# Cookbook

Dodson and Garinger

# These men are focal point in Jocal Rodand Gun Club's kitchen

By JOAN KINGSBURY Staff Correspondent

This week, our Cookbook features cooks from the Back Mountain Rod and Gun Club. The club, founded in 1950 by a group of local men, is located on South Mountain.

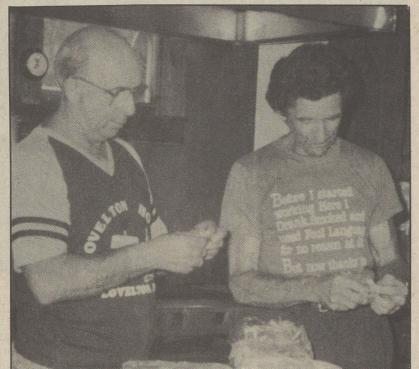
The members built a new lodge in 1979. The central point of the lodge is a well-equipped kitchen. Naturally, to serve meals to the club's 16 members, you need a lot of room to work. A restaurant eight-burner gas stove, two restaurant grills, a spacious oven and very large broiler make preparing meals for the group a pleasant chore. Although at one one time or another various membes give a hand in the kitchen, Charlie Dodson, of Outlet Road, and Carl Garinger, of Shickshinny Lake, are the camp's main men in the

An interesting feature in the lodge is that there is no electricity. Gas lights, something I had never seen in a building, and gas refrigerators, make weekends a lot more enjoya-

The social event of the summer is always the club's annual clambake. This event is a favorite for the members. Meals are always very special that weekend featuring a large, varied menu.

This year club members enjoyed broiled ribs, baked chicken, 20 pounds of shrimp, hardshell crabs, sausage and peppers on rolls, steak sandwiches, corn pancakes with ham slices and that summer-time favorite, corn on the cob.

Barbecuing is a popular way to



Preparing the feast

Carl Garinger and Charlie Dodson prepare shrimp for the Back Mountain Rod and Gun Club's Annual Clambake.

prepare meals during the warmweather months. Charlie and Carl make barbecued chicken, using Italian dressing as the basting ingredient. First, coat the chicken well with the salad dressing, then continue basting as it barbecues. Beer Biscuits are easy to make, good to

Breakfast often takes on an interesting note as far as the food goes. With 20 pounds of shrimp, the guys had a tough time eating it all, so one morning shrimp omelets were the breakfast of the day. My husband, Bill, a club member, says the shrimp gives the omelet a mildly eat, nd do not taste like beer when shrimpy flavor and this particular omelet makes a very tasty break-

butter, ice cream, milk.

peaches, donut, milk.

creamsicle cake, milk.

chocolate cookies, milk.

chip, milk.

ing, fruit, milk.

WEDNESDAY - Meatball or tuna roll, glazed carrots, fresh fruit,

milk

FRIDAY - French bread pizza,

MONDAY - Veal parmesan or

TUESDAY - Cheese stuffed shells

cheeseburg on bun, potato puffs,

w-sauce, green beans, Parker House

WEST SIDE TECH

Sept. 12 - 18

on bun, tomato soup, chips, orange

WEDNESDAY - Oval spice-cheese

THURSDAY - Ham patty on

FRIDAY - Pizza, chilled fruit

MONDAY - Steak Um on seeded

TUESDAY - Chilled fruit juice,

hoagie-lettuce-tomato, Italian dress-

seeded roll, macaroni-cheese,

chilled pineapple, peanut butter

juice, tossed salad-dressing, big

roll-butter, fruited jello, milk.

potato chips, tossed salad, pears,

fast. Another breakfast included corn-pancakes and sliced ham. Just mix whole kernel corn with pancake mix for a nice side dish for ham.

Now that summer is past, the members of the Back Mountain Rod and Gun Club are looking forward to their biggest week of the year, the first week of deer season when you can bet there will be lots of good cooking and good eating taking place at the lodge.

BEER BISCUITS

1 c. beer

2 c. Bisquick baking mix

Combine all ingredients. Pour into greased muffin tins. Bake for 18-20 minutes, at 400 degrees.
SHRIMP OMELET

2 eggs 2-3 T. milk

one third c. shrimp, diced

diced onion, peppers if desired Beat eggs until blended. Add milk and shrimp. Mix well. If using onions and peppers, saute in margarine before adding remaining ingredients. Pour into heated pan. Cook until one side is set. Turn to brown other side. This omelet has a really shrimpy taste and makes a delicious, unusual breakfast.
ALL PURPOSE

BARBECUE SAUCE

1 c. chopped onion c. salad oil

1-8 oz. can tomato sauce

1/2 c. water c. brown sugar

c. lemon juice

3 T. Worcestershire sauce 2 T. prepared mustard

In a saucepan, cook onion in hot oil until tender. Add remaining ingredients; simmer uncovered 15 minutes. Use to baste spareribs,

chicken or hamburgers. ITALIAN DRESSING

1 c. salad oil

1/3 c. vinegar

1 t. sugar t. salt

t. celery salt

t. dry mustard t. cayenne

1 clove garlic, minced Dash bottled hot pepper sauce

Combine ingredients in jar; cover and shake. Makes one and one third

#### **Contest winners**

Charlotte Albertson, above right, of Harveys Lake, and her daughter, Ann-Michele, were recently winners in the 1984 Gourmet Gala March of Dimes Cook-Off Contest at Bamberger's Christiana Mall in Wilmington. Charlotte placed third with her recipe for Liptauer Cheese Spread, a Hungarian peasant dish, and 15-year-old Ann-Michelle placed fifth with her Gingered Sausage Balls with Sweet and

## Look what's new at Dallas

School District Cafeteria this year.

First the Type A school lunch prices are the same as last year elementary, 85 cents, intermediate, 85 cents, junior and senior high, 95 cents, all reduced lunches, 40 cents.

Second, if you buy your lunch tickets at the elementary and intermediate schools for five days, you get 50 cents off the regular prices, so you save money. Lunch tickets are sold at the intermediate on Monday mornings, at Westmoreland on Friday mornings and at the township school on Friday morn-

Third, free and reduced lunches

are available for only 40 cents to those students who qualify for the

Fourth, the cafeteria is offering lots of new items this year. Such new items include granola bars, 35 cents; yogurt, 85 cents, assorted ice cream, 35 cents; small packaged cookies, 25 cents, large packaged cookies, 35 cents, home-baked cookies, 20 cents and fruit roll-ups, 45

These new items are offered along with the regular selective Type A school lunch menu. Something to look forward to this week is National School Lunch Week, October 15-19 when cafeteria specials

## School menus

whipped topping.
FRIDAY - Cheese pizza (2 slices)

or tuna salad hoagie w-lettuce,

creamy cole slaw, fresh orange

LAKE-LEHMAN SCHOOLS

Sept. 12 - 18

Junior High & Elementary

bun, candied sweet potato, peas,

THURSDAY - Barbeque chicken,

FRIDAY - French bread pizza,

potato chips, tossed salad, peaches,

MONDAY - Cheeseburg on bun,

TUESDAY - Cheese stuffed shells

w-sauce, green beans, Parker House roll-butter, fruited jello, milk.

hoagie, corn chips, green beans,

THURSDAY - Barbeque chicken, macaroni salad, baked beans, roll-

potato puffs, applesauce, donut,

macaroni salad, baked beans, roll-

pudding, milk.

butter, ice cream, milk.

pineapple tidbits, milk.

WEDNESDAY - Ham patti on

wedges, choice of milk or juice.

GATE OF HEAVEN SCHOOL

Sept. 12 - 18 WEDNESDAY - Beef-a-roni, Italian bread-butter, green beans, fruit, THURSDAY - Cold meat sand-

wich; stuffed celery, fruit, pretzle FRIDAY - Fish stick, pierogi, diced carrots, fruited jello and milk.

MONDAY - Chili dogs, cheese sticks, baked beans, fruit, milk.
TUESDAY - Gator burger, lettuce, cheese, tomato, special sauce, French fries, pickles, fruit, pudding

pops, milk or orange juice. DALLAS SCHOOLS Sept. 17 - 21

MONDAY - Porky bar-b-que on seeded bun or Texas hot dog on enriched roll w-hot beef topping, fried cabbage-n-noodles, honey baked beans, choice of milk or

juice. Bonus: Potato chips. TUESDAY - Soup-sandwich special. Tomato soup, triple decker PB & J with cheese cube or soup nturkey deli sandwich (sliced turkey and cheese w-lettuce on roll), sliced pears, choice of milk or juice. Bonus: Freshly baked chocolate oatmeal cookie.

WEDNESDAY - Toasted cheese sandwich or sloppy Joes on hard roll, crisp vegetable sticks w-peanut butter dip, garden green beans, choice of milk or juice. Bonus: Surprise treat. Early dismissal.

THURSDAY - Baked Italian macaroni creole w-cheese topping, Italian bread-butter, garlic bread in Jr. Sr. or super hoagie (lettuce, tomato, onions, mayo), fresh lettuce leaf wdressing, choice of milk or juice. Bonus: Butterscotch pudding w-

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