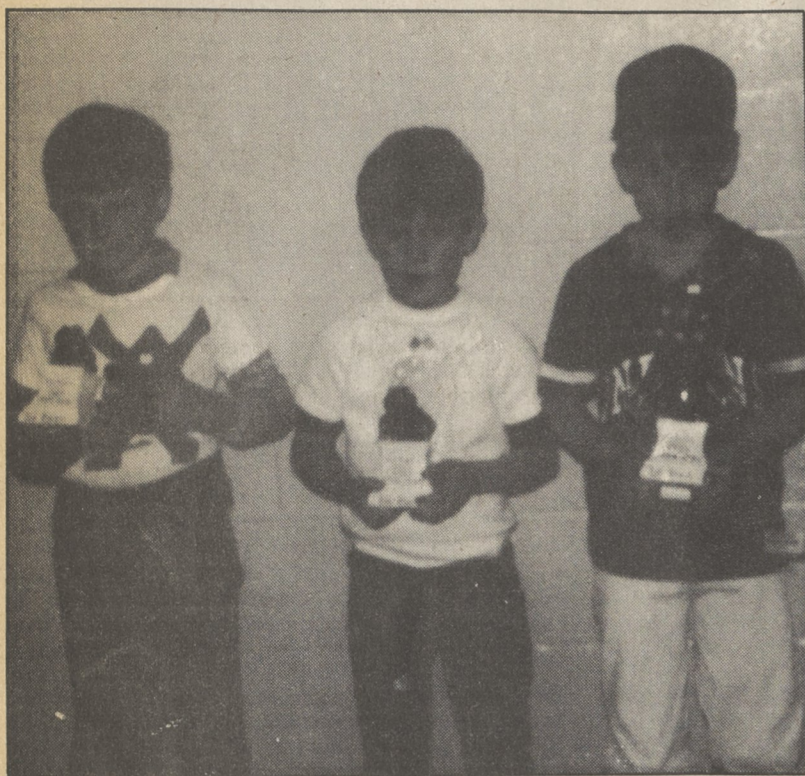




People



Races held

Boy Scouts of America held council races at the Wilkes-Barre Vocational School. Tiger Scouts that placed in the frog race are shown here. Fro left, Adam Hoover, Pack 155, Trucksville, first place; Chris Reedy, Pack 367, Duryea, second place; and Joseph Noon, Pack 281, Dallas, third place.

Daughter born to Riegels

Mr. and Mrs. Charles Riegel, Jr. of Reston, Va., announce the birth of a daughter, Allison Marie, born June 4, at Fairfax Hospital. Allison is the Riegel's first child.

Mr. Riegel is the son of Sally

Fulginiti of Harrisburg and Charles Riegel of Lancaster, former residents of the Back Mountain. Charles, Jr., graduated from Dallas Senior High School and University of Pittsburgh, with a B.S. in computer science.

Cooks

(Continued from page 1)

"When we prepare a Mexican dish and take it to a covered dish supper or similar affair, we find we usually bring most of it home with us. The people in this area do not seem to savor hot, spiced foods," said David.

Although Sabra is not overly fond of cooking, she does enjoy hand-crafts and needlework. She recently made a baby quilt and has been doing some cross-stitching. She likes all kinds of crafts and is fascinated by the many places in the local area.

Sabra was more than pleased on a recent trip she and David made to Lancaster where there were so many craft shops — so many she didn't know where to start. Both she and David found the Amish people and their way of life fascinating.

"It's one thing to read about them, but entirely different when you actually see them," said Sabra.

The Pastor spends so much of his time in the various phases of his position he has very little leisure time. He likes to play golf when he has the time, enjoys auto racing and most other sports as a spectator. He also enjoys reading, most of it related in some way to his profession.

Sabra has two favorite recipes which she prepares quite often, Sauerbraten and Lasagna. The Sauerbraten she shares with this week's Dallas Post readers, the Lasagna she did not since she said she felt she used too many short cuts.

The pastor shares two recipes with readers, recipes he finds most of the Penley's dinner guests have enjoyed. These are Broiled Lemon Sole with Parsley Butter and Braised Liver Henderson.

He said of all the recipes he has tried while preparing liver, he finds this recipe to be the best. The recipe published below will serve four but it can be doubled if one wants to prepare for eight people. The Broiled Sole recipe will serve two but it also can be doubled if you want to serve more people.

SAUERBRATEN

4-lb. beef rump roast
1 c. dry rose wine

¼ c. cider vinegar
3 large onions, sliced
2 stalks celery, sliced

1 clove garlic
2 whole allspice
3 to 4 whole cloves
1 T. salt

½ t. pepper
3 T. flour
3 T. water

1 c. crushed gingersnap cookies
Trim roast of all excess fat. In large bowl, combine all ingredients except roast, flour, water and gingersnaps; stir well. Place roast in marinade with fat side down; refrigerate overnight.

Pour vegetable marinade into crock pot. Place marinated roast in crock pot with fat side up. Cover and cook on low setting for 8 to 12 hours.

Thirty minutes before serving, remove roast and turn to high setting. Make a smooth paste of flour and water; stir into crock pot with gingersnaps. Cook and stir until thickened. Slice roast and return to gravy for serving. Makes six to eight servings (about 3½ quarts).

BROILED LEMON SOLE WITH PARSLEY BUTTER

1 8-oz. sole filets
4 T. butter
Salt to taste
Butter:

4 T. butter, softened
1 T. parsley, chopped
¼ t. cayenne pepper
1 T. lemon juice

½ clove garlic, crushed
Heat broiler to moderate temperature. Season sole on both sides and brush with parsley butter. Brush broiler rack with butter. Begin cooking skin side uppermost 3 inches away from heat. Cook for 3 minutes on skin side. Then, turn and brush with butter again. Cook 1 minute longer (until slightly browned).

Butter: Add all ingredients to softened butter. Roll in greaseproof paper to form long roll 1 inch in diameter. Put in refrigerator until

Donations are listed

The first of the Ham 'n Yegg checks have been received. They are being listed here alphabetically on the day received:

Mr. and Mrs. Robert S. Miller, Mrs. Robert E. Shortz, Frank Townsend, Mr. and Mrs. Bruce S. Davies, Jr., Mr. and Mrs. Harold Davis, Dr. and Mrs. C.W. Koehl, Homer B. Moyer, Mrs. Abram Nesbitt, II, Mr. and Mrs. Stewart Pierson, Mr. and Mrs. Robert Voelker, Jim and Jean Alexander, Mr. and Mrs. Philip Ansilio, Jonathan Bales-ter.

Also, Robert Casper, Hans and Diana Dreher, Dominic Pino, George and Irma Jacobs, Mr. and Mrs. Richard Maslow, Charles H. Miner, Jr., Ralph and Ruth Nobel, Howard and Joan Nusbaum, James and Alberta Oliver, Dr. Marshall U. Rumbaugh, A. Dewitt Smith, Albert H. Aston, Frank C. Castellino, John M. Coon, Lettie Culver, Mr. and Mrs. John f. Ennis.

Also, Mary Evans, Mr. and Mrs. Welton Ferrar, Marcus F. Hozempa, Dr. Stanley B. Kay, Thomas H. Kiley, Richard F. Laux, Robert N. Opel, II, Vern E. Pritchard, William A. Runner, Jr., Mr. and Mrs. Bruce Slocum, Dr. and Mrs. Stephen Tillman, Dr. and Mrs. Stanley Ushinski, Philip Zachary.

Also, John J. Bourke, Dr. and Mrs. Michael Bucan, John N. Conygham, 3rd, Mrs. T.J. French, Dr. Gene F. Haring, Mildred B. Kear, Dr. Clinton J. Lehman, Samuel F. Rhodes, III, Mr. and Mrs. J.C. Thomas, Jr., Mr. and Mrs. William J. Umphred, Mr. and Mrs. Frank Bevevino, Mr. and Mrs. Frank Paczewski, Mr. and Mrs. Richard M. Ross, Jr., Russell B. Stone, Mr. and Mrs. Edward Wildes.

firm. Cut in thin slices and place on fish just before serving. Makes 2 servings.

BRAISED LIVER HENDERSON

1 lb. calves liver
2 med. onions
½ c. butter
½ c. dry red wine

¼ c. chopped parsley
1 bay leaf
1 sprig thyme
½ c. flour
1 t. salt

Ground black peppercorns to season
1 clove garlic, crushed
½ c. water

Slice liver finely and coat with flour. Slice onions ½ inch thick. Preheat oven to 350 degrees. Brown onion in butter in casserole with crushed garlic. Dot with butter, add wine, parsley, bay leaf, thyme, salt, pepper and water. Cover and bake at 350 degrees in oven for 30 minutes. Shallow fry floured liver slices quickly (to color only), lay them on top, cover, and bake 10 minutes at same heat, basting 2 or 3 times with red wine mixture. Remove cover, bake further 5 minutes, then serve. Makes 4 servings.

HEADQUARTERS FOR Polo By Ralph Lauren

THE CASUAL MAN

UNITED PENN PLAZA KINGSTON
Daily 10-5 & Thurs. 'Til 8
PHONE (717) 283-2125
MasterCard • Visa • Am. Ex.



Members installed

The Harveys Lake Lions installed three new members at their last regular meeting held at Rich and Charlottes, Harveys Lake. Installing officer was Chet Szalkowski, Deputy District Governor 14 H Region VI. Shown in photo are, from left, seated, Frank Coulton, and Ron DeBalko, new members. Standing, Bill Gallagher and Bill Zimniski, sponsors Ken Olshefski, new member, Chet Szalkowski and Rich Williams Sr. sponsor.



DR. CONNERY-PHILLIPS

Resident is graduated

Dr. Christine A. Connery-Phillips, daughter of Mr. and Mrs. James Connery, Dallas, graduated recently from Medical College of Pennsylvania, Philadelphia, with a degree of Doctor of Medicine.

Dr. Connery-Phillips is a magna cum laude graduate of College-Misericordia, Dallas, with a B.S. degree in Biology.

She will begin her residency in the field of Internal Medicine at Lankenau Hospital in Philadelphia.

She is married to Todd E. Phillips a medical student at Jefferson Medical College in Philadelphia.

Leadership banquet slated

Harriet Wenner McGeehan of Hazleton will be the speaker at the graduation banquet of the Leadership Wilkes-Barre Class of '85 participants June 13, 7 p.m., at the Woodlands, An Inn, Wilkes-Barre.

This will be the fourth "class" of men and women to go through the intensive 10-month training program in community leadership. Upon the graduation of this group, there will be 92 alumni of the program - most of them contributing to the organizations of the area by service on boards, participation in campaigns and as volunteers.

The women and men who will be honored as this year's graduates of Leadership Wilkes-Barre are as follows: John Benavage, Nate Boring, Rita Brody, Donald Dodson, Kerry Freeman, James Golden Jr., Maureen Harkins, Marsha Howes, John Ianotti, William Klaipts, Walter Klepaski Jr., Robert Koche, Howard Levinson, Jacqueline McHale, James Mileski, Eric Olsen, John Pliska, Frank Rinkevich, John Ruckno, John Shank, Harry Seargent, Dr. Richard Somma, Sharon Ward, Barbara Wedemeyer, Joyce Wise and James Zaroda.

EMPRESS TRAVEL

Group Bus Tour August 7
NASHVILLE-"MUSIC CITY"-GATLINBURG
2 Days Opryland Park 7 Nights Lodging
2 Grand Ole Opry Shows Ohio State Fair
Air Force Museum and Much More!!

ADULT \$419 CHILD(2-17) \$279

DEPARTS FROM:
WILKES-BARRE 829-1232 MONTROSE 278-3404
TUNKHANNOCK .. 836-6313

Fashion house

NAME BRANDS FOR LESS
CLEARANCE SALE
MANY ITEMS REDUCED — LOOK FOR RED TAGS

50% OFF SUG. RET.
ON ALL **SUMMER SWEATERS** S-M-L-XL

50% OFF SUG. RET.
ON ALL **SPRING JACKETS** Inc. "MEMBERS ONLY"

50% OFF SUG. RET.
ON SPECIAL **SALE RACKS** OF NEW **SPRING & SUMMER MERCHANDISE**

200 S. PENNA. BLVD., WILKES-BARRE

PHILADELPHIA CARPETS PHILADELPHIA CARPETS PHILADELPHIA CARPETS

3 ROOMS INSTALLED
With Heavy Pad 40 SQ. YDS. \$9.99 **\$399.60**
SQ. YD. INSTALLED WITH PAD

Multi-Tone Scroll
Nylon Saxony Plush

PHILADELPHIA CARPETS PHILADELPHIA CARPETS PHILADELPHIA CARPETS

ALLIED ANSO
Sculptures and Multi-Tones
5 YEAR GUARANTEE
INSTALLED WITH SUPER PAD **Only \$11.99** SQ. YD. Value \$15.99

PREMIER ANSO IV
Heavy Plushes-Scrolls
INSTALLED WITH SUPER PAD Full Wear Warranty For As Long As You Own Your Home **Reg. \$29.95 NOW \$21.95**

PHILADELPHIA CARPETS PHILADELPHIA CARPETS PHILADELPHIA CARPETS

ALWAYS SERVING YOU BETTER
HOMEMAKER'S
344 Wyoming Ave. KINGSTON
OUR STORE WILL Intrigue You!
OUR LOW PRICES Will Floor You!

CARPET DISCOUNT CENTER
CALL 288-8429
90-DAY PLAN
No Interest Charges

Mon.-Thurs. 9:30-8:30 — Tues., Wed., Fri., Sat. 9:30 to 5:30

PHILADELPHIA CARPETS PHILADELPHIA CARPETS PHILADELPHIA CARPETS

MOVING?

WELCOME WAGON

be sure to call
WELCOME WAGON
Phone 675-2070

The Most Famous Basket in the World®

ATTENTION!

Back Mountain Community Organizations

THE DALLAS POST

Wants to know what you're doing
When is your next meeting?
Who are your new officers?
What project are you working on?
Call Dotty at 675-5211
And we'll let the community know all about your organization.