How do you spell the quintessential summer cooking method? Is it Bar-B-Que, BBQ or "cue", or like most people, myself included, Barbecue? No matter how you spell it, it simply means going outside and turning on the pro-

Barbecue fans who care take their "Que" seriously. Real Barbecue is a slow cooking method that needs space, preferably wood and-most of all time. The origins of the term barbecue are derived from the Spanish word "barbacoa", which describes the frame used for cooking over an open fire by Caribbean Indians. Although not a native cooking term, Barbecue was certainly part of early North American cooking how else were the Native Americans expected to cook their meals?

The equipment may have changed over the years but the barbecue method has remained relatively unchanged. Slow cooking is the key, with the meat cooked by heat and smoke - not fire. The foods should not come in contact. with the flames.

Now, about what to cook over those flames. There are three varieties of pork ribs. Spare ribs have the least amount of meat per bone and come from the under belly of the hog. What they lack in meat they more than make-up for in flavor. Plan on 1 to 1 1/2 lbs. per person.

Pork back ribs or baby back do not come from baby hogs, they come from the center of the loin and are a bit easier to hold. Plan

Spelled any way you like, barbecue can be delicious

on 1-lb. of ribs per person.

Country style ribs are the meaty ribs cut from the rib end of the loin. These pork ribs are for rib fans who want enough meat to use knife and fork. Plan on 1/2 lb per person

Beef is also an excellent barbecue meat. Brisket and short ribs are the most flavorful cuts and lend themselves to the long, slow cooking required to tenderize the meat properly.

All of this aside, it should be mentioned that while ribs and briskets are tasty selections for backyard barbecues, they also contain high amounts of saturated fat and cholesterol, both of which should be consumed in moderation. Finally, how about a quick reminder on food safety when serving barbecue meats? 1) Always wash your hands with hot, soapy water before and after handling food. 2) Always thaw frozen food in the refrigerator. 3) Marinate foods in the refrigerator and discard any remaining marinade. 4) Wash plates used to carry uncooked food to the grill and use a clean plate to transport cooked foods from the grill to the table.

RUBBED AND ROASTED

RIBS - serves 4 (Note: Rubs are mixtures of spices and herbs that act like a

"dry" marinade) 4 lbs. back ribs

1/4 c. salt

1/4 c. dark brown sugar 6 cloves garlic, minced

3 T. minced onion

4 t. crushed black pepper

2 t. crushed red pepper

1 t. thyme

1 t. ground ginger

1/2 t. ground allspice

Method: Combine all rub ingredients, thoroughly rub mixture over all surfaces of the ribs, cover and refrigerate overnight. Rinse ribs thoroughly and pat dry with a paper towel. Cook over indirect heat in a covered grill for 1 1/2 to 3 hours, turning occasionally, until very tender.

HONEY BARBECUE SAUCE -

vield 2 cups condensed tomato soup - 10 3/4 oz. can

honey - 1/2 c. Worcestershire sauce - 2 T. vegetable oil - 2 T. lemon juice - 1 T. mustard - 1 t.

hot sauce - dash

1) Combine ingredients in sauce

2) Bring to boil over medium 3) Reduce heat to low; simmer

for 5 minutes 4) Refrigerate until needed.

GINGER-APRICOT GLAZE

Stir together 1 cup apricot jam, 2 tablespoons lime juice, 1 tablespoon soy sauce, 1 tablespoon grated fresh ginger root. Brush onto meat on grill during the last five minutes of cooking. Makes 1 1/4 cups.

EASTERN SHORE BBQ RIBS

4 lbs. pork back ribs

1 pkg. pkg. crab - boil 1 bottle of your favorite BBQ

Simmer ribs in crab boil and water for 45 minutes or until very tender. Drain, place in baking dish, baste with BBQ sauce. Bake at 325 for 40 minutes.



60 Years Ago - Sept. 3, 1937 TROLLEY CARS TO BE REPLACED BY PAVEMENT

Bus lines from Wilkes-Barre through Dallas to Harveys Lake will replace the trolley cars when the by-pass at Luzerne is paved, a spokesman for Wilkes-Barre Railway Corp. told The Post this week. The move has been under consideration for some time but it is assured as a result of plans of the company to do away gradually with its street cars and substitute trackless trolleys in Wyoming Valley. The program will begin as soon as the Public Utilities Commission approves the plan.

Speeding from Harrisburg in two hours, 54 minutes and 16 seconds, one of W.G. Moss's pigeons led the race to the home lofts in Wyoming Valley on Sunday. In fact the first 32 birds arriving were entries of the Trucksville man. Mr. Moss is manager of the Sherwin Williams store in Wilkes-Barre.

50 Years Ago - Sept. 5, 1947 NEW WASTE TREATMENT **PLANT IN WORKS**

Construction of the new waste treatment works which has held up operation of the dye house and finishing departments at Natona Mills was started this week by Sordoni Construction Co. It is expected to be completed in about four weeks.

Building permits totaling \$100,800 were issued at the meeting of Dallas Borough Council Tuesday night. Included among them was \$81,865 for new homes being built on Center Hill Road by Dale Realty Co. subsidiary of Natona Mills.

A new clothing store to be known as Joe's Men Shop will open on Main Street, Dallas within the next week. The store will feature standard brands of men's and boy's furnishings and will be located in the Rustine property on the corner opposite Acme Market. Mr. and Mrs. Joseph Hand are the new owners.

40 Years Ago - Sept. 6, 1957 LIGHTENING STRIKES HOME WHILE FAMILY IS AWAY

Fire apparatus from Dallas, Shavertown, Trucksville, and Lehman converged upon a blazing home struck by lightning on Memorial Highway during a storm Monday at 6:30. Members of the family were away from home when lightning followed the TV aerial through the foof and set fire to the attic. Gus Walters saw flames coming through the roof and the height of the thunderstorm and notified firemen.

One of the biggest problems facing coach Anthony Roan and his assistants on the Dallas Area School's football coaching staff will be developing a strong bench. Roan greeted 48 on opening day of practice. He is preparing for a tough opener against Tunkhannock, perennial powerhouse.

30 Years Ago - Aug. 31, 1967 VANDALISM STRIKES IN FRANKLIN TOWNSHIP

Vandalism, some of it downright nasty has been plaguing Franklin Township. Constable

Byron Kester reports a series of thefts, accidents and just plain mischief. On Thursday evening, Spare's Pond where they keep some mighty nice fish was drained and the owner is trying desperately to keep the inmates of the water site alive. Dewey's Trailer Factory was broken into in Orange and change taken from a Coco-Cola machine and desk drawer. Papers were scattered about.

It rained as expected Friday evening but the Charter Night for Dallas Sesquicentennial went forward as planned and a victim was incarcerated in the stockade by the Keystone Cops. Four hundred twenty five peddlers permits were issued. Chances on a Paddy Wagon are now on sale for \$1 for a book of five. Many groups are encouraged to sponsor affairs.

You could get - Semi boneless hams, 69¢ lb.; rib steaks, 89¢ lb.; turkeys, 10-14 lb. avg., 39¢ lb.; Italian prunes, 3 lbs., 49¢; Fig Bars, 2-lb. pkg., 29¢; cantaloupes,

20 Years Ago - Sept. 1, 1977 **EUDURO RIDERS ADDED TO** FAIR PROGRAM

In a flurry of special meetings called just prior to the opening of school, Lake-Lehman's school directors voted to accept a request from the district's education association to extend until Sept. 30 its contract and at the earlier meeting voted to erect a new school on the same grounds where the present Lake Elementary Build-

Back Mountain Enduro Riders, a Dallas-based motorcycle club have been added to the Saturday afternoon program of the Luzerne County Fair. The Riders have invited sport cyclists from the area to join in the series.

Have a bright idea?

Share it with your neighbors by writing to The Dallas Post. We welcome letters to the editor and longer pieces that may run as guest columns. Send yours to: The Dallas Post, P.O. Box 366, Dallas PA 18612, or drop it off at our office at 45 Main Road, Dallas (across from Offset Paperback). Be sure to include your name, address and daytime phone number.



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