

Cookbook

Former restaurateur

Jeanne Clark enjoys creating new dishes

By CHARLOT M. DENMON
Staff Correspondent

For eight years, Jeanne Clark of Beaumont, owned and operated her own restaurant business in the Tunkhannock area, where she served home-cooked food, from scalloped potatoes to macaroni and cheese. She also made all of the soups, sauces, pies, cakes and other desserts she served.

Cooking for a restaurant was not enough for Jeanne. She also prepared meals daily for her husband, Nile; son, Nile Lee, and daughter, Vivian.

Jeanne and her family live on a large farm in Beaumont where they raise Angus beef cattle. Each year, they plant a large garden and Jeanne also raises her own strawberries for a delicious strawberry jam that she makes.

During the harvest season, she is kept busy canning the many vegetables from the garden as this past season, Jeanne canned more than 200 quarts of various vegetables. In addition, she canned venison from the deer shot by a member of the family.

Jeanne enjoys all types of cooking, but she particularly likes to prepare various entrees such as roast beef, turkey and pork or veal dishes.

She relaxes by crocheting or knitting afghans and bedroom slippers and also does quilting.

In her leisure time, Jeanne bowls and is a member of a Thursday and Friday Night League. She also takes time to visit numerous senior citizens in the area, who are shut-ins.

The recipes Jeanne shares with Post Readers this week are favorites of her family. The Pie Crust is one that is so easy and so delicious she thought most homemakers would like to have it. The French Fried Onions are as easy to prepare as they are tasty and are usually a favorite of all who taste them. The Molasses Cookies are just like the ones Grandma used to make and go well with a large, cold glass of milk. The recipe is doubled in order to make a sufficient number since they disappear so fast. The Zucchini Bar Candy and the Tandy Cakes are excellent to serve to friends who stop in. They are different than most sweets and the Tandy Cakes taste even better than peanut butter cups so popular with young people.

We suggest that homemakers clip these recipes and try them — they'll like them.

PIE CRUST

- 1 c. shortening
- ½ t. salt
- 2 T. milk
- 1/3 c. water

1 c. flour

Cream with electric beater the shortening, salt, milk and water; add flour and mix by hand until crumbles. Roll and use as desired either pre-baking pie shell or lining pie plate and filling before baking. Makes delicious crust.

FRENCH FRIED ONIONS

- 4 med. onions
- 1 egg, well beaten
- ½ c. milk
- ¾ c. cake flour
- ¼ t. baking powder
- ½ t. salt

Peel and cut onions into ¼-inch slices, separate into rings. Add milk into eggs, stir in flour sifted with baking powder and salt. Dip onion rings into batter, one at a time. Fry in deep fat at 380 degrees (hot enough to brown 1 inch bread cube in 45 seconds) until golden brown. Drain on paper towels.

MOLASSES COOKIES

- ¾ c. flour
- 1½ t. baking soda
- 1 t. salt
- 1 c. shortening
- 1½ c. sugar
- 2 eggs
- ½ c. molasses
- Coconut
- Chopped nuts

Sift together flour, baking soda and salt; in large mixing bowl blend shortening, sugar; add eggs and molasses, stir in flour mixture and stir entire mixture well. Add coconut and nuts as desired. Bake at 375 degrees for 10 minutes.

ZUCCHINI BAR CANDY

- ½ c. each brown and white sugar
- ¾ c. flour
- 1 t. vanilla
- 2 c. grated zucchini
- ½ t. salt
- 1½ t. baking powder
- 1 c. coconut and or ¾ c. chopped nuts

In large mixing bowl mix together all ingredients. Pour into large, sided cookie sheet. Bake at 350 degrees for 40 minutes.

TANDY CAKES

- 4 eggs
- 2 c. sugar
- 1 t. vanilla
- 2 c. flour
- 1 t. baking powder
- 1 c. milk
- 2 T. margarine

Beat together eggs, sugar and vanilla until creamy, add flour and baking powder. Scald milk and margarine and add to the other ingredients. Batter will be thin. Pour into greased and floured pan with side. Bake in moderate oven (350) for 20-25 minutes. Remove from oven and spread immediately with one cup of peanut butter. Let cool. Melt an 8-oz. Hershey bar in double boiler and spread over the top. Let set, then slice and serve.



Dallas Post/Charlot M. Denmon

Enjoying leisure time

Jeanne Clark, this week's Dallas Post cook, enjoys bowling in her leisure time. She is a member of two leagues at Bonomo's Sports Center and although she bowls for the fun of it usually averages in the 150's.

Cooking course being offered

Meals that are exciting and delicious, but low in calories, fat, and cholesterol — that's what a cooking

course called "Cooking for a Health Heart" is all about. Originally developed by the New York Heart Association, the course is now being offered at Mercy Hospital in Wilkes-Barre.

Call the Mercy Wellness Center at 826-3553, Monday through Friday, 8:30 a.m. - 4 p.m. to register.

School menus

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

LAKE-LEHMAN SCHOOLS Jan. 29 - Feb. 4 Senior High

WEDNESDAY - Mini beef ravioli-sauce, or Mrs. T.'s pierogies w-butter-onions, green beans, roll-butter, fruited jello, milk.

THURSDAY - Sliced roast beef, mashed potatoes w-gravy, broccoli, Parker House roll-butter, ice cream, milk.

FRIDAY - French bread pizza, tossed green salad, corn chips, pears, milk.

MONDAY - Toasted cheese or chopped ham-cheese sandwich, pickle chips, tomato soup-saltines, potato chips, fruit cocktail, milk.

TUESDAY - Macaroni-beef casserole, green beans, Parker House roll-butter, peaches, milk.

Junior High & Elementary
WEDNESDAY - Beef stew over buttered noodles, pickled beets, Parker House roll-butter, ice cream, milk.

THURSDAY - Hamburg gravy, mashed potatoes, honey glazed carrots, Parker House roll-butter, fruited jello, milk.

FRIDAY - French bread pizza, tossed green salad, corn chips, pears, milk.

MONDAY - Toasted cheese sandwich, pickle chips, potato chips, tomato soup-saltines, fruit cocktail, milk.

TUESDAY - Macaroni-beef casserole, green beans, Parker House roll-butter, jello w-topping, milk.

WEST SIDE TECH Jan. 29 - 31

WEDNESDAY - Taco-trimmings, Spanish rice, buttered corn, Tech squares, milk.

THURSDAY - Open face turkey sandwich w-gravy, mashed potatoes, cranberry sauce, raisin bars, milk.

FRIDAY - Pizza subs, tossed salad, choice of dressing, fresh fruit, chocolate cookies, milk.

GATE OF HEAVEN SCHOOL Jan. 29 - 31

WEDNESDAY - Spaghetti w-meat sauce, salad, peaches, cake, milk.

THURSDAY - Pork bbq, potato rounds, fruit cocktail, corn, cookies, milk.

FRIDAY - Fish, buttered noodles, green beans, peaches, cookies, milk.

DALLAS SCHOOLS Jan. 29 - Feb. 4

WEDNESDAY - Frankfurter w-sauerkraut or plain, or peanut butter-jelly sandwich w-cheese cube, whipped potatoes w-gravy, chilled fruit mix, choice of milk or juice.

THURSDAY - Cheesy lasagna w-fresh bread-butter, or grilled cheese sandwich, fresh salad greens w-dressing, choice of milk or juice. Bonus: Strawberry gelatin w-bananas.

FRIDAY - Philadelphia cheese steak hoagie w-sauteed onions or cheeseburger on roll, oven baked tator tots, pineapple pieces in syrup, choice of milk or juice.

MONDAY - Wimpy on a soft role or peanut butter and marshmallow sandwich, chicken noodle soup, crispy tator tots, choice of milk or juice. Bonus: Peanut butter cookie.

TUESDAY - Macaroni creole w-fresh bread-butter or Italian hoagie w-cold cuts-lettuce-cheese, salad greens w-Italian dressing, choice of milk or juice. Bonus: Popsickle.

ARA announces contest winners

ARA Services, Inc. which manages the cafeteria at the Dallas School District, recently sponsored a coloring contest for all the children in the district who were interested.

Cindy Rogers, food service director was the final judge for this event in which three lucky winners from each school went home with art supplies.

Winners at Dallas Township were: Bridget Temperine, Amy Jury and Beth Ann Wagner. Winners from Westmoreland Elementary included: Sheila Griffith, April Hodick and Nicky Perratto. Intermediate winners were: Jamie Oleg, Jeri Gehling, and Mellisa Makaru. Junior High School artists included: Todd Derhammer, Brenda Misson and Kim Stenger.

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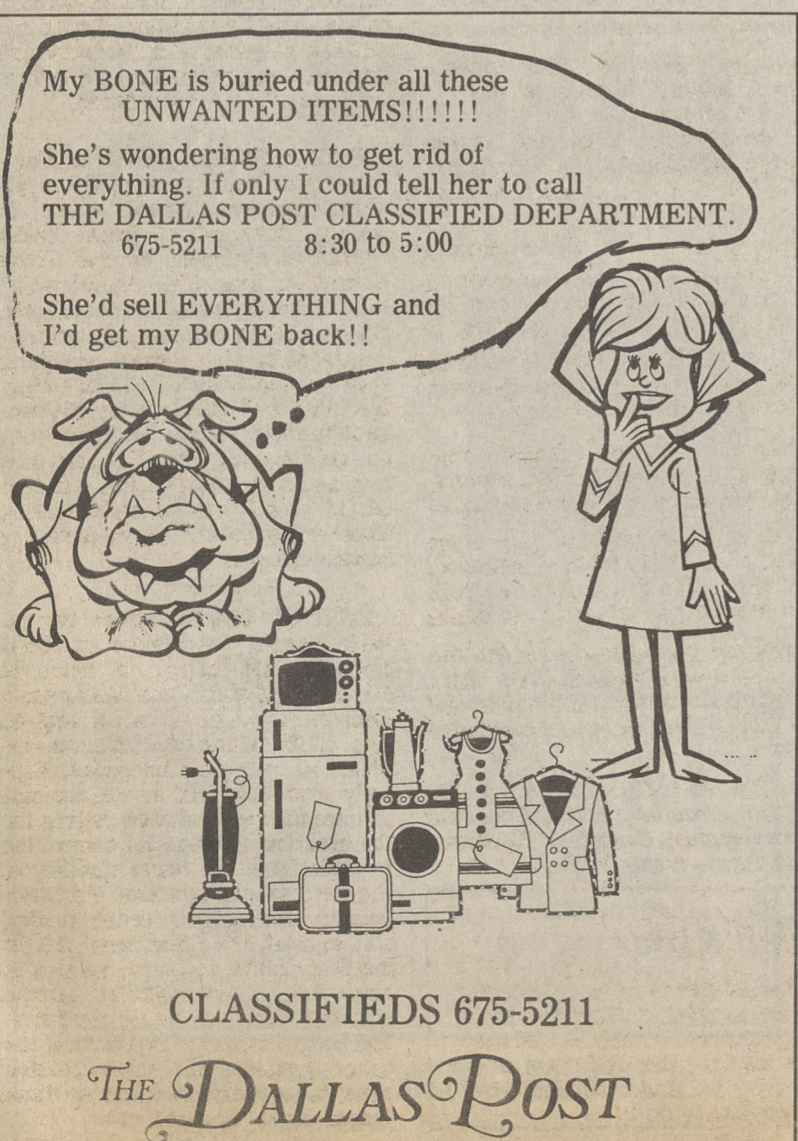
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