

Cookbook

Restaurant business not new to McCabes

By JOAN KINGSBURY
Staff Correspondent

For 30 years Ed McCabe, owner of the Brittany House, (formerly Donachie's) has been working in the restaurant business.

Following his Navy career where he worked as a baker, Ed attended Lewis Hotel Training School in Washington, D.C. For eight years he was a member of the Marriott Corporation Management Team. Six years ago, he and his wife Lenore purchased the Alberdeen Inn in Mountaintop.

The Alberdeen Inn was the McCabe's first ownership venture, and it has proved to be very successful. The Alberdeen is noted for its delicious homemade breads and pastries, all baked by Lenore, and its fine dinner cuisine. Until he opened the Brittany House, Ed did all the cooking at the Alberdeen Inn.

Since some of their Back Mountain customers had expressed the desire to have a restaurant like the Alberdeen Inn in their hometown, Ed and Lenore started looking for an area restaurant that would suit their needs. When Donachie's became available, the McCabes found just what they were looking for.

Business has been excellent since the Brittany House opened six weeks ago. Since table space is limited, reservations are necessary. Ed attributes their success, in part, to operating the restaurant following the Donachie's. Alice and Bill Donachie provided such fine service for 30 years, the patrons still feel right at home.

The fine menu using only top quality foods, homemade soups and sauces is, of course, a factor in the Brittany House's popularity. Ed does all the cooking at the Brittany House. Lenore, who operates the Alberdeen Inn, sends down her freshly baked pastries and desserts daily. Southern Pecan Pie, Marble Cheesecake and Zucchini Bread are a few of Lenore's specialties. The four McCabe children Michael, 15, Michelle, 13, Eric, 11 and Stephen, 9, all help their mother with work at the Inn.

Dinner is served Tuesday through Saturday from 5 to 10 p.m. at the

Brittany House. Crabmeat dishes made with jumbo lump crabmeat are a specialty as is the spinach casserole.

The Brittany House menu offers a variety of delicious dishes. Appetizers include the usual seafood cocktails, broiled grapefruit with rum and garden quiche. Steaks, chops, seafood selections are numerous. Veal selections include veal stuffed with sausage and spinach, an unusual dish. Ribs of beef au jus are available on Friday and Saturday nights only.

To compliment your meal, the Brittany House offers a fine selection of wines. The cozy bar area is a nice place to have a relaxing drink, whether it be a cocktail, a glass of wine or any of the Brittany House's imported or domestic beers.

For our readers who would like to try a touch of Brittany House cooking, Ed has provided them with two recipes that are popular with restaurant patrons, Muffin Loaves and Beef Barley Soup.

For the soup, Ed recommends buying a peeled tenderloin at the butcher shop. Trim it into steaks and use the remaining scraps to make a rich beef stock. To make Muffin Loaves whenever you desire, combine the dry ingredients and butter or margarine. Keep this refrigerated. When ready to bake muffins, just add eggs and milk. This mix keeps for a week and a half and is perfect for the busy homemaker!

BEEF BARLEY SOUP

Peeled tenderloin beef scraps
Water
Salt
Pepper
2 oz. barley per lb. beef

Simmer beef pieces in water for 10 minutes adding just salt and pepper. Cook off barley and add to fresh stock. This soup is a favorite at the Brittany House.

MUFFIN LOAVES

1 1/2 lb. flour
3/4 lb. sugar
1 t. salt
1 oz. baking powder
1 t. baking soda
4 large eggs
1/2 lb. butter or margarine
Milk as needed
Place all dry ingredients in a



Brittany House owner

Ed McCabe, proprietor of the Brittany House, is shown here in the diningroom of his newly-acquired restaurant. The Brittany House formerly Donachie's, is located on Route 309 in Trucksville.

large bowl. Combine well. Add butter or margarine with hands and work until coarse crumbs are formed. Add eggs, then gradually

add milk until you have the consistency of muffin batter (fairly thick). Bake in muffin or cup cake pans for 14 minutes at 375 degrees.

Note: The dry mix can be kept in the refrigerator for up to a week and a half. Just add eggs and milk when ready to use.

Houseplants add beauty and life to homes

Houseplants, popular in decorating one's home, used singly or in attractive groupings, create an atmosphere of warmth, beauty and life in a room.

If growing plants indoors is new to you, you need to determine where you want plants to grow and how much light is available before selecting them. Temperature and

humidity are important in growing some houseplants.

Houseplants, such as philodendron, dracaena, podocarpus, kentia palm, pittosporum, and schefflera do stand more adverse conditions. However, to have health, attractive plants, good horticulture must be practiced.

Penn State has provided a correspondence course entitled "Houseplant Culture." Written to provide basic information about growing plants indoors, the course discusses how to provide a suitable environment for a variety of houseplants

through natural and/or artificial lighting, heat and humidity control, suitable soil mixes, diseases, and containers.

A copy of this course can be obtained by sending \$5.25, including handling, to "Houseplants," Dept. 5000, University PARK, Pa. 16802. Checks should be made payable to Penn State.

Ladies hold holiday party

The Ladies Auxiliary of Warden Place, Harveys Lake, entertained members and guests, at a Christmas in September Party, at the Castle Inn, Dallas recently.

Mrs. Bernard Helfrich greeted the guests and wished them a Merry Christmas. Mrs. Cleo Flock gave the invocation, and Mrs. Kathleen Callahan entertained with the Vibra Harp, and sang Christmas songs.

The following attended the party: Mrs. Genevieve Kasteva, Mrs. Cleo Flock, Miss Margaret Burritt, Mrs. Henrietta Ziegler, Ms. Mary Olshefski, Mrs. Helen Walsh, Mrs. Ethel Triebeneck, Mrs. Elizabeth Watkins, Miss Kate McCann, Miss Ann Marie Brislin, Miss Mary E. McCann, Mrs. Katherine Connor, Mrs. Edna M. Christy, Mrs. Muriel Staley, Mrs. Peg Koneski, Mrs. Nell Decker, Mrs. Louis Livingstone, Mrs. Edith Kraynak, Mrs. Alice Healey, Mrs. Ida Ricetti, Miss Sharon Lowe, Mrs. Joanne Schuler, Mrs. Mary Schuler.

Also, Mrs. Gertrude Davenport, Miss Nadine Flock, Mrs. Ann Megargel, Mrs. Wanda Romanowski, Mrs. Helen Frank, Mrs. Linda Pudim, Mrs. Ann Griffin, Mrs. Catherine Morris, Miss Helen Nealon, Mrs. Ann Moore, Mrs. Theresa Doris, Mrs. Betty Mulhern, Mrs. Marion Shovlin, Ms. Lisa Hughes, Mrs. Judy Brokenshire, Mrs. Marie Valenti, Mrs. Ethel Anstett, Mrs. Jean Allen, Mrs. Laura Fitzpatrick, Mrs. Marion Siegfried, Mrs. Linda Schuler, Mrs. Marlene Pesta, Miss Josephine Dombroski.

Also Mrs. Mildred Bozek, Mrs. Edith Everts, Mrs. Leonare Megargel, Mrs. Lorraine Yeager, Mrs. Margretta Flammer, Mrs. Diane Sirotkin, Mrs. Gertrude Holodick, Mrs. Margaret Rider, Mrs. Eleanor Patton, Mrs. Mary F. Crandall, Mrs. Hazle O'Brien, Mrs. Mildred G. O'Toole, Mrs. Cathrose Perugini, Mrs. Roberta Hughes, Ms. Ann Marie Mager, Mrs. Margaret Shiner, Mrs. Hilda Anstett, Mrs. Kathleen Callahan, Mrs. Mary Frantz, Mrs. Cora Hughes, Mrs. Nancy Amos, Mrs. Carolyn Szechowicz, Mrs. Kitty Helfrich.

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Marke Ventre, formerly from Salon de la Rue has joined forces with Carlo at 21 S. Franklin St. Mark has been a top stylist in Philadelphia, New York and Beverly Hills working in Beichers, Saks Fifth Avenue, Rose Reti's and Jon Peters.
Carlo has worked in Philadelphia, New York and Paris in such establishments as Nan Duskin, Saks Fifth Avenue, Rose Reti's and Lorca, before opening in Wilkes-Barre.
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