

Thanks

Volunteers were the key on Memorial Day

Editor: The Ladies' Auxiliary of the Jackson Township Volunteer Fire Company thanks the many persons who gave up their personal time to participate:

Rev. Ronald Cease, the Very Rev. Herbert G. Nahas, Coordinator of Battery-B 109th SFC Steven Stempfen, members of Battery B-109th Field Artillery of Nanticoke National Guard, O.I.C. Captain Kevin Miller, M.S.G.T. Neno Sartini, U.S.A.F. Ret., Dal-

las Boy Scout Troop #232, and Jackson Twp. Brownie Troop #640 Den Mother Holly Ratowski.

The new POW/MIA flag was donated by Andrew Kasko and Charles Kasko.

Chairpersons Irene Kasko, Preslipski, Desiree Evans, SFC Steven Stempfen, Charles Kasko and Karen Richards are grateful for the beautiful decorative yard at the Honor Site, cared for by all the members of the Vol. Fire and Ambulance Associations.

Special thanks to Rollie Evans, who was presented with an Award of Appreciation for his outstanding services as Fire Chief from 1978-1994 and to Sam Wilkes for his loyal assistance with the Memorial Services each year.

Thanks for a job well done from the Ladies Auxiliary:

President Grace Fielding
Vice President Marge Zbick
Secretary Anna Manzoni
Treasurer Desiree Evans

As I was saying



Jack Hilsher

Two synonyms for the word "inscrutable" are unfathomable and incomprehensible, and they always applied - still do - to the Chinese, both as a race and as individuals.

For instance one of their emperors of long ago never could make up his mind which of a number of soup stocks should be designated as "royal" soup, and so we have handed down to our present day "The Soup of 10 Ingredients," containing chicken, veal, beef, pork, shrimp and heaven-only-knows what else. (See what I mean about "inscrutable?")

But in spite of that, I love 'em, especially their cooking. Their famous philosopher (fifth century) Confucius once said, "Better than to be a king is to have a wife in the kitchen who sings." I wholeheartedly agree with old Con, and I have one.

Chinese cookery is the most sophisticated in the world. It is wider in range than the French, and more imaginative in creative ingredients and technique than the Italian, German gets too heavy.

All Chinese chefs have three objectives...first, the food must appeal visually. A great dish will be artistic. Second, it must impart a fragrant aroma. Good Chinese cooking doesn't give off offensive odors. Third, taste is the

Exploring the fascinating world of Chinese food

final test of a good dish. Every meal should be a "feast."

Forget M.S.G. - good cooks don't need it. If it is used indiscriminately all dishes will begin to taste the same, so don't ever be afraid to insist that you don't want any.

My romance with Chinese food began in the early 40's in New York's Chinatown. I had been invited to sample some by my dentist, Dr. John S. Kulp, who is worth a whole column one day all by himself.

(Two reasons of many: He once filled his mouth-rinsing water syringe with Scotch to surprise me - it did - and he seldom cleaned the tropical fish aquarium in his waiting room. I swear its murky depths contained piranha or something even worse.)

Anyway, the doctor ordered "some of everything" and I sampled it all with awe and delight. But we'd have been blind not to notice how excited our normally calm waiters were. We didn't get much sense out of them so we went outside and heard on his car radio about the Japanese attack on Pearl Harbor!

Wyoming Valley has about two dozen Chinese eateries, ranging from a classy Peking Chef in our Dallas Shopping Center to a "Mom and Pop" style operation on Route 11. Their quality fluctuates from one time to another but it is all generally quite good; here and there it is sensational.

Menus are similar in looks. They all have the widest variety in single categories imaginable: 23 chicken dishes (including General Tso's Chicken, the soldier who spent more time in the kitchen than on the battlefield) 16 pork dishes (you may have it with snow

pea pods, bean curds, cashew nuts, broccoli, mushrooms, scallions, garlic sauce, or "twice cooked")! Beef dishes number a mere 18; vegetable dishes only 11.

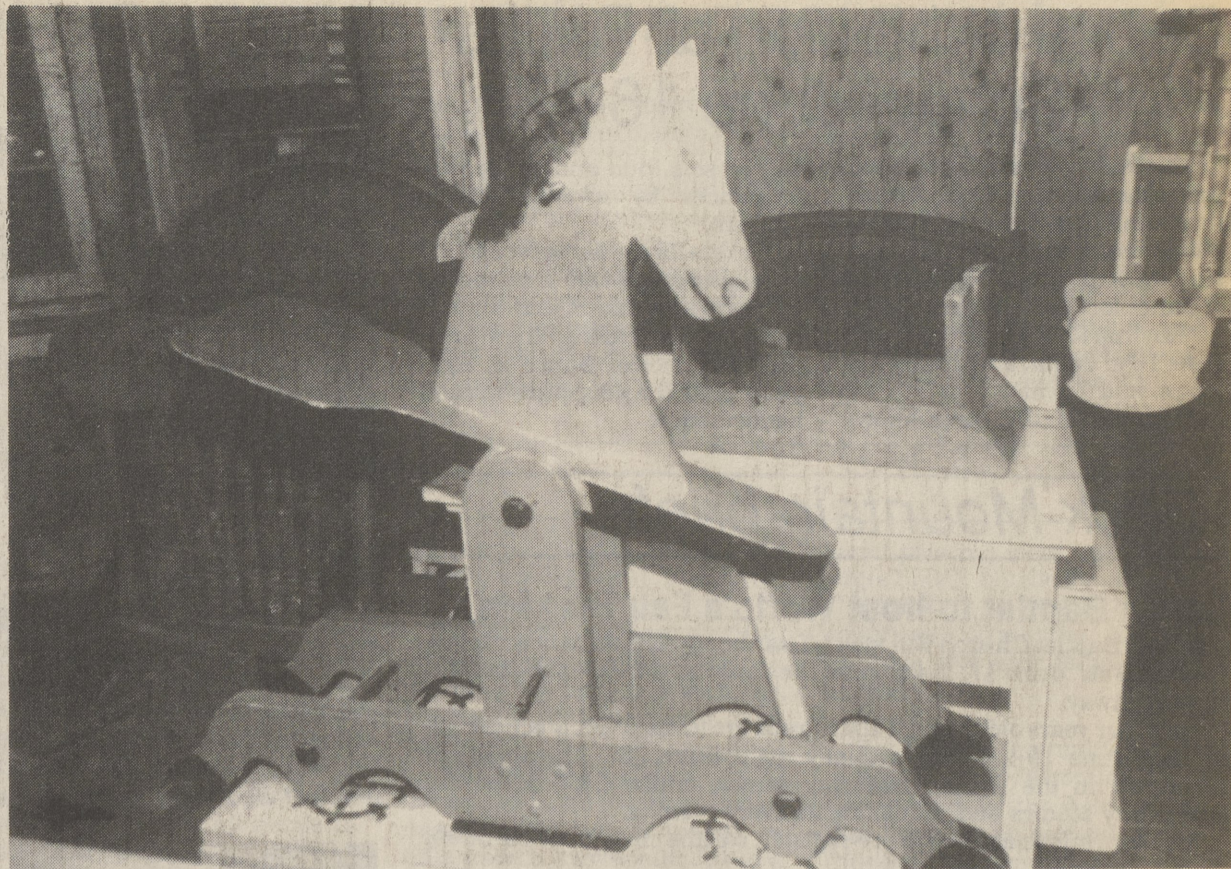
To become initiated into the joys of Chinese cooking, it helps to have a knowledgeable person with you. If not, start off as an appetizer with "Won-Ton" soup...morsels of chicken or pork wrapped in a fabulous noodle square, floating in a broth which will raise the hair on the back of your neck. Ambrosial! Then, to be conventional, you could try any main dish with "chow mein" in the full name.

There is also a dish that most all Oriental restaurants feature called a "Pu-Pu Platter" - it's for two and will let you both try egg rolls, fried shrimp, ribs and beef. Supposedly an appetizer, this platter, with soup, will satisfy most beginners.

Don't let fear of chopsticks scare you away...we foreign devils are not expected to use them. Even if we were, Oriental custom is to dice everything in the kitchen, not at the table, and the chopsticks are easy to use on cubes. One of their old proverbs reads: "We sit at the table to eat, not to cut up carcasses."

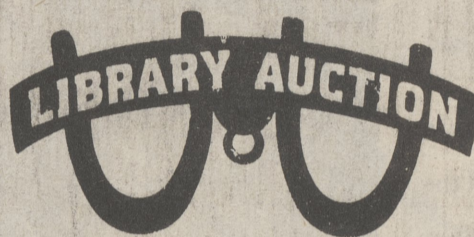
One correction - Confucius never founded a religion, contrary to what many people believe. He was a sort of Emily Post, believing in correct conduct, solid family relationships and good manners, and he said, "What you do not like when done to yourself, do not do to others."

Who said they were inscrutable?



An antique hobby horse is one of the items that will be auctioned off at this year's Back Mountain Library auction, July 6-9.

Library Auction Corner



July 6-7-8-9

For 49 summers, the people of the Back Mountain have come together to donate their goods, services and time to the auction block of the Back Mountain Memorial Library.

The life of the library is a year-to-year proposition, and the auction is crucial to its operation. Twenty-five percent of the annual budget comes from the auction.

This year's 49th annual auction will be held July 6-9 at the library grounds on Huntsville Road in Dallas.

Any and all donations of cash or saleable items can help assure the continued fine service of the library to our communities. For more information, call the library at 675-1182.

Support the Back Mountain Library

One-fourth of the library's annual budget comes from the auction. You can help. Your donation of an item or money will help your library survive and prosper.

Here's my donation to the Back Mountain Memorial Library

Name _____ Phone _____

Address _____ City/State _____ Zip _____

I have an item to donate. Call me for details.

Here's a cash donation of \$ _____ to help the library.

Mail or bring to: Back Mountain Memorial Library
96 Huntsville Road, Dallas PA 18612

Call 675-1182 if you have any questions. Donations are tax-deductible.

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POST PHOTO/GRACE R. DOVE

Hold that tiger!

The Exxon tiger, a.k.a. Brandy Balbach of Trucksville, made a special guest appearance at the grand opening of Pump 'n Pantry last week on Route 415 in Dallas.



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Exit 48 B Off I-81 S
Exit 37 Off N.E. PA Tpk.

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Why everyone's got their eye on laser-PRK vision correction.



Dr. Curtis Goodwin

Back Mountain Eye Care Center
170 N. Memorial Highway,
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675-3627

Today, a new procedure called laser-PRK vision correction is rapidly gaining world-wide attention. As a Beacon Laser Associate, I'm proud to offer my patients who suffer from near-sightedness or astigmatism the opportunity to become informed about this breakthrough procedure which may reduce the need for glasses or contact lenses.

PRK is available in Canada now for qualified patients. In fact, while the use of the excimer laser for PRK is not approved in the United States, more than 250,000 people throughout the world have already undergone laser-PRK vision correction.

If you'd like to find out more about this procedure, just call my office. I'd be happy to show you an educational video and answer any questions you may have.

The excimer laser used to perform laser-PRK vision correction has not been approved by the FDA for use in the U.S. PRK vision correction is considered to be investigational in Canada.



Beacon Laser Associate