaks and Beans; Skillet Breakfast Pie and Mexican Skillet Spaghetti. **SKILLET BREAKFAST PIE**
4 slices bacon
1-12 oz. pkg. frozen loose-

pack hashed brown potatoes
or 2 c. fresh diced potatoes
4 eggs

In an 8-inch skillet cook bacon until crisp. Remove bacon and cook potatoes in drippings till golden brown. Season with salt and pepper. Place bacon across potatoes to divide

top into 4 portions. Break an egg into each portion. Reduce heat. Cover and cook just till eggs are set, about 10 minutes. Makes 2 large servings.

MEXICAN SKILLET SPAGHETTI
1 lb. ground beef
1-15 oz. can tomato sauce
4 1/2 c. water (2 1/2 tomato

sauce cans)
2-1 1/4 oz. pkg. taco mix
2 T. instant minced onion
1/2 t. salt

8 oz. uncooked spaghetti, 1/2 vc. shredded natural cheddar cheese

In a 12 inch skillet brown the ground beef. Add tomato sauce, water, taco mix, instant minced onion

and salt. Bring mixture to boiling; add spaghetti. Reduce heat. Simmer, covered, until the spaghetti is tender, stirring frequently, about 25 to 30 minutes. Sprinkle with shredded cheese. Serves 6.

BARBECUED STEAKS AND BEANS
4 beef minute steaks, 1 lb.
1/4 c. chopped onion
1 T. cooking oil
1-16 oz. can home-style pork and beans
1/2 c. bottled barbecue sauce
1/2 t. garlic salt
1/2 t. dried oregano leaves, crushed
1/4 c. shredded sharp process American cheese, 1 oz.

In a 10-inch skillet brown the steaks with onion in oil for 1 minute per side. Add beans, barbecue sauce, garlic salt and oregano. Reduce heat. Cover; simmer 10 minutes. Sprinkle with cheese. Cover; heat just till cheese melts. Makes 4 servings.

S'MORES
1 bag regular marshmallows
Hershey chocolate bars
graham crackers
Toast marshmallows over a campfire or grill until browned. Place toasted marshmallow on a graham cracker, put 1/2 a chocolate bar on top, top with another graham cracker. The hot marshmallow melts the chocolate bar making it a gooey treat.



AT THE PICNIC: Members of Girl Scout Troop 633 keep busy while hamburgers and hot dogs are cooking. (Joan Kingsbury Photo)

Patricia Baloga Christened

Mr. and Mrs. John Baloga, 177 Lime Wood Road, Shavertown attended the Baptism of their first grandchild, Patricia Baloga, who was born on March 19, at Rochester (N.Y.) General Hospital. The baby is the first child of Dr. and Mrs. John Baloga, 88 Leander Road, Rochester, N.Y.

The Rite of Baptism was performed by Rev. Thomas Wheeland, pastor of Holy Cross Roman Catholic Church, Lake Avenue, Rochester. God-

parents were Mary Kaye Norris and Stephen Baloga.

The infant wore the christening outfit worn by her father and all of the children of her paternal grandparents. The outfit was handcrafted by her late great aunt, Alice (Gaj) Zarosly, Swoyersville.

Among those attending the christening were Mr. and Mrs. Stephan Baloga, Harrisburg; Thomas Baloga, Monroe, N.Y.;

Alice Mary Baloga, Cherry Hill, N.J., and Joseph Baloga, University Park, children of the paternal grandparents. Unable to attend were Mr. and Mrs. David Baloga, Dallas.

Maternal grandparents are Mr. and Mrs. Julius Norris, Rochester. Mr. Norris was reared in Plains. Great-grandmother of the child is Mrs. Mary Baloga, 107 Noyes Ave., Swoyersville. Mrs. Clara Paltrineri, Center St., Shavertown, is a great aunt.

Just Around the Corner

Congratulations to Mary Chappell who recently received special honors for her dedicated services to Boy Scouts. Mary has been involved in the various scouting capacities for the past 15 years. I know Mary personally, and I know what a good worker and community minded gal she is.

Also congratulations to Jay Niskey and Clara Lamoreaux who were honored for their dedication to the Boy Scouting program as well.

Elisabeth C. Jones, known as Lisa, has accepted a position as Legislative Research Assistant in the Harrisburg Office of the Pennsylvania State Senate Majority Leader, Robert C. Jubelirer. Lisa previously served as internship in the Wilkes-Barre Office of U.S. Congressman James Nelligan.

Her parents are Attorney and Mrs. Edward W. Jones, II, Dallas.

Better start thinking about summer time activities for the kids. School closes on June 7, less than a month away.

Gary Lee Earl and Patricia A. Calhoun have announced their approaching marriage on June 25 in Holy Trinity Episcopal Church, Rittenhouse Square, Philadelphia.

Heidi Anderson and Barry Thomas Wagner have also announced their engagement. Both are graduates of Dallas High School. Heidi works at Offset Paperback Mfg. Inc. While Barry is employed of the Pine Brook Inn and is pursuing a degree in accounting. Warmest wishes to both couples.

Congratulations to Barbara and L. Mark Winston who were recently married in B'nai B'rith. Following a wedding trip to Paris and the Greek Islands, they are residing in Bethesda, Maryland.

The former Barbara R. Casper, Mrs. Winston is the daughter of Mr. and Mrs. Robert L. Casper, Hillside Road, Shavertown. Her husband's parents are the late Mr. and Mrs. Manuel S. Winston, Buffalo, N.Y. and Phoenix, Ariz.

The death of Lake-Lehman supervising principal James Nicholas came as a shock to the entire community. Sincere condolences to his wife and sons.

Pretty little girls were born to Anna and Joseph White and Laurie and Michael Popson this week. Aren't you lucky! Congratulations!

ANNOUNCE ADDITION TO STAFF



DR. TIMOTHY P. MCGURRIN

Dr. Ronald R. Kresge and Dr. Stephen M. Lawrence are pleased to announce the addition of Dr. Timothy P. McGurrin to their office for the practice of General Dentistry at 1500 Wyoming Avenue, Forty Fort.

Dr. McGurrin, a native of Clarks Summit, is a graduate of Scranton Preparatory School and the University of Scranton, where he obtained Bachelor Degrees in Business Administration and Biology. He received his Dental Degree from Temple University School of Dentistry. While at Temple, Dr. McGurrin was a member of the Oral Surgery and Endodontology Honor Societies, and Psi Omega dental fraternity.

His addition to the staff enables the office to be open Monday through Thursday until 9 P.M., and Friday and Saturday all day until 5:30 P.M. Appointments with Dr. McGurrin can be made any week day, as well as Monday and Thursday evenings.

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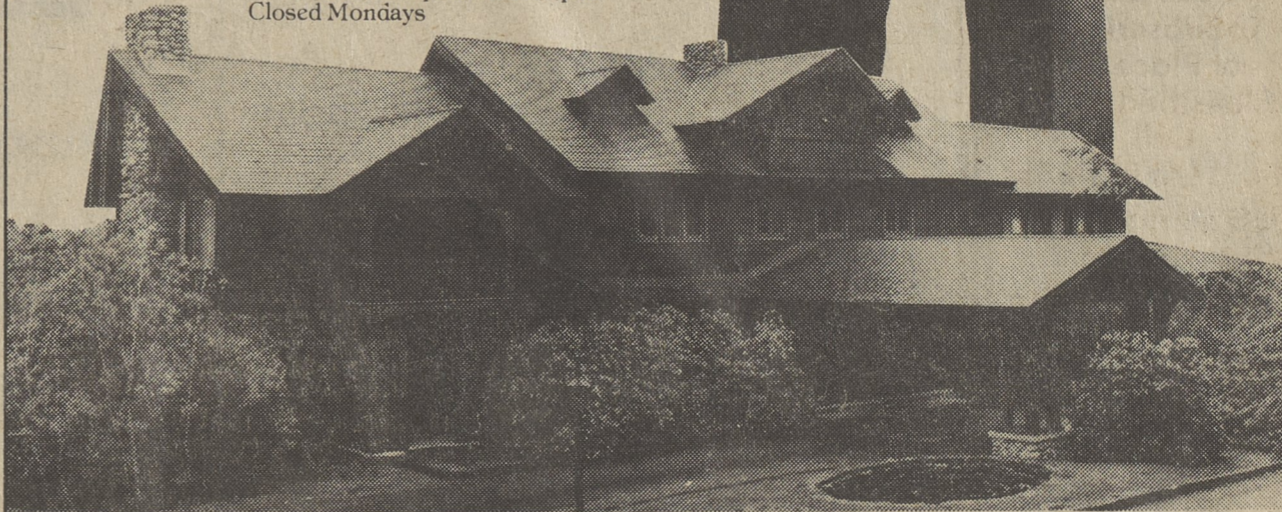
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