



Winter

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Pat McCue, who has lived on Red Ledge for many years, has had nearly a foot of water pool in her carport during heavy rains.

"It has formed a ditch where it runs down the road," she said. "It runs down the hill and collects at the end at Huntsville Road."

Digging a drainage ditch would help solve the problem, but "they don't allow that any more," she said.

McCue praised the borough road crew for keeping the road cindered and passable. "They have been wonderful," she said.

She believes that the borough owns the roadway only up to where the pavement ends in front of her house, but borough manager Milt Lutsey says his maps can't confirm that.

"Wherever you cut a road, water will flow where it wants to," he said. "We're trying to help them. We ask it as much as possible."

The council has promised to cut a ditch to reroute the water when the temperature gets above freezing.

Borough engineer Leo Corbett has begun an engineering study but must have a surveyor make a map of the different elevations and prepare technical drawings, Lutsey said.

"We won't have any cost estimates until we get his drawings," he said.

Delinda Atkins, who moved in very recently, said her daughter once had trouble walking home from the school bus stop on Huntsville Road because of the accumulated water and ice.

"It was at Thanksgiving time when we had all that snow and ice," she said. "It was also bad on the first corner of the road."

"We get tons of water all the time from the hill," said A.J. Ceconi, who moved to Red Ledge Drive with his parents three years ago.

There was a wide ditch several inches deep running along the dirt section of the road December 30. Not far away, the end of the pavement was cracked and buckled in one or two places.

Murphy

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His last assignment was with the Aviation Readiness Group at Fort Sheridan, IL, near Chicago.

"I trained 127 units of the Army Aviation National Guard and the Reserve Aviation Units of the First Army," he said. "These units provide technical assistance to the regular Army and must constantly keep up with the Army's latest procedures. Our personnel come from Ohio, Illinois, Indiana, Wisconsin, Minnesota, Michigan and Iowa."

Murphy also trained maintenance and some headquarters units and taught classes in leadership development, technical assistance, and operations. He also gave flight and aerial gunnery training aboard the Army helicopters used in the Persian Gulf - the Cobra, Huey, Kiowa, Black Hawk, Chinook and fixed wing craft.

Murphy has earned two master's degrees, in aeronautical science and aviation management, from Ambry Riddle Aeronautics University at Fort Rucker, Ala-



CHIEF WARRANT OFFICER 4 CHARLES MURPHY

bama.

The 44-year-old Lake-Lehman graduate, class of 1968, is the son of Charles and Ruth A. Murphy. He is married to the former Nancy E. Wells.

Red Cross seeks volunteer nurses

Volunteer nurses are needed by the Wyoming Valley Chapter, American Red Cross to volunteer 5-6 hours per month at the local blood center or community bloodmobiles.

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Store

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"There's a knack to making sausage. You have to weigh the spices out just right."

Lorraine Moore
Former store owner

Two recipes from Lorraine Moore

When Bob "Morrie" and Lorraine Moore operated Moore's Store on Lower Demunds Road, they sold excellent meats and some of the area's best homemade sausage.

Mrs. Moore has shared two recipes which she often gave her customers to try with their meats.

Sausage and scalloped potatoes

1-1/2 lbs. loose sausage meat
2 cups of milk mixed with 2 tablespoons of flour
1 small onion cut up fine
1 cup of celery cut up fine
6 potatoes, peeled and sliced very thin

Brown the sausage meat and break it up into pieces. Drain the fat.

Add 2 tablespoons water, simmer about five minutes.

Add the onion, celery and milk mixture and cook until just slightly thickened.

Add to potatoes in a three-quart casserole dish and bake 1-1/2 hours at 375°.

Foil steak

2 lb. round steak sliced 3/4" thick.

1 cup ketchup miled with 1 tablespoon flour.

1 large onion, sliced

1 clove garlic, chopped

the juice of one lemon

salt and pepper to taste

a large piece of aluminum foil, doubled and laid on a cookie sheet

Spread half of the ketchup mixture on the doubled foil.

Place the steak on it, cover with the rest of the ketchup mixture.

Lay the onion on top of the ketchup, then sprinkle with the lemon juice and garlic. Salt and pepper to taste.

Bake 1-1/2 hours at 325°, being very careful not to let the ketchup burn.



BACK MOUNTAIN LANDMARK - Moore's Store on Lower Demunds Road has closed its doors and is for sale.

ist Church's annual pancake and sausage dinners."

After Alfred died, his widow, Beatrice, ran the store. Lorraine helped out and Morrie was the butcher.

"There's a knack to making sausage," Mrs. Moore said. "You have to weigh the spices out just right. Bob used a small balance scale. You also have to mix everything up thoroughly so the spices don't clump together in one place."

Although business had expanded, the Moores still kept penny candy on hand for the kids who often rode there on their bikes.

"There was always a big pot of coffee on and we fed the help a good meal every day," Mrs. Moore said. "The delivery men especially liked being able to get a hot cup of coffee in the cold weather."

Morrie and Lorraine operated the store themselves from 1986 until 1991, when they lease-purchased it to Hains.

The store was convenient for people who didn't want to walk or drive into Dallas, she added. In those days, Lower Demunds Road was a narrow, winding country road.

For years, many people living on Ransom and Lower Demunds roads have used Moore's as a landmark while giving directions to their homes: turn at the little red store.

Morrie had told *The Dallas Post*

in August how accustomed people had become to seeing the store painted the same color red for 85 years.

"When I went to paint it once, I used a gray undercoating before I did the red," he said. "I teased a couple of friends that the place would soon be a different color and they didn't like it. They had become too used to seeing it painted red."

Retirement proved to be too boring for Morrie, who last summer returned to doing what he likes best.

He and his nephew, Greg Cobleigh, set up a small stand on Lower Demunds Road near the East Dallas Church, where they sold locally grown fresh produce.

The store will soon be put on the market for any interested merchants, Mrs. Moore said.

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