



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 Walenpaupack, 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. Mike's recipes are for Clams Casino which he makes each year when he entertains friends at a Superbowl Party, and Linguini with White Clam Sauce.

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



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.

Dallas Post/Charlot M. Denmon

- Onion salt
- Oregano
- 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 bacon in strips to cover 100 clams (approximately 1x1"). Brown balance 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
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.

BREUDES CHOCOLATE CAKE

- 1 3/4 c. flour
- 2 c. sugar
- 3/4 c. cocoa
- 1 1/2 t. baking powder
- 2 eggs
- 1 c. milk
- 1/2 c. oil
- 2 T. vanilla
- 1 1/2 t. baking soda

- 1 t. salt
- 1 c. boiling water

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 with above cake.

Ice cream is old product

Choices abound: from cones, bars 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., Alexander the Great enjoyed sipping ice-chilled 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

the development of mechanical refrigeration and freezers.

Dairy foods are the primary source of calcium in the American diet.

Enter your best pork recipe in this contest

Bring out those great summer pork recipes for a new statewide Pork Fest Recipe Contest with over \$350 in cash and prizes to be awarded August 17, 1985 at the Bavarian Summer Festival at Ed Stoudt's Black Angus Steak House, Adamstown, Lancaster County.

The recipe contest is open to any non-professional chef, 18 years of 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 8 1/2 by 11-inch paper, typed or neatly printed. Entrants should include their name, address, telephone 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 dinner for 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

the festival from 3-7 p.m. "Spanferkl Vom Spieß or young roast pig on a spit, will be presented for inspection of the audience prior to selection of winners," said Stoudt. Evening entertainment will be The Binovec Band, performing from 8 p.m. until midnight.

Entry forms may be picked up at 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 participating 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.

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