

THE DALLAS POST FEATURES

No religious programs Back Mountain schools respect students' faith

By CHARLOT M. DENMON **Staff Writer**

The recent protests by parents in parts of the United States because their children are being exposed to religious programs other than their own faith is not applicable to the local area. According to local school administrators, Back Mountain public school students are not required to participate in or to attend holiday programs that are not in accord with their religious denominations.

A survey of Lake-Lehman and Dallas School District elementary schools indicates that niether district offers religious programs during the holiday season.

There are no special religious Christmas programs at the Lehman-Jackson Elementary School, according to Principal Charles James.

There is a choral concert presented in the elementary school and in the Lake-Lehman High School. Some modern Christmas songs are also sung in some of the classrooms.

Children of various religious denominations, whose parents object to their children's partici-pation in Christmas programs, are exused from the programs if they provide the teacher with an excuse from their parents.

James explained that at the beginning of each school term, administrators receive a list of holidays observed by the various religious denominations. If there are children of any of

those denominations in the district's schools, those children are given legal excuses for those holidays not observed by their religion.

"The state school code mandates that no one is denied the right to be excused in order to observe their religious holidays," said James. In the Dallas Elementary School, members of

the elementary school chorus, "The Peacemakers," will entertain their classmates with a program of holiday songs. Some of the classes will have holiday parties, with some of the themes revolving around Walt Disney characters

Samuel Barbose, Westmoreland Elementary School principal, explained that several members of the Jehovan's Witness faith attending the school are given legal excuses from all holiday programs which are not in keeping with their religious belief.

Some of the classes at the Westmoreland School have holiday decorations in the windows, but there are no religious decorations nor are there any Christmas pageants or Nativity scenes, according to Barbose.

"We are very conscious of the religious denominations among the students and, if they request it, we excuse them from any program which is contrary to their faith," said Barbose. "In Pennsylvania, the Department of Education mandates that legal holidays be provided for students of all faiths and we adhere to that mandate."

Need a perfect present?

By CHARLOT M. DENMON Staff Writer

With Christmas only a week away, cookies are baked, cards are addressed and ready to mail and gifts are purchased and wrapped — that is, most of the gifts are purchased. There are still those few - the difficult ones. The gifts for that special someone or someones, who have everything.

Need some ideas? Try these suggestions and perhaps come up with some of your own as you browse among the stores in the Back Mountain.

You might visit J&J Deli and buy a tray of their freshlybaked assorted Christmas cook-

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Dallas Post/Charlot M. Denmo

Cookies are great gifts Jan Wertman displays attractively packaged assortments of cookies, ideal gifts for the handicapped or elderly shut-ins.

What's for dinner on Christmas Day 1986?

They won't ride with 'drunks' High School students flatly refuse to ride with someone who has been drinking alcohol. They also strive to make people aware that pedestrians, too, can be injured by drunk drivers. These students, all members of the school's Students Against Drunk Driving (S.A.D.D.) Orga-nization, work toward the primary goal of educating children at an early age of the danger involved in drinking and driving The members are working

toward furthering the national program to prevent driving while drunk by selling pins and t-shirts to raise money. Through these fund-raising sales, the S.A.D.D. members are letting the public know they are sup-porters of the "no driving when drinking" program.

Fifteen members, represent-ing eighth and ninth grade students selected by advisor Robyn Jones on the basis of their responsibility, dedication and commitment, form the executive committee of the organization. This committee sets the guidelines and polices of the program.

Members of the executive committee explained that drinking is becoming a greater problem among students every year and is permeating the lower

the students to return to school on Monday and brag to the others about what they drank on the weekend.

The 1985-86 school year was the first season for S.A.D.D. in the Dallas School District. During that year, members of the organization wrote personal letters to each of the seniors at the Dallas Senior High School, telling them they (S.A.D.D. members) cared enough about them to hope they would not drink and drive while attending the senior prom.

Contracts were distributed to all students at a general assembly. These contracts were to be

Four hundred Dallas Junior Peer pressure forces many of taken home by the students and signed by both parents and students as a commitment on the part of both of them. If the students had been drinking, they would call their parents fora ride home. The parents agreed not to ask any questions of the students until the next

day. "Minority pressure has been in control in the past, scaring other students through the use of violence," said one ninth grade S.A.D.D. member. "Now we are exerting positive pressure through numbers. Prevention is the key to furthering the 'no driving while drinking' program.'

- CHARLOT M. DENMON



S.A.D.D. committee Members of Dallas Junior High S.A.D.D. Executive Commit-

tee meet regularly to plan programs toward preventing driving while drunk. Members from left, first row are, Greg Reidlinger, Mike Tomaine, Kim Stager, Krysten Hardisky, Megan Wega, Stephanie Reese. Second row, Tom Mertz

By CHARLOT M. DENMON Staff Writer

Brightly colored lights appear in windows of homes, last-minute shopping is complete and busy homemakers are turning their thoughts to Christmas Day menus.

Entire families are involved in making that favorite of favorites, Christmas cookies. Children choose their favorites and are busy in the kitchen, helping mother mix dough, decorate and drop by spoonsful on baking sheet. Soon the aroma of fresh-baked cookies permeates the house and you know Christmas is only days away

In this week's Post Cookbook, we share with our readers five of our favorites-easy to prepare, economic and oh, so delicious. Children and adults will find them their favorites as well and enjoy them throughout the Yuletide season.

The Gingerbread Cookies are spicy and crisp and can be cut in any shape. The tender, buttery Chocolate Nut Logs are great for entertaining or just for the family and the Swedish Christmas Cookies are perfect for the cookie tray or perfect to give as a gift with some of the No-Bake Peanut Oat Cookies. Broken Cookies are baked in a pan, then broken into pieces and are delicious served with ice cream. Pack an attractive tin with some of each and the variety makes an ideal gift for a shut-in or someone who doesn't have the time to bake. GINGERBREAD COOKIES

2/3 c. butter or margarine, softened 3/4 c. brown sugar, packed 1 T. cinnamon 2 T. ginger $1\frac{1}{2}$ t. cloves

 $1\frac{1}{2}$ t. baking soda

1/4-1/3 c. water

21/2 c. flour

Icing

Cream together butter and sugar, add cinnamon, ginger, cloves and baking soda. Whip in 1/4 cup water and stir in flour till dough is pliable and easy to roll out. If needed add more water to prevent crumbling. Roll dough out to about 1/4 inche in thickness. Cut out cookie shapes as desired such as gingerbread men, trees, wreaths, or other shapes. Place cookie cutouts on lightly oiled baking sheets. Bake at 375 degrees for eight to 10 minutes. Cool. Decorate with icing, if desired. Yield: 4 doz.

CHOCOLATE NUT LOGS

3/4 c. butter or margarine 3/4 c. sugar 1 t. vanilla 1 egg 2 c. flour 1/2 t. salt 1 12-oz. pkg. semi-swee chocolate bits 1 T. shortening 2 c. finely chopped nuts

Cream butter, sugar, vanilla and egg until light. Mix flour and salt. Add to first mixture. Using hands mix well until blended. Stir in half cup chocolate bits. Use one level tablespoonful mixture for each cookie. Shape into two inch logs, one inch balls or flat rounds. Arrange on ungreased baking sheet. Bake at 350 degrees for 12-15 minutes or until golden brown. Melt remaining chocolate with shortening. When cookies are cool enough to handle dip into chocolate, covering entirely or partially as desired. Coat or sprinkle with nuts and let stand on waxed paper until firm. Yield: 4 doz.

SWEDISH CHRISTMAS COOKIES

1 c. butter or margarine 3/4 c. sugar 2 egg yolks 1 t. almond extract **Dash salt** 21/2-23/4 c. flour 1 egg white, slightly beaten 2 T. sugar 4 T. chopped almonds

Cream butter and sugar until light and fluffy. Beat in egg yolks and almond extract, add salt and sift in flour. Mix well. Make a pliable dough and chill for 30 minutes. To shape, divide dought into six equal portions, roll out portions to make six ropes about 24 inches long. Divide each rope into two inch strips, place on cookie sheet, brush with egg white and sprinkle with sugar and almonds. Bake at 375 degrees for 10 minutes or until cookies feel firm and are brown around edges. Let cook for a few minutes, then remove from baking sheets onto wire rack to cool completely. Yield: 6 doz.

NO BAKE PEANUT OAT COOKIES

1 c. sugar

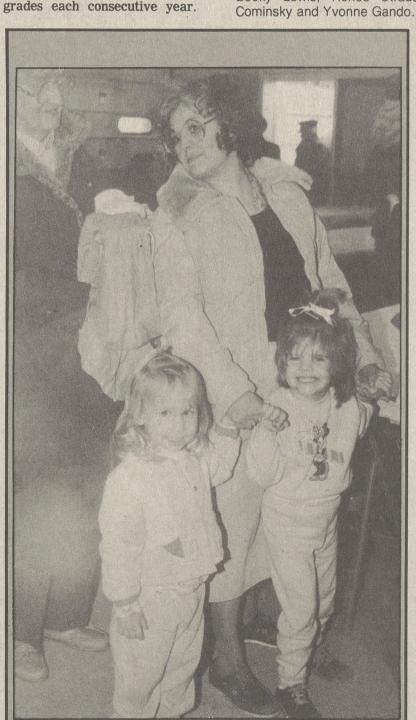
- 1/4 c. unsweetened cocoa
- 1/4 c. milk
- 1/4 c. butter or margarine
- 1/4 c. peanut butter, creamy or crunchy

1³/₄ c. quick-cooking rolled oats

In saucepan, mix sugar and cocoa, add milk and butter. Put over medium heat and bring to a boil. Boil one minute. Remove from heat, stir in peanut butter and oats. Drop by teaspoonfuls onto foil-lined cookie sheet. Let stand until firm and cold. Store airtight. Yield: 3 doz. BROKEN COOKIES

- 11/3 c. flour
- 3/4 c. coarsely ground walnuts 1/2 c. sugar
- 3/4 c. butter or margarine
- 1/2 t. vanilla
- 2 1-oz. squares semi-sweet chocolate

Combine flour, walnuts and sugar; cut in the butter until mixture is crumbly. Quickly stir in vanilla and chocolate, being careful not to cream the mixture. Press mixture into a nineinch baking pan. Bake at 350 degrees for about 50 minutes. Cool. Break into pieces, serve or store in covered tin.



Dallas Post/Jane Renn

Waiting for Santa

Erica Swatko, age 3, and Rae Ellen Zekan, age 3 1-2, wait in line to tell Santa Claus what they would like for Christmas. The children, here with Lou Ellen Zekas, were at the Children's Christmas Party at the Shavertown Fire Hall Saturday afternoon.

Becky Lewis, Renee Strauser, Lorraine Mitchell, Tricia Dr. Reich serves at convention

Dr. Harry Reich, of Dallas, a gynecologist and infertility specialist, recently attended the 15th Annual Meeting of the American Association of Gynecologic Laporoscopists in Orlando, Florida.

Dr. Reich spoke at three of the general clinical sessions and served on a special panel for developing new instrumentation

He also served with Dr. Kurt Semm, Kiel, West Germany, and Dr. Joseph Feste, Houston, Texas, as faculty for a postgraduate course entitled 'Operative Laparoscopy.

Shiskowski interns at state prison

Dolores E. Shiskowski, daughter of Mr. Michael Shiskowski of 112 Main Street, Dallas, is serving a 14-week internship at the Dallas State Correctional Institute as part of her criminal justice studies at King's College.

Upon successful completion of her internship, Shiskowski will be receiving academic credit towards her Bachelor's degree requirements. She is involved in the "Thresholds" program at the prison. The program is designed to teach the inmates better decision-making skills.

Shiskowski is a senior majoring in criminal justice and minoring in psychology at King's.