



Cookbook



Dallas Post staff members offer Thanksgiving ideas

By CHARLOT M. DENMON
Staff Correspondent

Homemakers throughout the area are beginning to plan for the Thanksgiving holiday and many are turning their thoughts to the Thanksgiving dinner menu. With the big day only a week away, members of The Dallas Post staff can also be heard discussing their dinner plans and like many women, who have dual roles, working in and outside the home, they are interested in preparing easy but temptingly delicious menus for family and friends.

Although busy with getting the newspaper to subscribers each week, staff members still find time to exchange recipes with one another and plan something different for the holiday meal. As usual, most of them will have the traditional Thanksgiving turkey, sweet potatoes in some form, and probably pumpkin pie.

When it comes to vegetables, salads and desserts, one finds the variations. Cranberry sauce is a must accompaniment for turkey but Jean Brutko, circulation manager, offers a tasty change from just the regular cranberry sauce with her recipe for Cranberry Salad. Broccoli Puffs, prepared with a piquant cheese sauce, is a favorite of the Cummings family and is shared with Post readers by Jane Cummings, advertising representative for the company's Northeastern Pennsylvania Business Journal.

Olga Kostrobala, typesetter, plans to serve a Frozen Strawberry Salad with Thanksgiving dinner. Its light, tangy flavor adds the perfect touch to an otherwise heavy dinner. Betty Bean, advertising representative, adds the practical touch by sharing her Turkey Tetrazzini recipe with readers. It is a life saver for leftover Thanksgiving turkey. Sandy Sheehan, production manager, is planning to serve a light fruit dessert made with apricots, instead of the usual pumpkin or mincemeat pie. Peggy Poynton, office manager, who usually entertains the entire family for Thanksgiving dinner, shares a recipe for Bread Pudding, one of her family's favorite desserts.

In the event some of our readers might like to try some of the staff members' special recipes, they are sharing them with you in plenty of time for you to prepare one or more of them for the family.

CRANBERRY SALAD

Jean Brutko
1 pkg. cranberries, ground
2 cans crushed pineapple
1 c. sugar
2 pkg. raspberry jello
1 c. chopped nuts, optional
Combine cranberries, sugar and pineapple. Let stand. Make jello according to directions on packages, let partially set; add cranberry mixture and refrigerate to set.

BROCCOLI PUFFS

Jane Cummings
2 10-oz. pkg. broccoli, cut in pieces
1 can condensed cream of mushroom soup
2 oz. sharp American cheese
¼ c. milk
1¼ c. mayonnaise or salad dressing
1 egg, beaten
¼ c. fine, dry bread crumbs
1 T. butter or margarine, melted
Cook frozen broccoli according to directions, omitting salt. Drain thoroughly. Place broccoli pieces in 10x6x1½" baking dish. Stir together soup and cheese. Gradually add milk, mayonnaise and egg to soup mixture stirring until well blended. Pour over broccoli in baking dish. Combine bread crumbs and melted butter. Sprinkle evenly over soup

Blood program now starting

The Wyoming County Chapter of the American Red Cross will be starting a new blood donor program, a Deca Donor Club. It's easy to become a Deca Donor. You just have to pledge to donate blood five times during the next 12 months, and fulfill that commitment. It only takes five hours a year, spent at a blood collection site. In return you'll receive the satisfaction of helping up to 20 patients. You'll also receive a Deca Donor card and a distinctive pin after your fifth donation.

By giving five times a year, Deca Donors help maintain a safe, reliable blood supply year round. In order to meet the blood demands of the 43 regional hospitals in 19 Northeastern Pennsylvania counties, we need 410 units of blood per day - a total of 107,010 units per year. As a Deca Donor, you can be proud to know your extra effort is serving your family and community seven days a week, 52 weeks a year.

Interested? Contact Cindy Tinna, at the Wyoming County Chapter, (836-2626).

- Pregnancy Terminations to 14 weeks
- Confidential Counseling
- One Visit

Office of

Salomon Epstein, M.D.
Binghamton Plaza 407-772-8757

mixture. Bake in moderate oven (350 degrees) for 45 minutes, until lightly browned.

FROZEN STRAWBERRY SALAD

Olga Kostrobala
1-8 oz. pkg. cream cheese
¾ c. sugar
1 lg. can pineapple tidbits
2 lg. bananas, sliced
1 10-oz. pkg. frozen strawberries
1 9-oz. container Cool Whip
Beat cream cheese and sugar together in small bowl. Set aside. In large bowl, stir in pineapple, bananas, nuts, strawberries and Cool Whip. Add cream cheese mixture and blend. Freeze overnight. Serve partially frozen.

TURKEY TETRAZZINI

Betty Bean
4 c. cooked turkey (chicken, if desired)
½ lb. thin spaghetti, cooked and drained (break into small pieces before cooking)
½ lb. mushrooms, sliced
3 T. butter
1-10½ oz. can cream of chicken soup
1-10½ oz. can cream of mushroom soup
1 c. milk
½ c. chicken broth
¼ c. sherry
½ c. grated Parmesan or sharp Cheddar
Saute mushrooms in butter. Combine soups, milk, broth and sherry;

mix with mushrooms, turkey and spaghetti. Turn into a shallow greased casserole. Sprinkle with cheese and bake in a 350 degree oven for 30 minutes until piping hot. Serves 6 to 8.

FRUIT COMPOTE

Sandy Sheehan
1 pkg. dried apricots
1 pkg. dried pitted prunes
1 can chunk pineapple
1 can cherry pie filling
In baking dish, layer apricots, then prunes, then pineapple and juice. Cover pineapple with cherry pie filling. Pour half cup of sherry over top. Bake at 350 degrees for one hour.

BREAD PUDDING

Peggy Poynton
2 c. bread cubes
4 T. butter, melted
2 c. milk
4 eggs, slightly beaten
½ c. sugar
1 c. raisins
1 t. vanilla
1 t. salt
¼ t. allspice
¼ t. cinnamon
Scald milk. Stir in melted butter and bread cubes. Let cool. Add eggs, sugar, raisins, vanilla and seasonings. Mix together, pour into buttered, two quart baking dish. Bake at 325 degrees for one hour. Serve plain or with whipped cream.



Officers installed

Wilkes-Barre General Hospital's Auxiliary recently installed new officers during its annual fall luncheon meeting. Immediate Past President Mrs. Stanley C. Ushinski, who ended a two-year term, welcomed the new president, Mrs. Guy Serpico and other newly elected officers. Topics discussed at the meeting included this year's very successful Starlight Ball, the upcoming Christmas activities (distributing poinsettias to patients and decorating newly purchased Christmas trees for the visitor's lounges) and the status of the Auxiliary's current \$500,000 pledge for the purchase of new hospital beds. Mrs. Ushinski presented Attorney Michael Hudacek, chairman of General's Board of Directors, with a plaque that will be placed outside the Hospitality and Gift Shop. The large bronze plaque includes the names of all the projects the Auxiliary has instituted in support of General Hospital's expansion and modernization throughout the years. Pictured above are new Auxiliary officers. From left, seated, Mrs. Charles Golden, recording secretary (West Pittston); Mrs. G. Manson Foote, treasurer (Forty Fort); Mrs. Gertrude Harrison, corresponding secretary (Edwardsville); and Mrs. John Biernacki, second vice-president (Mountaintop). Standing, Mrs. M.R. Goldsmith, assistant treasurer (Dallas); Mrs. Jean Campbell, president, Northeastern Pennsylvania Association of Hospital Auxiliaries; Mrs. Stephen Wartella, Jr., first vice-president (Kingston); and Mrs. Guy Serpico, president (Shavertown).

School menus

(Following are cafeteria menus for area school districts for the following week.)

GATE OF HEAVEN SCHOOL

Nov. 20 - 26
WEDNESDAY - Steak hoagie, onion rings, green beans, cheese stix, pudding pops, milk.
THURSDAY - Turkey, mashed potatoes-gravy, cranberry sauce, corn, sweet potato, cake, milk.
FRIDAY - Pierogie, fish sticks, carrots, fruit cocktail, cookies, milk.
MONDAY - Hamburg-bun, French fries, wax beans, peaches, cookies, milk.
TUESDAY - Spaghetti w-meat sauce, salad, fruit cocktail, pretzel rods, milk.

LAKE-LEHMAN SCHOOLS

Nov. 20 - 26
Senior High
WEDNESDAY - Hot dog or kielbasi on bun, cheese squares, vegetable soup-saltines, peaches, milk.
THURSDAY - Thanksgiving Dinner - Sliced turkey w-dressing, mashed potatoes-gravy, peas, cranberry sauce, roll-butter, ice cream, milk.

WEST SIDE TECH
Nov. 20 - 26
WEDNESDAY - Chilled fruit juice, spaghetti-meat sauce, creamy cole slaw, oatmeal raisin cookies, Italian roll-butter, milk.
THURSDAY - Oval spice-cheese-lettuce on seeded bun, chips, chicken noodle soup, pasta salad, ambrosia, milk.
FRIDAY - Pizza twins, tossed salad-dressing, chilled fruit juice, chocolate cookies, milk.
MONDAY - Wafer steak on Kaiser roll, lettuce-tomato, chips, buttered veggies, chocolate cream pie, milk.
TUESDAY - Turkey w-gravy, mashed potatoes, seasoned peas, cranberry sauce, pumpkin bars, roll-butter, milk.

DALLAS SCHOOLS
Nov. 20 - 26
WEDNESDAY - Pierogies w-sau-

teed onions, or tasted cheese sandwich, creamy tomato soup, crisp carrot sticks, choice of milk or juice. Bonus: Peanut butter chocolate chip cookie.

THURSDAY - Macaroni-cheese casserole, or peanut butter-jelly sandwich w-cheese cube, buttered green beans, applesauce, choice of milk or juice. Bonus: Popsickle. (Senior H.S. Thanksgiving buffet)

FRIDAY - Plump hot dog on roll w-condiments or tuna sub w-lettuce-cheese, zesty cabbage-noodles, fruit wedge, choice of milk or juice. Bonus: Fluffy whitecake w-peanut butter sauce.

MONDAY - Mexican taco w-beef-lettuce-cheese, or grilled cheese sandwich, vegetable soup, blueberry pear mix, choice of milk or juice. Bonus: Pretzel stick.

TUESDAY - Cheesy lasagna in

sauce, freshly made bread, or juice cheeseburger on roll, tossed salad greens-dressing, chilled peaches, choice of milk or juice.

Creative Kitchens and Baths

"WE'RE THE PEOPLE WHO CARE ABOUT YOU AND YOUR HOME"

Kraft Maid

Kitchen & Bath Cabinetry
• Don't forget our complete line of goods and services
• Free estimate & layout
HOURS: Closed - Mon.
Open Tues.-Fri. 9 a.m. - 4 p.m.
Sat. 9 a.m. - 12 p.m.
Rt. 309 Across from Cross-Country Restaurant (717) 836-8801



McIntosh, Ida Red, Delicious, Macoun, Northern Spy, Red Spy, Spigold, & Mustu Apples. Jayne's Fresh Sweet Cider - Quantity Discounted. Preserves, Honey Syrup, Gift Shop.

JAYNE'S ORCHARDS

West Auburn
Rt. 267 From Meshoppen
Rt. 367 From Laceyville or Lawton
Open Mon. Thru Sat. 9-5; NOTE: CLOSED SUNDAYS

A True Story

One summer evening, young Kim Conaway rode home from a baseball game with her mother and two friends. As they were making a turn, their vehicle was suddenly hit broadside and totally demolished. One person was killed. Kim's mother and another passenger suffered serious injuries. Kim emerged relatively unharmed. She was the only passenger wearing a seat belt.

In your lifetime, you have a fifty percent chance of suffering a serious injury in a traffic accident. Your chances are one in fifty of being killed.

A seat belt could help you avoid serious injury. It could even save your life.

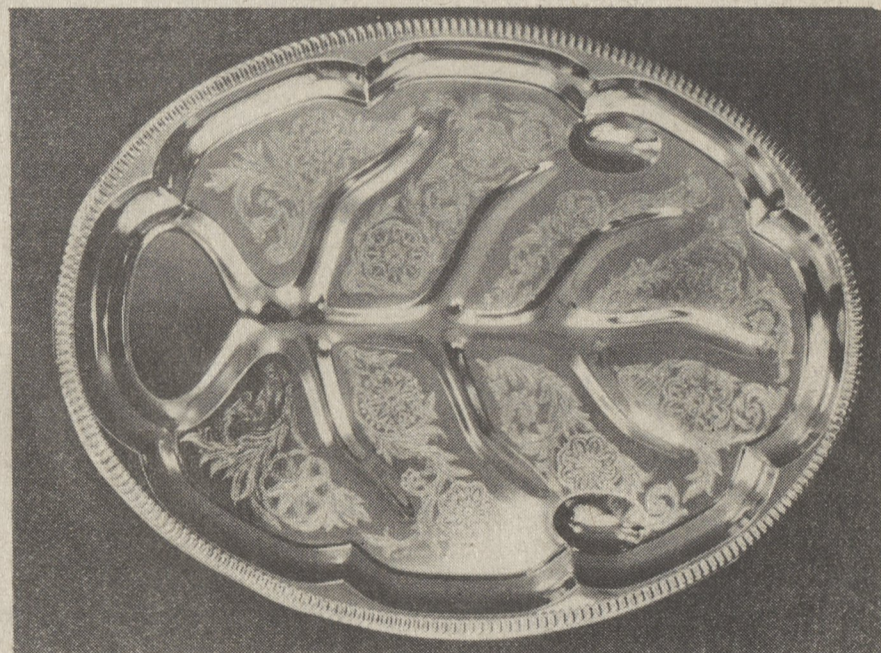
Traffic accidents don't always happen to the other person. Be sure that you and those you love buckle up!

Say yes to seat belts

A public service message of the Transportation and the National Safety Council



HAVE WE GOT A DEAL FOR YOU!
For a LIMITED TIME ONLY you can receive this beautiful SILVER PLATTER ... FREE - Compliments of THE DALLAS POST.



Simply stop by our office located at the 309-415 Plaza and purchase a subscription to THE DALLAS POST. Office hours are 8:30 A.M. to 5:00 P.M.

We're really looking forward to seeing you so PLEASE STOP BY!

SUBSCRIPTION PRICES

\$12	1 year
\$23	2 years
\$32	3 years
\$14	1 yr. out of state