Bill Shaffer's recipes can be a little 'harey'

By CHARLOT M. DENMON Staff Correspondent

After serving in the U.S. Coast Guard for 22 years, William Shaffer retired as a Lieutenant and moved back to the Dallas area in 1978. He and his wife, Judy, resided with their four children, in their home on Marrabee Street, until October, 1984, when they sold their home and moved to Florida

They enjoyed the Florida climate but missed their children and other relatives in the area so in May, 1985, the Shaffers returned to the area, first residing in Wilkes-Barre, then purchasing a home in Dallas.

Bill is a native of Dallas and his wife Judy is a sister to Peg Hartman, widow of the late Steve Hart-man, former mayor of Dallas. The couple's oldest son, Billy, is married and lives in Wilkes-Barre; daughter, Sandy, lives in Wilkes-Barre and is employed by First Eastern Bank. John graduated from Penn State University and is working in North Carolina and Bob, student at Penn State is living at home.

Bill is active in the Dallas Fire and Ambulance Inc., and in his leisure time he enjoys cooking. He does all the turkeys and other entrees for holidays and entertaining, makes Christmas cookies, and this year for the first time, made four varieties of Easter eggs-peanut butter, chocolate fudge, coconut and cherry

His favorite form of cooking, however, is on the grill and while in the Coast Guard, his services were in demand when he and Judy got together with their friends. Bill likes to experiment with different recipes, trying different seasonings and creating new dishes. Like most good chefs, he seldom measures ingredients but uses a "dash of this" and "a little of this", until it tastes right

His specialties are Barbecued Venison Steaks, prepared so they can be cut with a fork; Grilled Fish, Frozen Pumpkin Pie, different but delicious, and Glazed Pecans

Bill likes to hunt but although he likes fish and enjoys preparing it, he is not a fisherman. Instead, he from bones.

usually catches his limit every time he goes out. Bill has a keen sense of humor, and with tongue in cheek, shared the following recipe with us for those persons not fond of doing a lot of cooking. We print it here for the benefit of readers:

ELEPHANT STEW 1 elephant

Salt & pepper

Bag one elephant, cut elephant in bite size pieces (this takes about two months). Add enough brown gravy to cover (approx. 500 gallons). Cook over kerosene fire about five weeks at 450 degrees. This will serve about 400 people; if more show up, the two rabbits should be added. However, be careful as most people don't care for "hare" in their

BARBECUED VENISON STEAKS Deer steaks

1 stick butter ½ c. sweet vermouth Salt & pepper

Onion powder Garlic powder

Soak steaks overnight in salt water to take out blood and wild taste. Change water and add fresh salt at least once during that period

The next morning, melt the stick of butter, add the sweet vermouth, then baste both sides of steaks with salt, pepper, onion powder and garlic powder. Marinate in butter and vermouth for about 30 minutes, then put in refrigerator for at least an hour before doing them on the grill. Grill until done to degree preferred-rare, medium or well-

GRILLED FISH Use any kind of large fish such as

lake trout, walleyes or pike. Soak fish overnight in salt water. Remove head, tail, fins and skin. (Skin comes off easily after soaking Melt one stick of butter and baste

fish inside and out with the butter. Season with lemon pepper and parsley flakes and wrap tightly in aluminum foil. Do on barbecue grill for 20-30 minutes, according to size of fish. When fish is done, meat falls



BILL SHAFFER

FROZEN PUMPKIN PIE 1 12-oz. container non-dairy whip

1 c. canned pumpkin ½ c. brown sugar, firmly packed 11/4 t. pumpkin pie spice

1/4 c. chopped pecans Spoon three cups of the topping into nine inch tin and with back of spoon shape topping into pie shell, freeze until firm. Combine pumpkin, brown sugar and spice, mixing until well blended. Fold in remaining whipped topping. Spoon into shell sprinkle with pecans. Put in freezer until ready to serve.

GLAZED PECANS 1 c. sugar

1/4 c. Pet milk ½ t. cinnamon

½ t. vanilla 2 T. water

1½ c. pecans (or more)

Mix sugar, milk, cinnamon, vanilla and water in saucepan and cook to soft ball stage (approx. 230 degrees). Mix in pecans. Separate covered pecans and place on wax paper to cool.

Parents Anonymous of Northeastern Pennsylvania, Inc. is seeking interested individuals to volunteer their time in the provision of child abuse preventive service to local

Any interested persons should call the P.A. office at 822-9666 or write: Parents Anonymous of Northeastern Market set

The Meadows Nursing Center Auxiliary is hard at work making plans for their Second Annual Flea Market, 'The Market on the Pond' to be held on the grounds of the center in Dallas on Saturday, June 14, from 9 a.m. to 4 p.m. Proceeds will be given to the Chapel Development Fund at the center. One of the special features of the flea market is a raffle of hand-made items donated by auxiliary members and friends. These include a patchwork coverlet, afghan, many attractive pillows, door stop and more. Shown left is Meadows resident, Madge Hudson, presenting auxiliary member, Maria Roskoski, with a hand embroidered dresser scarf to be indluced in this year's raffle. The auxiliary would appreciate the support of the community in this project. Tables may be rented through the activities office at 675-8600 ext. 115 or Bernice Hill, Flea Market co-chairman, 696-



chool menus

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

LAKE-LEHMAN SCHOOLS April 30 - May 6
Junior High & Elementary
WEDNESDAY - Hamburg on bun,

pickle chips, vegetable soup-saltines, applesauce, Tastykake, milk. THURSDAY - Bar-b-q chicken, macaroni salad, baked beans, Parker House roll-butter, apple pie,

FRIDAY - Tuna or peanut butterjelly hoagie, French fries, peaches, raisin cookie, milk. MONDAY - Toasted cheese sand-

wich, pickle chips, tomato soupsaltines, pears, milk. TUESDAY - Macaroni-beef casserole, green beans, Italian bread-

butter, peaches, milk Senior High WEDNESDAY - Hot dog or kielbasi on bun, oval hash brown, buttered corn, Tastykake, milk.

THURSDAY - Bar-b-q chicken, macaroni salad, baked beans, Parker House roll-butter, cherry

pie, milk. FRIDAY - Tuna or peanut butterjelly sandwich, French fries, applesauce, almond cookie, milk.

MONDAY - Toasted cheese or chopped ham-cheese sandwich,

pickle chips, potato chips, tomato soup-saltines, pears, milk.

TUESDAY - Macaroni beef casserole, green bean,s Italian breadbutter, jello, milk.

WEST SIDE TECH May 1 - 6 Breakfast

THURSDAY - Cereal assortment, chilled fruit, cupcake, milk.
FRIDAY - Variety of cereal,

orange juice, coffee cake, milk. MONDAY - Variety of cereal, peanut butter crackers, chilled

TUESDAY - Cereal assortment, chilled apricots, banana bread,

Lunch THURSDAY - Hoagie, lettuce-tomato-Italian dressing, corn chips, fresh fruit, shortbread cookies,

FRIDAY - Pizza twins, fresh relish cup w-dip, chilled apricots, Tandycake, milk MONDAY - Hot dogs on bun,

chopped onion-relish, chis, baked beans, ice cream, milk. TUESDAY - Ham-cheese w-lettuc on soft bun, potato salad, fresh fruit, peanut butter cookies, milk.

GATE OF HEAVEN SCHOOL April 30 - May 2 WEDNESDAY - Steak hoagie, onion rings, cheese, cole slaw, fruit cocktail, milk.

THURSDAY - Salisbury steak, mashed potatoes, corn, pears, brownies, milk FRIDAY - Pizza, salad, peaches,

cookies, milk.

DALLAS SCHOOLS

April 30 - May 6
WEDNESDAY - French bread pizza or grilled cheese sandwich, creamy cole slaw, applesauce, choice of milk or juice. Bonus: Jumbo peanut butter cookie.

THURSDAY - Steak hoagie wpeppers-onions or hot dog on roll (cheese sauce optional) oven baked tater tots, Boston baked beans, choice of milk or juice. Bonus: Cherry gelatin w-plump cherries.

FRIDAY - Texas chili or plain hot dog or grilled cheese, French fries, applesauce, choice of milk or juice.

MONDAY - Beef barbecue on soft roll or peanut butter-jelly sandwich w-cheese stick, potato chiips, buttered corn kernals, choice of milk or juice. Bonus: Fresh pear wedges.

TUESDAY - Mother's Day Dinner - fruit cup, sliced ham w-raising sauce, baked potatoes w-butter of shredded cheese, creamy carrot salad, rolls-butter, ice cream cup, choice of milk or juice.

Fine Arts Fiesta lists 21 craftspersons

Wilson, chairperson, has announced that 21 craftspersons have been selected to participate in the crafts exhibition of the 31st annual Fine Downtown Wilkes-Barre.

They will be exhibiting their crea- arts wil lbe presented during the

On behalf of the Crafts Committee tions and demonstrating their techof the Fine Arts Fiesta, Barbara niques and skilsl during the fourday festival, Thursday, Friday, Saturday and Sunday, May 15th through 18th on Public Square in

are welcome to join the club. For

more information, call Betty Yusko-

ski at 288-7783, Gene Schray at 675-

1704 or Betty Democko at 824-1015.

A full schedule of the performing

four-day festival, described as "the first full-scale arts festival in Pennsylvania.

The 1986 program includes a number of innovations. Performances aimed at elementary school students will begin at 10 a.m. on Thursday and Friday. Noon-time "brown bag" performances have been scheduled to attract those working in Center City.

Pregnancy Terminations to 14 weeks Confidential Counseling One Visit

Office of Salomon Epstein, M.D. 2548 Vestal Parkway, East Vestal 607-770-9011

Solo Club announces events The Solo Club of Luzerne County Dupont VFW with serving from 7:30 announces the following schedule to 8:30 p.m. with dancing to follow. Make reservations with Lem Phillips or Betty Democko. Single persons over the ages of 35

Saturday, May 3 - spaghetti dinner at Swoyersville Hose Co. on Slocum Street with serving from 5 to 8 p.m. Dancing will follow. Make reservations with Betty Yuskoski; May 10 - dancing at Dupont VFW, 9:30 p.m.; May 17 - dancing at Chet's in Moosic, 9:30 p.m.; May 24 - dancing at Chet's in Moosic, 9:30

p.m.; May 31 - chicken dinner at Creative Kitchens and Baths WE'RE THE PEOPLE WHO CARE ABOUT YOU AND YOUR HOME" Featurina Kitchen & Bath Cabinetry
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