

Blood drive Feb. 10 in Shavertown

A Red Cross blood drive will be held Thursday, Feb. 10, from 12 to 6 p.m. at the Shavertown United Methodist Church, 163 N. Pioneer Avenue.

The Wyoming Valley Red Cross Chapter must collect between 325-350 units of blood every day to meet the needs of patients in 41 area hospitals.

Transfusions of blood and blood products are required for patients with anemia, hemophilia, leukemia, cancer, accident and burn victims, surgery patients, seriously ill newborns and many others.

Volunteer donors are the only source of blood for these patients. The need is critical, since the weather conditions have impacted on collections.

Donors must be at least 17 years old, weigh more than 105 pounds, and be in general good health. A confidential health history and mini-physical at the donation site will further determine eligibility.



POST PHOTO: JACK HILSHER

SOMETHING'S FISHY - King Neptune's owner Bob Sorber surrounded by some of his vast nautical collection. Among others, there is an old lobster trap buoy, a steering wheel from a Great Lakes barge, a Mako shark jaw, a dolphin and trigger fish. Yet to come: a six-foot sailfish.

Bob Sorber's just a fresh guy

By JACK HILSHER
Post Correspondent

Bob Sorber opens his store only four days each week, but his short schedule isn't designed to leave time for golf. It's dictated by his product - fresh seafood.

Robert W. "Bob" Sorber owns King Neptune Seafood on Memorial Highway in Dallas, and his philosophy means the store is open Wednesday through Saturday, the days he can be assured of deliveries of fresh fish.

Sorber's fresh-only principle seems to pay off, for he has schools of loyal repeat customers.

One lady comes in every Thursday to buy lunch for her husband and herself - they like fried haddock - and she has been doing this for over twenty-five years without missing a week. Others are in line so often they are on a first-name basis.

King Neptune, founded in 1960, is described by Sorber as "one of the last 'Mom and Pop' seafood outlets still in business." Others have been driven out by rising costs and the large chains which can afford TV commercials. Bob adds, "What used to cost us two to three dollars per pound now costs six dollars. And so we have to charge accordingly and that makes it tough."

Bob Sorber is a Harveys Lake resident where he lives year-round with wife Linda and son Shawn, four. A personable, young looking 47, Sorber spent a number of years working for the American Red Cross blood bank and was a hospital corpsman in the Navy for four years before coming into the King Neptune business with his dad, who retired last year at 65.

Bob is a "find time" hunter and fisherman but his real passion - obvious when you look around the store - is haunting flea markets for things nautical. Old or new, if its ocean-related Bob will buy it and add to a collection which threatens to take over their family space. He's nuts about ship bells and his dream is to find a brass diver's helmet - they are worth over a thousand dollars -

and someday, he says, he will.

Another thing Sorber could be accused of being fanatical about is the freshness he insists on before he buys anything. His scallops and clams, from New Bedford, Massachusetts, come with certification for state and federal "approval tags," meaning they come from only certified bays and non-polluted waters. His scallops are "the real thing!" He says, "I won't buy those scallops cut from shark fins because first they aren't nearly as good as the real thing, and second, that's deceptive!"

Certification also means that should the water become polluted it is promptly shut down and no fishing is done until the quality comes back up again. His haddock is another example of fussy buying...it comes from Nova Scotia, which means from the not-yet-polluted North Atlantic, and not from farther south, like Jersey coastal waters where pollution is likely. And not Pacific cod either, which often passes itself off as haddock, although it does belong to the same "family."

Sorber says fresh haddock "has firm, textured flesh and a mild, fresh odor." It is classed as a less-expensive fish (along with flounder, pollock and red snapper) but it tastes as delicious as more expensive fish, especially when fresh. Pan-fried haddock, with or without batter, takes only about five to eight minutes to cook. When it becomes golden brown on the outside and pure white inside, and flakes easily with a fork, it is fully cooked and should never be overcooked. (Broiling however takes about ten minutes per 1" of depth at the thickest part.)

King Neptune has had its share

of close calls over the years. Within a week after moving from "downtown Dallas" in 1972 to its present location on Memorial Highway, one of their French fryers shorted out, causing a disastrous fire. Four years later someone's foot slipped off a brake and the out-of-control car did a job on Neptune's building front. Then two teens in ski masks managed to rob the cash register, armed with only a butter knife. They were tracked in snow, caught, and told by a judge to pay it back or else!

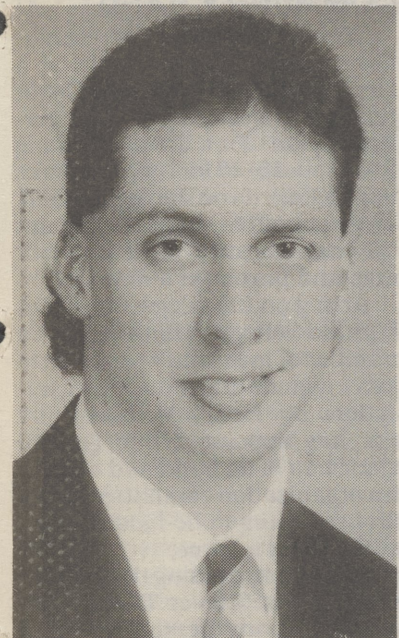
Those fryers - there are four with one spare - turn out more than fried haddock. Neptune dispenses French fries, potato "puffs" and chicken nuggets for the non-seafood lover. All are cooked in peanut oil (175-lbs. per week) because Sorber believes it's healthier, cutting down on cholesterol.

There is also cole slaw which devotees claim to be as good as grandmother's, and a lineup of salads which are all home-made and without any preservatives.

Newcomers to King Neptune need not worry when they see a parking lot hardly larger than Neptune itself...service is fast and turnover frequent enough that the size of the line hardly seems to matter.

And finally, both Sorber and his customers can put to rest any worries they might have about future supplies of their favorite food, with all those reports of foreign "fish factories" and their mile-long nets prowling our coastal waters.

Why? Because a single medium-sized female haddock has been known to lay more than 150,000 eggs at a time!



JOHN V. GREGG, JR.

Gregg gains degree from Penn State

John V. Gregg, Jr., graduated from Penn State University, State College on January 8.

He received a bachelor of science degree in Mechanical Engineering, maintaining a 3.5 average and was on the Dean's List.

He is the son of John and Judie Gregg, College Manor, Dallas and the grandson of Margaret Kruzlik, Swoyersville and Elizabeth Gregg, Plymouth.

Places second in college track meet

Sophomore Bill Raitter of Lehman placed second in the 5,000-meter run for Western Michigan University men's track team Saturday, Feb. 5, at the Michigan State Relays in East Lansing.

The Lake-Lehman High School graduate was timed in 15:57.02.

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Snow, parked cars make bus route dangerous

By GRACE R. DOVE
Post Staff

A partially blocked school bus turnaround on Lakeside Drive at Lake Silkworth has become a headache for Lehman Township, the Lake-Lehman school district and the parents of 18 children using the school bus.

The school board discussed the problem and possible solutions at its regular February 1 work session.

The only place to turn the bus around has an island planted with trees in its center and has frequently been blocked by vehicles, which the Lehman Township police are now towing away, according to superintendent Dr. Nancy Davis. This season's heavy snowfall has only made the problem worse.

"Monday morning a motor home was parked there, despite 'No Parking' signs. Some people must like to be towed," she remarked.

Because the driver is having problems turning the 72-passenger bus around and can't turn around anywhere else, a Lakeside Drive resident has offered the use of part of his lot for the bus until the snow melts, Dr. Davis said.

Having the students walk 8/10 of a mile to Route 29 to meet the bus isn't a good solution because there isn't shelter for them to use while waiting, she added.

The district is considering hiring a van to take the children from Lakeside Drive to Route 29, but must wait until the contractor hires an additional driver.

"This is a bad situation," said

Lehman Township roadmaster Douglas Ide, February 4. "If there's anything parked in the turnaround, there's no alternate site for the bus to turn. It will have to back out to Route 29. We'll do what we can to police the area, but the residents will have to help us."

Two vehicles have been towed from the turnaround since the township posted new "No Parking" signs, Ide said. One belonged to a resident and the other to an out-of-town ice fisherman.

"It takes time to call the police, get a tow truck, load the vehicle and get it out of there," Ide said.

He added that the township has only one police officer, chief Howard Kocher, who must supervise the buses crossing Route 118 at Lehman Corners during the day. "He can't be in two places at once," Ide said.

Plowing from the recent heavy snowstorms has left snow piled up around the tree island, with nowhere else for the crews to put it, Ide said. He noted that Lakeside Drive is very narrow, with no more than 16 feet of pavement on a 25-foot right-of-way.

"I personally know of four different bus drivers on that route who have had to back out onto Route 29," Ide said. "Another driver tried once to back a 72-passenger bus up Cease Terrace to turn around and knocked over part of a stone wall. He was experienced - he drove heavy dump trucks when he wasn't on the buses."

Ide said that the supervisors plan to remove the island as soon as the weather breaks.



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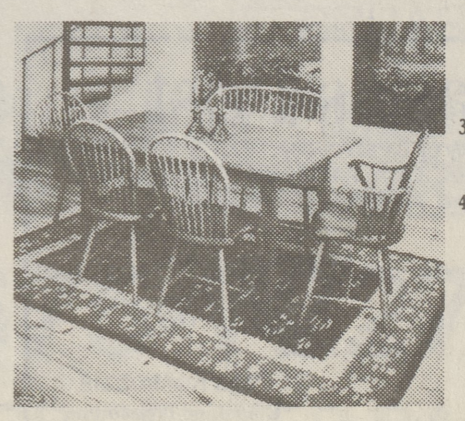
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