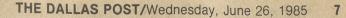


# Cookbook





# These two compliment each other

#### By CHARLOT M. DENMON Staff Correspondent

Michael and Emily Burns are a husband and wife team when it comes to the culinary arts. There is one difference, however, because Emily's forte is desserts while Mike enjoys any kind of cooking. He cooked while he was in the service and later he cooked commercially at the Greenbriar and at the Carousel

Michael's specialties are Clams Casino and Linguini with White Clam Sauce, both favorite foods among the Burns' circle of friends.

Michael is a native of Minnesota and Emily is from Wilkes-Barre. The Burns family moved to the Back Mountain at the time of the 1972 flood. They had just moved to Forty Fort from Virginia when the flood came. They didn't have their furniture and other household items unpacked and, as a result, lost everything. Thus, their move to the Back Mountain, an area they both like immensely.

Both of them are active in the Dallas Fire and Ambulance Association. Mike is an assistant chief in the fire company and Emily is a member, past vice president and past president of the Auxiliary. They are the parents of three children, Debbie, married and

living in Plains; Raymond, married and living in Dallas; and Danielle, at home, a junior at Dallas High School.

Mike is an avid fisherman and each year goes with a group of friends to Canada, as well as fishing locally at Harveys Lake, Lake Wallenpaupack, and the river. He also hunts for deer, ducks, wild geese and wild turkey. He does some photography as a hobby and in his leisure time likes to read.

Emily finds taking care of her home and working part-time at Gino's Shoe Store takes most of her time, but she also enjoys boating, and reading romance literature.

The recipes Emily shares with Dallas Post readers are Pistachio Delight and Breudes Chocolate Cake. Mikes recipes are for Clams Casino which he makes each year when he entertains friends at a Superbowl Party, and Linguini with White Clam Sauce.

#### Husband-wife team

Mike Burns prepares to demonstrate how he prepares one of his favorite recipes, Linguini with White Clam Sauce, to his wife, Emily, and the Post photographer.

13/4 c. flour

**Onion** salt Oregan Parsley 15 oz. box Italian bread crumbs

In large bowl, finely chop and mix garlic and green peppers. Add crab meat, six ounce of olive oil and half the bread crumbs. Slice enough  $\frac{1}{2}$  c. oil bacon in strips to cover 100 clams (approximately 1x1"). Brown bal-ance of bacon, finely chop and add to mixture along with four tablespoons of bacon grease. Thoroughly mix all ingredients (should be moist, not dry); add balance of bread crumbs using oil to keep moist. Add one tablespoon oregano and some parsley. Season with garlic and onion salt to taste.

#### LINGUINI WITH WHITE **CLAM SAUCE**

No. 303 can chopped clams 1 med bulb garlic Imported olive oil (good brand) Italian seasoning or Oregano Onion salt or garlic salt

Drain clams, reserve fluid. Chop garlic fine and sautee in olive oil. Add clams, then broth and season to taste. Serve hot with linguini.

Use No. 9 or No. 11 linguini cooked "al dente"

#### **PISTACHIO DELIGHT**

Crust: 2 c. Ritz crackers, mashed 1 stick oleo, softened 3 T. sugar

LAHR'S NURSERY

SPECIALIZING IN WATER GARDENING

BREUDES CHOCOLATE CAKE 1 t. salt 1 c. boiling water

## Ice cream is old product

diet.

Choices abound: from cones, bars the development of mechanical and sandwiches to delicate party molds...from creamy ivory to rainbow-hued swirls to dusky chocolate...from avocado flavor to walnut. What is it? Why ice cream, of course.

In the fourth century, B.C., Alex-ander the Great enjoyed sipping icechilled drinks. Marco Polo brought already-ancient recipes for flavored ices to Italy from the Orient in the 13th century. Ice cream may have been first made by freezing milk and honey, which was sometimes called "the flower of milk."

Commercial ice cream production in the United States was started by a Baltimore dairy owner, Jacob Fussell, in 1851. The advent of electricity in the early 1900's led to

Creative Kitchens

# Enter your best pork recipe in this contest

Bring out those great summer the festival from 3-7 p.m. "Spanpork recipes for a new statewide awarded August 17, 1985 at the Bavarian Summer Festival at Ed Adamstown, Lancaster County.

The recipe contest is open to any age or older who is a Pennsylvania resident. The recipe must serve a minimum of four persons and use a minimum of one pound of pork. The meat used must be exclusively pork. Recipes should be submitted on 8½ by 11-inch paper, typed or neatly printed. Entrants should include their name, address, tele-hone number and a brief biography. Entry deadline is August 1.

Prizes will be awarded to the top six chefs. Top prize is \$75 and a dinnerfor two at Stoudt's Black Angus Steak House; second, \$50; third, \$30; fourth, \$20; and fifth and sixth, \$15. Several food prizes will also be awarded.

Recipes will be judged by a panel of pork connoisseurs, who will select the top 10 finalists and two alternates. The top contestants will be required to bring their prepared dishes to the Pork Fest on August 17 to compete for prizes. Judging will take place between 3-4 p.m. Announcing the winners will be Kaz of Kaz and the Mischief Makers, who will be on-stage performing at

ferkl Vom Spiess or young roast pig Pork Fest Recipe Contest with over on a spit, will be presented for \$350 in cash and prizes to be inspection of the audience prior to selection of winners," said Stoudt. Bavarian Summer Festival at Ed Evening entertainment will be The Stoudt's Black Angus Steak House, Binovec Band, performing from 8 p.m. until midnight.

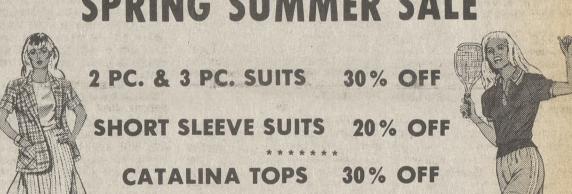
Entry forms may be picked up at non-professional chef, 18 years of Ed Stoudt's Black Angus Steak House, or write for forms and contest rules: Pork Fest Recipe Contest, Pennsylvania Meat Marketing Program, Bureau of Markets, 2301 North Cameron Street, Harrisburg, Pa. 17110-9408.

### Girl Scouts take part in program

Penn's Woods Girl Scout Council announces that they are participat-ing in the Pennsylvania Department of Education Special Milk Program at their resident camp, Camp Louise. Milk served to children under the Special Milk Program is served regardless of race, color, sex, age, handicap or national origin. There is no discrimination in admissions policy, milk service, or the use of facilities.

Any complaints of discrimination should be submitted in writing within 180 days of the incident to the Secretary of Agriculture, Washington. D.C. 20250





Dallas Post/Charlot M. Denmon

Mix together all ingredients except boiling water. Beat for two minutes then add boiling water. Stir by hand until mixed. Batter will be watery. Bake in tube pan in 350 degree oven for 30-35 minutes. Frost with favorite icing. Icing flavored with almond extract is delicious

Dairy foods are the primary

source of calcium in the American

refrigeration and freezers.

2 c. sugar <sup>3</sup>/<sub>4</sub> c. cocoa

1/2 c. oil 2 T. vanilla 1½ t. baking soda with above cake.

**CLAMS CASINO** (100 Clams) 100 med.-lg. clams 1 lb. boneless backfin crabmeat 2 lg. green peppers 1 lg. whole bulb garlic 12 oz. olive oil 1 lb. bacon Garlic salt

Mix ingredients together and pat into 9x13" baking dish. Filling: 2 3 oz. pkgs. pistachio instant pudding 2 c. milk 1 qt. vanilla ice cream Beat for two minutes, add ice cream, mix. Refrigerate till firm. Serve with cool whip.



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