

Cookbook

Drea Barbose

She likes to try dessert recipes

By CHARLOT M. DENMON
Staff Correspondent

Drea Barbose of Dallas enjoys preparing entrees and desserts for her husband, Tony.

"I like to try new recipes, especially desserts, so while my son takes a nap in the afternoon, I usually prepare something different for dinner," said Drea.

A graduate of Dallas High School, Drea moved with her parents to Dallas from Williamsport, when she was in seventh grade. Following high school, she attended Penn State/Wilkes-Barre Campus where she studied art and architecture. Later, she married Anthony Barbose.

The young couple now reside in Dallas with their year-old son, Jonathon. Drea spends most of her time taking care of Jonathon and recently enrolled in gymnastics and swim classes at the "Y" in Wilkes-Barre.

She enjoys decorating and has spent hours renovating their home. During the past summer, she and Tony with some help from Tony's dad, built a Florida room on their home, adding to its beauty.

In her leisure time, Drea's favorite pastime is sketching and painting. Recently, she did sketches of Jonathon, one for herself and one for Tony's mother. She also enjoys photography and when possible develops her own pictures.

Drea also likes to bowl and is a member of the Imperialette League at Bonomo's Sports Center.

The recipes she shares with Post readers this week are favorites of Drea's and are delicious.

The Loaf Dip is unique, but delicious and great to serve on special occasions. The Soft Pretzels can be

made in a "jiffy", according to Drea, and make an excellent snack to serve to unexpected guests.

This is the season of the year when many homemakers have venison in their freezers and look for new methods of preparing it. Drea's recipe for Broiled Venison Steak is easy and inexpensive to prepare and she guarantees most venison eaters will find it very tasty.

The Lemon Souffle is a wonderful warm weather dessert but is also good to serve as dessert following a heavy dinner.

LOAF DIP

1 loaf sourdough bread (or any with thick crust)
1 8-oz. pkg. cream cheese
1 c. sour cream
2 scallions, chopped
½ lb. cooked ham, chopped
Dash salt & pepper
1 clove garlic, minced

Cut top of the bread off and hollow out inside, leaving half inch at bottom. Make half inch cubes out of bread, set aside; mix softened cream cheese and sour cream, add ham and other ingredients. Spoon into bread and cover with the top piece of bread; wrap tightly in foil. Bake at 350 degrees for one hour. During last 10 minutes, toss two tablespoons oil and two tablespoons melted butter with cubed bread, mix well. Place on cookie sheet and cook till lightly brown. Stir dip before serving.

BROILED VENISON STEAK

1 lb. venison steak, 1" thick
4 T. butter, softened
Salt
Freshly ground pepper
1 c. dry red wine
¼ t. all spice
½ c. current jelly

Preheat broiler. Rub venison with butter and sprinkle liberally with



Getting some help

Drea Barbose of Dallas gets assistance from her young son, Jonathon as she prepares their evening dinner.

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salt and pepper. Place the steak four inches beneath the broiler element on a rack in a shallow pan. Broil four minutes each side. Remove steak to a warm platter and set the pan over a burner. Add the wine, all spice and jelly to the pan drippings. Bring to a boil and stir until smooth and blended. Spoon a little sauce over the steak and serve the rest in a bowl.

LEMON SOUFFLE

2 c. heavy cream
14 T. sugar
4 eggs, separated
1 fresh lemon, juice and grated rind
Lightly oil bowl; in large mixing bowl beat yolks with six tablespoons sugar, add juice and rind; mix till smooth and creamy. In another bowl add cream and four tablespoons sugar, beat until stiff, fold into yolks. Beat whites, slowly add

four tablespoons sugar, until firm peaks form. Fold mixtures together and freeze for two hours prior to serving. Serves 6.

SOFT PRETZELS

1 env. dry yeast
½ c. warm water
2 t. sugar
¾ t. salt
4 c. flour
1 egg, beaten
Kosher salt
Sesame seeds, garlic salt, optional
Soften yeast in half cup warm water with one teaspoon sugar. In a large bowl add remaining sugar, salt and flour. Add yeast and water, mix until smooth and soft. Immediately shape like pretzels, place on lightly greased sheet; brush with egg. Sprinkle with salt.
Bake in a 400 degree oven for 15 minutes.

School menus

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

DALLAS SCHOOLS

Jan. 15 - 21

WEDNESDAY - Hot turkey sandwich or peanut butter-jelly sandwich w-cheese cube, fluffy rice w-gravy, buttered mixed veggies, crunchy apple wedge, choice of milk or juice.

THURSDAY - Bacon cheeseburger on roll or grilled cheese sandwich, creamy macaroni salad, Boston baked beans, choice of milk or juice. Bonus: Chocolate cake w-peanut butter icing.

FRIDAY - Fish on bun w-tartar sauce or cheeseburger on roll, oven baked French fries, choice of milk or juice. Bonus: Banana pudding.

MONDAY - Macaroni-cheese casserole or hot dog on roll, buttered green beans, choice of milk or juice. Bonus: Apple brown Betty.

TUESDAY - Baked chicken dinner or Italian hoagie w-lettuce-cheese, rice w-creamy gravy, steamed mixed vegetables, choice of milk or juice. Bonus: Fresh fruit wedges.

GATE OF HEAVEN SCHOOL

Jan. 15 - 21

WEDNESDAY - Vegetable soup, spiced ham sandwich, cheese, chips, fruit cocktail, milk.

THURSDAY - Pierogies, carrot-celery sticks, peas-carrots, pineapple, cookies, milk.

FRIDAY - Shrimp shapes, French fries, salad, peaches, Tastykake, milk.

MONDAY - Gator burger, chips, pickles, peaches, milk.

TUESDAY - Chicken croquettes w-gravy, mashed potatoes, corn, Tastykake, milk.

WEST SIDE TECH

Jan. 15 - 21

WEDNESDAY - Pork bar-b-que, relish on seeded bun, spiced applesauce, French fries, ice cream, milk.

THURSDAY - Baked chicken, candied sweet potatoes, buttered corn, roll-butter, peanut butter cookies, milk.

FRIDAY - Pizza subs, tossed salad-dressing, fresh fruit, brownies, milk.

MONDAY - Wafer steak on soft bun, buttered vegetables, chilled pears, chocolate cream pie, milk.

TUESDAY - Beef bar-b-q on seeded bun, seasoned green beans, spiced applesauce, snowball cookies, milk.

LAKE-LEHMAN SCHOOLS

Jan. 15 - 21

Junior High & Elementary

WEDNESDAY - Mini ravioli w-

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

THURSDAY - Turkey w-gravy, mashed potatoes, peas, cranberry sauce, roll-butter, Dixie cup, milk.

FRIDAY - Batter dipped fish on bun, tartar sauce, macaroni-cheese, stewed tomatoes, pears, milk.

MONDAY - Steak hoagie, onion rings, buttered green beans, pudding, milk.

TUESDAY - Spaghetti w-Italian meat sauce, tossed green salad, roll-butter, pineapple tidbits, milk.

Senior High

WEDNESDAY - Meatball hoagie, corn chips, green beans, pudding, milk.

THURSDAY - Turkey w-gravy, mashed potatoes, peas, cranberry sauce, Dixie cup, milk.

FRIDAY - Batter dipped fish w-tartar sauce or hot dog on bun, macaroni-cheese, stewed tomatoes, pears, milk.

MONDAY - Hambo on hard roll w-lettuce and special dressing, French fries, pineapple tidbits, donut, milk.

TUESDAY - Spaghetti w-Italian meat sauce, tossed green salad, roll-butter, peaches, milk.

Several outstanding restaurants in different communities in Penn's Woods Girl Scout Council, will be offering elegant desserts made with Girl Scout Cookies during the week from January 11 to January 18.

You will have a chance to enjoy these treats at the Dusselink in Pottsville, the Hotel Magee in Bloomsburg and the Genetti Motor Lodge in Hazleton as well as the Sheraton Crossgates in Wilkes-Barre.

Let your palette be tempted by Minted Brownie Pie, Savannah Toffee Torte, Minty Peach Parfaits, Apple-Raisin Brown Betty, or Refrigerator Dessert. Pick up a copy of the recipes so you can make them yourself at home. Then order enough Girl Scout cookies to nibble on as well use to make these treats.

Girls Scouts will be out taking orders for cookies from January 18 to February 2. Cookies will be delivered from March 1 to 16. Remember that giving never tasted so good.

Agency participates in shows

The Luzerne County Tourist Promotion Agency will participate in a number of trade and industrial shows this winter and early spring according to Charles J. Spitale, Chairman of the TPA board of directors. Spitale said that the local tourist organization would be participating in 5 trade shows.

"We are very pleased that our agency is either taking the lead on a region wide basis in organizing participation or is cooperating with

other tourist agencies in selling northeastern Pennsylvania as a place to visit or more importantly, relocate. These shows give us the opportunity to get our message out about the obvious strengths we have here in the county and in this region" said Spitale.

The trade shows will take place in Harrisburg, Parsippany, New Jersey, Scranton, Wilkes-Barre, and Valley Forge.

Pageant contestants sought

Contestants from this area are urged to participate in 1986 Little Miss-Mr. Preliminary Pageants. Age divisions are: 0-2 Baby Miss-Mr.; 3-5 Tiny Miss, 3-7 Little Mr.; 6-8 Little Miss, 9-11 Young Miss; 12-15 Jr. Miss and 15-Miss.

This will be the most exciting event of the year for young people of all ages. Contestants will be competing for Little Miss-Mr. county titles. This will be a fun day filled with parties, fun and healthy American competition. All contestants will compete in formal wear, sportswear and close up judges appraisal. A winner, four alternates and 10 finalists are chosen in each age division. Winners will receive a title, crown, banner and trophy as well as an opportunity to collect preliminary cash scholarships. Win-

ners will advance to the next level of competition where they will compete for many exciting prizes including large scholarships. Some of the prizes awarded in 1985 were 4, 5 and 6 foot trophies, round crowns, velvet robes, personalized satin banners, diamond jewelry, sportswear, radios, cameras, watches and many more fabulous prizes are planned for 1986.

Local contestants may receive additional information and a free official entry form by sending a long, self-addressed, stamped envelope to America's Scholarship Pageants, Inc., Entry Information, Dept. 9-186, Box 140065, Nashville, TN 37214 or call (615) 874-4191 anytime between 9 a.m. and 5 p.m., Monday - Friday.

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