

EDITORIALS

# Let's give credit where it's due; Back Mountain roads are safer, more convenient

The state Department of Transportation (PennDOT) plan for the Back Mountain's main highways is nearing completion, so hopefully we'll be able to heave a collective sigh of relief by this time next year. If all goes according to plan, construction will be over by then, at least for this particular set of improvements. And improvements they have been, even if they are not all to everyone's liking.

Until the fifth lane was added in 1992, one or more fatal accidents occurred on Rt. 309 nearly every year, many of them involving a car that was waiting to turn left off the highway. Those types of collisions are nearly non-existent now, since the turning lane and new signals offer both a place and time to make turns in any direction.

Signal lights, five of which were added over the last few years, also have made it possible to enter Rt. 309 and Rt. 415 and proceed in either direction — a luxury that was unavailable previously to all but the bravest or most foolhardy. Yes, the signals sometimes turn red at inconvenient intervals and anyone entering the highways is wise to look both ways even after receiving the green, but this is a far more rational and safe situation than we had before.

The final pieces of the puzzle will be reconstruction of the five-way intersection at the center of Dallas and addition of a signal at Hillside Rd. in Trucksville, giving northbound drivers wanting to turn left a safe opportunity to do so.

There have been suggestions that Lake St. be closed at the Dallas center intersection, making sense of the present confusing layout. While that idea has merit, it would create more congestion than it would alleviate, since traffic would divert to Center Hill Rd., a narrow, residential street with little room for widening.

PennDOT has done an admirable job of rationalizing the busiest and most dangerous roads in the Back Mountain, albeit more slowly than we had hoped. If we can all be patient just a little longer, the work will be done and we can go on our merry way, safer and more conveniently than before.

## Publisher's notebook

Ron Bartizek



"March Madness" is about to end, and it's been a dandy playoff season, with plenty of upsets and buzzer beaters to keep the television ratings high. Oh, you thought the NCAA playoffs were about the values of sport as an extracurricular activity for college students? Think again. This season within a season is all about money, mostly yours, but sprinkled generously with the fat salaries "student" stars are hoping to garner when they turn pro. That used to mean at the end of four years in college, but no more. It's remarkable to me that colleges talk about the boost big-time sports gives to alumni contributions when most of the players aren't from the state they play in, and some stick around only a year or two, unless they end up in jail first. If that happens, they can sign a professional contract even sooner.

Some pundits think the reaction to Bill Clinton's alleged philandering — or at least his clumsy attempts at it — are evidence of declining moral standards in America. Well, so is the eagerness to look the other way when colleges recruit criminals to fill out their rosters with talent. The worst example is Jerry Tarkanian, now at Fresno State but of UNLV notoriety, whose witless players managed to get busted just two days after 60 Minutes presented a segment on Tank the Shark's tendency to coddle thugs. But you know what; I'll bet it doesn't matter to victory-starved fans who are more than happy to trade virtue for a couple of w's.

It doesn't have to be this way. Just look at a couple of the nation's premier programs, perhaps the two best in the last 20 years, Duke and North Carolina. With rare exceptions, their players complete school, play selflessly, stay out of trouble, and win. For the most extreme example, watch the Princeton Tigers, who made it to the tournament and won in the first round despite having no scholarship players — because the Ivy League doesn't grant athletic scholarships. What a quaint idea.

Having grown up just down the road from UConn, I'm happy the Huskies made it so far this season, and I enjoy watching the games. But the connection between the players on the floor and the institution they represent becomes more tenuous each year. I guess that doesn't really matter once you've reached the bigtime.

## Your news is welcome

The Dallas Post welcomes submissions about Back Mountain people and events. In order to plan each issue, we must adhere to self-imposed deadlines, as well as those of our printer. To have the greatest likelihood of publication, items should be received at our office by 4 p.m. the Friday prior to each issue. Items will be accepted until 4 p.m. Mondays, although much of the paper is already assembled by that time. Send or bring items to: The Dallas Post, 607 Main Road, P.O. Box 366, Dallas, PA 18612. Our normal business hours are 8:30 a.m. to 5 p.m., Monday through Friday. A deposit box is located at the front of the building for after-hours submissions.

## The Dallas Post

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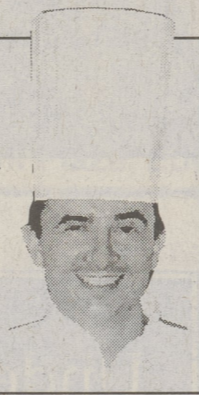
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Sorry, credit cards not accepted. Photo by Monica Marzani.

## Food 'n' fun

Jim Phillips



Last week my class and I took the opportunity to experiment with every kind of mushroom that I could possibly find in the supermarket. The results of our labors surprised and enlightened everyone, including me.

We concluded that most people love mushrooms. In fact, Americans consume in excess of three-quarters of a billion pounds a year.

The mushroom's popularity stems (no pun intended) from their year round availability, versatility and ease of preparation.

Actually we felt the reason mushrooms are so popular is that they really taste good! Now that's a good reason.

A mushroom is a vegetable belonging to the plant category fungi (the plural of fungus). Fungi differ

## Tasty fungus among us

from green plants in that they contain no chlorophyll, the pigment that makes leaves green. Beginning in the 17th century, mushroom cultivation began to flourish in abandoned limestone quarries outside of Paris. Cultivation of mushrooms in the U.S. began near Philadelphia in the early 20th century, eventually centering in the town of Kennett Square.

At first an adjunct of commercial flower production (the dark spaces under potting tables were ideal for mushroom growing). Demand soon led to the development of special mushroom houses. Today, cultivation has spread to more than 20 states, although Pennsylvania remains the largest producer.

When choosing fresh mushrooms, look for those with dry (not dried) surfaces free from major blemishes. The particles on a mushroom's surface are bits of the peat moss used in growing the mushrooms, not dirt. Wipe gently with a damp cloth or quickly rinse the mushrooms in a colander with cold water and pat dry.

Of all the ways to cook mushrooms my favorites are sauteing and grilling. In order to saute, the mushrooms must be dry, the fat hot, and the skillet large enough so they're not crowded. Saute until lightly browned.

Grilling mushrooms is a snap. Preheat the grill and arrange the mushrooms on skewers. (You may wish to marinate them first in a little olive oil and balsamic vinegar.) Then grill as usual - occasionally brushing them with some of the marinade.

Here are a few ideas for you and your mushrooms.

- Make mushroom crostini by topping garlic rubbed toasts with sauteed chopped mushrooms seasoned with thyme and wine.
- Saute sliced mushrooms, onion, apple and rosemary, reduce with some port wine and serve over pork chops.
- Toss penne pasta with sauteed mushrooms, chunks of plum tomatoes, red pepper, onion and garlic. Mix in a little olive oil and sherry vinegar.
- To sauteed mushrooms add red wine, a pinch of grated horseradish and beef stock; cook until reduced slightly. Serve over steak.

## Library news



Nancy Kozemchak

The Back Mountain Memorial Library invites all children of the area, ages 4 to 8, to enjoy holiday readings at the library. Easter selections will be presented from March 28 until Easter from 10 a.m. until 11:30 a.m. This special holiday event will be presented by Arts at Hayfield. This should be a festive time for the children leading up to the Easter season. Please join us at the library for a fun filled morning.

The Book Club of the library met in the community room on Mon., March 16. Secretary Mary Lou Swingle reviewed the minutes from the February meeting and the treasurer, Elin Northrup,

## Holiday readings for kids through Easter

reported the balance of \$1,403.91 in the treasury for the purchase of book club books. Mary Panaway reviewed the new books purchased in February; Blanche Thompson reported \$81.40 in the contingency fund. The members voted to purchase a set of books for the children's wing. Blanche and Mary served at the tea table. Next meeting will be April 20.

New books at the library: "The Mark of the Assassin" by Daniel Silva is a "briskly suspenseful, tightly constructed" novel. This is an unputdownable tale of power, politics and intrigue. Michael of the CIA is called to investigate a terrorists bombing of an airliner off the coast of Long Island.

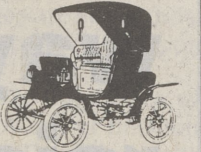
"Homeport" by Nora Roberts is a thrilling tory. The Maine air is bitterly cold when Dr. Miranda Jones arrives at the family home after a busy lecture tour. Her

blood turns to ice when she suddenly feels a knife against her throat. The unseen assailant steals her bags, slashes her tires and disappears.

"An Unfortunate Prairie Occurance" by Jamie Harrison features Jules Clement the unlikely sheriff of this small town, who'd rather be off fishing than giving out tickets. In mid-October, Jules is up to his crooked grin in trouble. A camper's discovery of old bones threatens to rip open long buried secrets.

"Brunswick Gardens" by Anne Perry explores the controversial birth of a philosophy that enflamed fiery debate—and possibly murder. A century ago, the theory of evolution rocked the civilized world, and the outraged Anglican church went on a warpath against it. It becomes a battle for truth and justice.

## ONLY YESTERDAY



### 60 Years Ago - April 1, 1938 THE CONSOLIDATION OF TOWNSHIPS CONSIDERED

Contrary to published reports the joint committee from Mt. Greenwood Kiwanis Club and Dallas Rotary Club which is studying suggestions for long-range improvements in the Back Mountain Section has not authorized the circulation calling for the consolidation of Kingston and Dallas Townships and Dallas Borough. The committee denied circulating the petition and explained that consolidation is merely one of 10 or more suggestions under consideration and no definite action has been taken yet on any of the phases of community activity still being studied by sub-committees.

Architect V. Lacey's plans for a four room addition to Dallas Borough High School and a request for approval of a bond issue of \$10,000 to cover the district's share of the WPA project will be forwarded to Harrisburg immediately the school board decided at its meeting.

### 50 Years Ago - April 2, 1948 HARVEYS LAKE GETS DRIVE-IN THEATER

Harveys Lake will have a new drive-in motion picture theatre that will accommodate 500 autos and 300 seated patrons according to announcement made by Sam Slomowitz, Barney St., Wilkes-Barre grocer who has purchased approximately 785 feet of Sandy Beach from Margaret Pligh of Edwardsville. Purchase price was not disclosed.

### 40 Years Ago - Mar. 28, 1958 SNOW AND SICK DAYS MADE UP AT END OF YEAR

Snow Days and Flu Days have caused reorganization of Back Mountain School calendars. Dallas Area School and Lehman-Jackson-Ross each with flu and snow absences are tacking the additional days on to the calendar at the end of the year.

The price of milk will drop on Tuesday in the Back Mountain area from 1/2 cent to 2 cents a quart as is customary in the spring. Price will be 26¢ quart in homes, 25¢ quart in stores. Now playing at Himmler Theatre in Technicolor, "Bambi".

### 30 Years Ago - April 4, 1968 DALLAS ROTARY CLUB CELEBRATES 41 YEARS

The 41st Anniversary of the founding of Dallas Rotary Club was observed Thursday at Irem Temple Country Club. Highlight of the program was the comments of Jack Stanley as he gave the past history of the Rotarian who was honored. After he told that this Rotarian once wrestled two men at the same time, everyone knew it could only be Red Ambrose. Dallas Area School is still his major interest and founding of the union district was a direct result of his efforts as citizen and school director. Fall Fair now demands much of his time as chairman.

Nine grass fires in eight days have kept Dallas volunteers on the hop. Each grass fire says Bob Richardson, fire chief was the direct result of indiscriminate burning of trash, high winds lifting burning material from trash burners ordinarily considered safe. Thirty acres across from Free Methodist Camp Ground were burned, over and 25 acres were burned on Ransom Road.

### 20 Years Ago - Mar. 30, 1978 BACK MTN. MAY GET NEW WYOMING NATIONAL BANK

If plans submitted by officers of Wyoming National Bank are approved by the comptroller, Back Mountain residents will soon have a new bank with which to do business along the Harveys Lake highway according to Robert T. Patton, commercial vice president of the bank. The building will be constructed on the one-acre plot next to Whitesell Brothers facing the Fish Commission building and will be an ultra modern full service Dallas branch of Wyoming National Bank in Wilkes-Barre.

"Up With People" show is an entertaining two hours of music and dancing and is being sponsored by Dallas Junior Women's Club at Dallas Junior High School April 15.