

Cookbook

Pam Bonomo simply loves to make sweets

By CHARLOT M. DENMON
Staff Correspondent

Mrs. Anthony Bonomo, Jr. (Pam) of Dallas loves to cook and bake. She also loves to eat, especially sweets whether candy, cake or cookies. She enjoys preparing a variety of recipes for her husband and shares some of his favorites with Dallas Post readers this week.

A graduate of Dallas Senior High School, she is the former Pamela Kochanski of Shavertown. Pam met her husband at the Bonomo Skating Rink where she used to skate just about every night of the week, but it was not until several years later that they were married.

Pam is presently employed as a teller at the Merchants Bank in Shavertown. Prior to that, she was employed at the branch bank at the intersection of Routes 415 and 118 in Dallas Township.

Recently, she and her husband, Tony, have been spending most of their leisure time four-wheeling (in quads) out in the country. She also likes to sew and usually makes all of her own curtains, drapes and clothes. Pam also does cross-stitch and embroidery but her favorite past-time is her art. Talented in the arts, Pam, does lettering, cartoons, sketching and water colors.

Two very important members of the Bonomo household are their two Dobermans - Kaiser, a huge, black six-year-old, who loves Pam and Tony but does not care for anyone else; and a 70-lb. playful, red six-month-old, red male, Rommel, whose nickname is Rusty.

Rommel likes to play and enthusiastically greets anyone who comes near - too enthusiastically, one might say, since he doesn't know his own strength.

With the exception of the Crunchy Peanut Butter Candy which is Pam's favorite, the other recipes in today's Cookbook are favorites of Tony's. The Pork Chop Dinner is as delicious as it is easy to prepare; the Stuffed Shells require some preparation but are well worth it when tasted. The Italian Wedding Cookies and Brownies are beyond description. Heavenly-one might say!

FOILED WRAPPED PORK CHOP DINNER

4 pork loin chops

4 potatoes
1 ear Green Giant frozen corn
2 T. butter
Salt
Pepper
Brown pork chops in one tablespoon oil (both sides). Wash potatoes, do not peel but slice them into thin chips. In the center of a fairly long piece of heavy duty aluminum wrap place the ear of corn. In front of corn, place two of the pork chops and the other two chops on top. Stack the potatoes over the corn and chops, place butter on top of the potatoes, sprinkle with salt and pepper. Fold over the aluminum foil and seal the ends and top tightly. Place in a shallow pan so it doesn't leak on your oven. Bake at 400 degrees for one and a half hours.

STUFFED SHELLS

1 box of large shells
2 1/2-3 lbs. ground beef
2 c. Italian bread crumbs
2 eggs, beaten
Spaghetti sauce
Grated mozzarella cheese
Boil shells a la dente, rinse in cold water and set aside to cool. Brown ground beef and drain off oil. Place meat in large mixing bowl, add bread crumbs, mix together; then add eggs and mix. Add enough of favorite spaghetti sauce to make mixture very moist. Stuff shells with meat mixture. Cover bottom of a large cake pan with spaghetti sauce to prevent shells from sticking, put in a layer of stuffed shells, sprinkle with cheese and cover with sauce. Add second layer of shells and sprinkle with cheese. Bake at 375 degrees for 30-45 minutes either covered with foil or uncovered. Uncovered shells are crisper.

+ Oregano or Italian seasoning may be added to meat mixture if desired, as well as diced garlic.

WHITE ITALIAN WEDDING COOKIES

2 sticks butter or margarine
1/4 c. granulated sugar
1 1/2 c. confectioner's sugar
1 1/2 t. vanilla
6 eggs
1/2 c. milk
6 c. flour
6 t. baking powder
1/2 t. salt

With electric mixer, mix together butter, sugars and vanilla, add eggs and milk and mix well with mixer. Pour in flour, baking powder and salt to wet mixture. Mix well with



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Kitchen helper?

Pam Bonomo poses with her six month old registered Doberman, Rommel, in the kitchen of her home.

hands. Refrigerate at least one hour. Roll in balls about size of walnut and place on greased cookie sheet. Bake at 375 degrees for 10-12 minutes.

In mixing bowl place two cups of powdered sugar; add enough milk (about 1 1/2 t. to make mixture sticky. Dip in cookies one at a time. Mixture may be colored if desired.

BROWNIES

1 stick butter or margarine, soft
2 c. sugar
4 eggs
1/2 c. milk
2 t. vanilla
4 packets choc-o-bake
1 1/3 c. flour
1/4 t. salt

Whip butter, add sugar and blend on medium in electric mixer. Add eggs, milk and vanilla. Soften packets of choc-o-bake in hot water until

soft and add to mixture. Add flour and salt and mix until well-blended. Pour into greased and floured 9x13x3 cake pan and bake at 350 degrees for 16-20 minutes or until inserted knife comes out clean.

CRUNCHY PEANUT BUTTER CANDY

1/2 c. butter or margarine
2 c. crunchy peanut butter
1 lb. confectioner's sugar
4 c. rice krispies
Chocolate bits +

Melt butter in sauce pan. Mix together peanut butter and sugar and add to butter; add rice krispies and mix well. Mold mixture into small balls or egg shapes. Refrigerate until firmly set. Melt chocolate bits, dip peanut butter balls with toothpick in chocolate mixture till well-coated. Place on waxed paper until chocolate sets.

SCHOOL MENUS

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

LAKE-LEHMAN SCHOOLS

April 16 - 22
Junior High & Elementary
WEDNESDAY - Spaghetti w-Italian meat sauce, tossed green salad, Italian bread-butter, fruited jello, milk.

THURSDAY - Chicken nuggets w-dip, French fries, mixed garden vegetables, roll-butter, cherry delight, milk.

FRIDAY - Batter dipped fish on bun, tartar sauce, macaroni-cheese, buttered broccoli, fruit cup, milk.

MONDAY - Steak hoagie, onion rings, green beans, pineapple tidbits, milk.

TUESDAY - Sausage links, buttered waffles w-maple syrup, applesauce, orange wedges, milk.

Senior High
WEDNESDAY - Spaghetti w-Italian meat sauce, tossed green salad, Italian bread-butter, fruited jello, milk.

THURSDAY - Sliced roast beef, parslined potatoes, green beans almondine, Parker House roll-butter, ice cream, milk.

FRIDAY - Batter dipped fish w-tartar sauce or hot dog on bun, macaroni-cheese, buttered broccoli, banana fruit cup, milk.

MONDAY - Hamburg or rib-b-q on bun, French fries, applesauce, cookies, milk.

TUESDAY - Deli hoagie, pickle chips, chicken noodle soup-saltines, peaches, milk.

WEST SIDE VO TECH

April 16 - 22

Breakfast
WEDNESDAY - Sausage-pancakes, juice or cereal, pastry, juice, milk.

THURSDAY - Cereal assortment, juice, muffin, milk.

FRIDAY - Variety of cereal, raisin bars, orange, milk.

MONDAY - Variety of cereal, cookies, fruit, milk.

TUESDAY - Cereal assortment, juice, apple cake, milk.

Lunch

WEDNESDAY - Taco-trimmings, buttered corn, Spanish rice, blueberry cake, milk.

THURSDAY - Baked chicken, candied sweets, seasoned vegetables, roll-butter, cherry torte, milk.

FRIDAY - Pizza subs, chilled fruit juice, buttered green beans, pumpkin bars, milk.

MONDAY - Tech chicken on seeded bun-lettuce-tomato, chips, apple, chocolate chip cookies, milk.

TUESDAY - Meatball hoagie, buttered vegetables, chilled fruit, brownie, milk.

GATE OF HEAVEN SCHOOL

April 16 - 22

WEDNESDAY - Tacos, Mexican beans, pineapple, cookies, milk.

THURSDAY - Meat loaf, mashed potatoes-gravy, green beans, applesauce, cake, milk.

FRIDAY - Shrimp shapes, French fries, salad, fruit cocktail, cookies, milk.

MONDAY - Vegetable beef soup, cold meat sandwich-lettuce-tomato, fruit cocktail, pudding pops, milk.

TUESDAY - Chili, rice, saltines, carrot-celery stix, peaches-cookies, milk.

DALLAS SCHOOLS

April 16 - 22

WEDNESDAY - Breakfast for lunch blueberry pancakes w-syrup and sausage link or grilled cheese sandwich w-celery stuffed w-peanut butter, fresh banana half, choice of milk or juice. Bonus: Iced oatmeal nut muffin.

THURSDAY - Jumbo frankfurter on roll w-meat sauce or plain or Italian hoagie w-cold meat-lettuce-cheese, French fries, applesauce, choice of milk or juice.

FRIDAY - (new) Taco salad - Taco beef sauce on bed of lettuce w-macho chips or fish fillet on roll w-lettuce-tartar sauce, crisp celery-carrot stix, peach-pear combo, choice of milk or juice.

MONDAY - Sloppy Joe on soft bun or hot dog on roll plain or w-cheese, buttered corn kernels, mixed fruit medley, choice of milk or juice. Bonus: Crisp potato chips.

TUESDAY - Hot turkey sandwich w-gravy or peanut butter-jelly sandwich w-cheese cube, whipped potatoes w-gravy, steamed mixed veggies, choice of milk or juice. Bonus: Peanut butter kiss.



Visit pizza parlor

Cub Scouts of Pack 155 went on a field trip to Pizza Perfect in Trucksville. Mr. and Mrs. Adamchick let the scouts tour the kitchen and also they had a chance to see their pizza being baked. Scouts and leaders who enjoyed this trip were Eddie Williams, Jason Seward, Terry Meehan, Brian Achuff, Ryan Boraski, Danny Natitus, Den 7 and also Robbie Ricker, Mike Lycon, Corey Moyer, Tim Raub, Maryanne Macri, and Scott Banta, Den Chief, Den 5.

'Buckle up for safety' checks printed

The words "buckle up for safety" will now appear on all checks paid out of the Commonwealth's general fund beginning April 14, State Treasurer R. Budd Dwyer announced today.

"This periodic reminder to wear seat belts certainly can't do any harm, and it might do a lot of good," Dwyer said of the program.

The slogan will appear on the face of each check paid by the state Department of Treasury out of the general fund. Such checks total approximately 737,500 a month.

Voicing his support for the voluntary safety belt program in Pennsylvania, Dwyer cited statistics compiled by the U.S. Department of Transportation indicating that approximately 15,000 lives could be saved each year if everyone would wear safety belts while driving.

"Safety belts cut your chances of being killed or seriously injured in a crash by about 50 to 55 percent," Dwyer said. "Knowing that, the Treasury Department want to do its part by reminding all those who receive Commonwealth checks that buckling up for safety makes

sense." Dwyer said there is virtually no additional cost in printing the slogan on the checks.

"This is the most economical and consistent method we know of to

remind people to use their seat belts," Dwyer said. "And our program complements the programs of other Commonwealth and Federal agencies to encourage the use of seat belts," Dwyer added.

Four appointments made

Charles Luce, Chairperson of the Luzerne-Wyoming Counties Drug and Alcohol Planning Council, has announced the appointment of four new Planning Council Members who will serve to plan drug and alcohol services in the two-county area. The appointments were made and confirmed by the Luzerne County and Wyoming County Commissioners.

The new Planning Council members include: Warren Cotter, of Shavertown; Cathy Futig, of Tunkhannock; Mary Alice Reeves of Falls; and Dr. Richard Somma of Plains.

Members of the Planning Council serve in an advisory capacity to the Luzerne-Wyoming Counties Mental Health-Mental Retardation-Drug and Alcohol Program and assist in the planning, development and review of the overall drug and alcohol prevention and treatment programs. Council members also offer program and other recommendation to the County Commissioners.

Richard Walsh serves as administrator of the Mental Health-Mental Retardation-Drug and Alcohol Program Office.

Club plans Clean-up

Members of the Back Mountain Kiwanis Club will do clean-up work on Highway 118 on Saturday, April 26, after their regular Breakfast meeting at Irem Country Club.

Election of officers for 1986-87 was held at the last meeting. The following were elected: President, Stuart Oakley; 1st Vice President, Edward Hutter; 2nd Vice President, John Tasco; Treasurer, Ron Cooper. Board members: 1 year-Frank Orkwis; 2 years Dick Alters and Larry Frazier, 3 years, Paul Gresh.

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