

# People

## Marriage licenses

(The following Back Mountain couples have filed for marriage licenses at the Luzerne County Courthouse:

**METRO KRUIKA**, 39 Pringle St., Kingston, and **DEBORAH L. KLIMOVITZ**, 17 Harris Hill Road, Trucksville.

**THOMAS JONATHAN LESKI**, 90 Goeringer Ave., Wilkes-Barre, and **JENNIFER L. BRIGHTHAUP**, RD 2, Box 237, Dallas.

**DAVID OREHOTSKY**, 79 Grandview Ave., Dallas, and **BRENDA LYNN GIZA**, RD 1, Box 267B, Wapwallopen.

**LEWIS R. HACKLING**, RD 1, Box A94, Noxen, and **PATRICIA A. KUBASTI**, RD 2, Box 93A, Hunlock Creek.

**WILLIAM H. BOOTH, JR.**, 25 Elizabeth St., Trucksville, and **MICHELLE DEREMER**, RD 1, Box 59, Harveys Lake.

**JAMES L. BROWN, JR.**, 37 Split Rail Lane, Dallas, and **SANDRA CAVANAUGH**, 954 Wyoming Ave., Forty Fort.

**ANDREW NOVAK**, 27 Russell St., Edwinstown, and **LORI LEACHEY**, 4 So. Main St., Shavertown.

**JOSEPH R. JONES**, RD 3, Dallas, and **DEBORAH A. EVARTS**, RD 3, Box 6, Dallas.

**KEVIN D. BROWN**, 280 Jackson Rd., Shavertown, and **VICKI FEICHTER**, 280 Jackson Rd., Shavertown.



### Reunion held

Dallas High School Class of 1966 gathered at the Westmoreland Club in Wilkes-Barre for their 20th anniversary class reunion. Those in attendance were, from left, first row, Alan Reese, Paul Risch, Donald Bulford, Richard Yanalunas, Philip Mathers, Edmund Peters, Donald Lawson, Harry Cooper, Anthony Bonomo, Sherman Mead, Todd Richards, David Hess, Scott Alexander. Second row, Robert Seeley, Deborah Penman Webber, Reba Heidel Yarnal, Carole Jeffery Zeske, Janet Kelley Strickland, Dorothy Whalen Komsisky, Cheryl Kester Gregory, Doris Stritzinger Jeffery, Cynthia Konsavage Eisenberg, Alice Reasoner Stuart, Nancy Brown Campbell, Carol Cloak Mack, Dorothy Wall Shotwell, Susan Davis O'Malia, Barbara Brown Randolph, Linda

Nicol Staaf. Third row, Howard Wiener, Ann Barnes Simcuski, Linda Parry Vozniak, Patricia Sickler Cook, Patricia Bauman Kramer, Eleanor Jones Yanalunas, Polly Carey Bobersky, Margaret Rood Hartman, Sharon Piekanski Prokopchak, Donna Demmy, Mary Lou Daley Button, Charlotte Breakstone Mason, Connie Blazes Dorrance, Linda Wimmer Baker, Jeris Jordan Baranowski, Nancy Gensel King, Elva Costello Valentine, Gail Hughes Sala, John Yurish. Fourth row, James Yarnal, Jeffrey Townsend, Thomas Harris, George Wood, George Hackling, Harry Haas, John Achuff, Mark Dymond, Richard Newell, Joseph Hudak, Paul Fiske, Timothy Dymond, James Stuart, Rance Newell, Thomas Finn.

# Beef stew now considered delectable

By CHARLOT M. DENMON  
Staff Correspondent

The month of October, flaming reds, deep oranges and gleaming yellows covering the mountainsides and the hint of winter in the air turns one's thoughts to winter sports followed by a hot bowl of soup or that great American favorite — beef stew.

Once considered a plain, economical dish, made from leftovers and served as a "let's get eating over with", beef stew has now joined the one-dish, delectable meals, popular with most everyone. There are now so many different recipes for beef stew, the homemaker is often puzzled about the best one to serve her family.

In this week's Dallas Post Cookbook column we have selected with care just a few of the recipes that are favorites of some of our Back Mountain friends.

Five Hour Stew is very simple to prepare and once put in the oven left there until the family is ready for dinner. Served with a green salad and a Chocolate-filled Angel Torte, it is a delicious meal for family or friends. Hearty Beef Stew takes only 15 or 20 minutes of preparation and only an hour and a half cooking time. Served with warm, crusty bread, cucumbers in sour cream and beer, it is a tasty cold weather meal.

For those who enjoy oregano, tomatoes, cheese and mushrooms, try Italian Stew, served with oven-browned potatoes, cauliflower and warm rolls, and if preferred, dry red wine. Chili Beef Stew over rice or mashed potatoes, accompanied by a tossed green salad and broccoli is ideal for these nippy fall evenings.

You'll find a hint of autumn in Spicy Beef Stew, served with warm apple pie, tossed salad and sliced tomatoes and last but not least, Budget Beef Stew is not only money-saving but rich and flavorful. It is good served with mashed potatoes, salad, and Kosher dill pickles.

**FIVE HOUR STEW**  
2 lb. chuck, cubed  
1-16 oz. can tomatoes  
1 1/2 lb. pkg. frozen stew vegetables  
1 can water chestnuts, sliced  
1 T. sugar  
3 T. Quick tapioca  
1 t. salt, optional  
1/4 t. pepper  
1/4 c. dry red wine or water

Combine all ingredients in large baking dish. Bake in 250 degree oven for five hours. Do not stir.

**HEARTY BEEF STEW**  
1 1/2 lb. chuck, cubed  
1 T. oil  
1 1/2 T. flour  
1 t. salt, optional  
1/4 t. black pepper  
1 t. chili powder  
2 garlic cloves, minced  
1 med. onion, sliced  
1 green pepper, sliced  
1 10 1/2 oz. can condensed beef broth  
1 10 1/2 oz. can water  
1/2 t. oregano leaves  
4 med. potatoes, peeled, sliced  
2 med. carrots, sliced

Heat oil in heavy pan, toss beef in mixture of flour, salt and pepper. Brown on both sides in hot oil, add chili powder, garlic, onion and saute lightly. Add beef broth, water and oregano, bring to a boil, reduce heat, simmer for about an hour stirring occasionally. Add potatoes and carrots and simmer for about 20-25 minutes or until beef and vegetables are tender.

**ITALIAN BEEF STEW**  
1 lb. chuck, cubed  
1 T. margarine  
1 T. oil  
1/2 lb. fresh mushrooms, sliced  
1/2 lg. onion, sliced  
2 garlic cloves, minced  
1 c. tomato puree  
1/2 c. chopped parsley  
1/2 t. oregano  
1/4 t. pepper  
1 t. salt, optional  
1/2 c. red wine and 1/2 c. beef broth  
1/2 c. grated Parmesan cheese

Brown beef in margarine and oil over high heat. Saute mushrooms three to four minutes; remove. Saute onion and garlic, add puree, parsley, seasonings, simmer for five to 10 minutes. Add remaining ingredients, stir in meat and mushrooms, cover and cook for one hour. Add little water, if needed.

**CHILI BEEF STEW**  
1 1/2 lb. chuck, cubed  
Salt, pepper, flour  
1 1/2 T. butter or margarine  
1 onion, chopped fine  
1 garlic clove, minced  
1 t. ground cumin  
1 t. chili powder  
1-16 oz. can tomatoes  
1 small can green chiles, seeded and chopped+

1 16-oz. can kidney beans, drained  
+Green pepper may be substituted, if preferred. Mix together salt, pepper and flour and coat beef cubes with mixture. Brown cubes well on both sides in heated butter or margarine in a large skillet or heavy pan. When all beef cubes are browned, remove from pan and saute onion in same pan, stirring often until soft and lightly brown. Return beef to pan, mix in garlic and other seasonings. Add tomatoes and green chiles, bring to boil, cover and reduce heat and simmer until beef is tender about hour and half. Skim and discard fat, mix in beans and cook uncovered until thickened slightly, about 20 minutes. Serve over cooked rice or mashed potatoes.

**SPICY BEEF STEW**  
2 lbs. chuck, cubed

1 1/2 t. sugar  
1 1/2 t. salt  
2/3 t. whole allspice  
1 bay leaf  
1 c. apple cider  
1 10 1/2 oz. can beef broth  
4 carrots, cut in chunks  
4 sm. onions, quartered  
2 T. cornstarch  
1/2 c. water

Brown meat quickly in hot oil, stir. Sprinkle sugar over beef and brown until sugar caramelizes to give stew rich color. Add salt, allspice, bay leaf, cider and broth and bring to a boil. Add carrots and onions, simmer, then cover and cook in oven at 350 degrees for two and a half hours. Mix cornstarch in water and stir into stew, cook until thickened and serve immediately.

**BUDGET BEEF STEW**  
1 1/2 lb. chuck, cubed  
Salt, pepper, flour  
1 1/2 T. margarine  
1 T. salad oil  
2 sweet onions, chopped fine  
1 carrot, sliced thin  
1 garlic clove, minced  
1 t. salt  
2 bay leaves  
1 1/2 c. vegetable juice

Sprinkle cubes with salt, pepper and flour, coating lightly. Brown cubes well on both sides, about half at a time in the butter and oil. Remove from pan and saute onions in same pan, stirring until soft and lightly browned. Return beef cubes to pan, mix in carrot, garlic, salt, bay leaves and vegetable juice. Bring to a boil, cover, reduce heat and simmer about two hours, or



### Plant visited

The Visitation Committee of the Greater Wilkes-Barre Chamber of Commerce recently toured the Native Textiles facilities in Dallas. Visitors are, from left, first row, Dave Thomas, Lou Spar, Native Textiles; Rosemary Sigmund, B.G. Coon; Peggy Naum, Manpower; John Callahan, First Eastern Bank, N.A.; Ina Lubin, Penn State Wilkes-Barre Campus; Don Linker, United Way of Wyoming Valley; James Campbell, Penn State Wilkes-Barre Campus; Kathy Vassil, Kelly Services; and Debbie Zurinski, Greater Wilkes-Barre Chamber of Commerce. Second row, William Paculavich, Don Williams, Native Textiles; Brian Sickler, Blue Cross of Northeastern Pennsylvania; Terry Antolik, Pennsylvania Gas & Water Company; Liz Sichter, Uniforme; Ray Sweitzer, Greater Wilkes-Barre Chamber of Commerce; Marge Trethway, Franklin First Federal Savings & Loan Association; Rich Krammer, Nicholson Division; Ralph Jones, Morton Industrial Supply; and John Lloyd, ENCON.

until beef is tender. With slotted spoon, remove cubes to a warm serving dish and keep warm. Skim fat from cooking liquid, bring liquid to a boil and cook until slightly thickened. Pour over beef cubes and serve.

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