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Dallas Chorus hosts Cabaret fundraiser

By M.B. GILLIGAN
 Post Correspondent

DALLAS - The Dallas Senior High School Chorus is making plans for its first annual Cabaret Night. The evening of musical entertainment is scheduled for Thur., April 26 at the high school.

"We're going to set up the cafeteria to look like a coffee house and we'll be serving deserts, coffee and punch," said Miss Cassie Palfe, chorus director at the school. "It's something I've wanted to try for a few years."

More than 20 students will be performing in solo, duet and group musical selections throughout the evening. Many of the songs are popular numbers from well-known musical shows.

"I'm doing a solo for 'What Kind of Fool Am I?' And I'll be singing 'Beauty and the Beast' with Christy Williams," said sophomore Stephanie Yeung.

Christy will also be featured with Jessica Be for a song entitled 'I Am On My Own.' "Then we're going to sing 'Why Do Fools Fall In Love?' with Kelly Jacobs, Amy Withers and Meredith Nagy," said Christy.

Chorus is a credited classroom course at Dallas High School. Students can elect to take it for either a half or a full credit in either or both semesters of the year. Full credit courses meet every day for a full period. Students have a good opportunity to work together in preparation for events like this.

"I participate in regional and district level competitions," said Ken Bauer. He and fellow singer John Bednarz will serve as the MC's for the Cabaret Night in addition to performing. "We can provide entertainment for the whole community," said Ken.

See CABARET, page 5



POST PHOTO/ HEATHER B. JONES

Two year old, Kayley Gibbons from Swoyersville sits back and enjoys her lollipop while her mom shops at a recent craft show. See Community Photo Album on page 6.

Space grass lands in Lehman

By HEATHER B. JONES
 Post Staff

LEHMAN TWP. - It's a good thing that space grass needs water when it's first planted.

Surely that was the thought on everyone's mind at the Penn State Wilkes-Barre campus in Lehman as they gathered on a rainy day in April to plant a piece of vegetation from another world right here on Earth.

A spot was made in front of the Nittany Lion shrine for the gift of space grass from Penn State Professor Jim Pawelczyk, who served as a payload specialist on the U.S. Space Shuttle Columbia.

Pawelczyk said he was able to take something for the university to space when he was a member of the Space Shuttle Crew in 1998. The suggestion for space grass came from a group of students at the Penn State New Kensington campus. The idea was to send 53 grams of Penn State engineered grass seeds into space with Pawelczyk, and then grow the seeds on Earth. Now Pawelczyk is following through with the last part of his mission, to share a piece of 'space grass' with each Penn State campus in the commonwealth.

"Use it as your inspiration to reach for the stars," Pawelczyk told students. He also showed two video tapes from the Neurolab mission and explained some of his research aboard the shuttle.

The research Pawelczyk conducted in space involved neuroscience experiments that addressed changes in balance, blood pressure, sleep, and movement control during the space flight.

Pawelczyk spent 16 days in space from April to May in 1998, traveling 6.4 million miles and circling the earth 256 times. His thoughts aren't always concentrating on the outer limits, though. His day job is assistant professor of physiology and kinesiology at the University Park campus.

Action will be taken against Rice St. property

By HEATHER B. JONES
 Post staff

KINGSTON TWP.—Take a drive down Rice Street in Kingston Township on a nice spring day, children are playing in their front yards and neighbors are washing their cars. At the end of the street it is a very different picture.

The property at 81 Rice Street, owned by William Heck, is deplorably maintained said Benjamin R. Jones III, township solicitor. He said the property has been a problem for some time and the township has been dealing with this issue.

"The goal is to have the property demolished," said Jeffrey Box, Kingston Twp. manager. The next step is for the township to file with the common please court in civil court regarding the property.

Health hazards, spread of fires and environmental damage were the reasons resident Michael Bonsante of Maple Road spoke out against burning at the Kingston Twp. Supervisors meeting last Wednesday.

Bonsante said, "When they (other residents) burn leaves, on those days I can't breathe, I can't be outside." He also said that he will dial 911 when burning becomes a nuisance and will inform his neighbors to do the same.

Randall Gliddon, Kingston Twp. supervisor, said that for the past three years he has been trying to ban burning.

Numerous resident complaints concerning the burning issue are made annually to the township, said Box.

On the agenda for new business for the supervisors included accepting the planning commis-

sion's recommendation to approve the Sheetz at Pendragon Minor Subdivision showing the Penn DOT approved curb radius for the right turn access lane and the final land development plan with the required plan sheet size. Both were accepted contingent upon payment of any outstanding engineering review fees.

Authorization was given for the township manager and engineer to advertise for bids for the demolition of the property at 362 Mt. Olive Road under the Office of Community Development demolition program.

The advertisement of bids for the 2001 Office of Community Development Street Improvement Project on Green Road and for the surplus 1996 and 1997 Ford Crown Victorias were also authorized by the township supervisors.



POST PHOTO/ HEATHER B. JONES

This property in Kingston Township was once again the topic of discussion at a recent municipal meeting.



POST PHOTO/SANDY PEOPLES

They've painted the town in Dallas. See page 3.



POST PHOTO/ HEATHER B. JONES

A boy and his chick, Fredrick Hockenberry and his chick, Peepers, enjoy a nice spring day in Dallas.

Peking Chef

By SANDY PEOPLES
 Post Correspondent

DALLAS - The Peking Chef is for people who take their Chinese food seriously.

That has been their slogan for 20 years. They offer traditional and authentic Chinese cuisine and casual family dining with an Oriental décor.

All of their food is cooked to order and is brought fresh to your table by their friendly wait staff.

"Our chefs are fully versed in the traditions of Chinese cuisine," said Eric Lee, owner and general manager. "They have been trained in New York's Chinatown or in Hong Kong. We use only 100 percent pure vegetable oil with no fat and no cholesterol. It's important to us to serve not only tasty food, but healthy food as well."

They serve several delicious specialty items such as "Four Seasons" lobster, shrimp, chicken and roast pork sautéed in a tasty sauce with snow peas, mushrooms and assorted fresh vegetables. "Triple Delight" is shrimp, chicken breast and roast pork served with veg-

etables in their house special sauce.

"Seafood Supreme" is shrimp and scallops with assorted vegetables in a spicy garlic sauce.

Their most popular entrees are chicken and broccoli and spicy chicken. You can request

ated in the Dallas Shopping Center on Memorial Highway, it has been locally owned for the entire 20 years by Mr. Lee who has more than 25 years of experience in the restaurant business.

"From day one, the panda has been our logo here at the Peking Chef. It is a symbol of friendly service," said Mr. Lee. "The children love the panda, and they are also attracted to the large aquarium in our spacious dining room."

A second full service restaurant is located in the Bon-Ton at the Wyoming Valley Mall. There are Peking Chefs in the food courts of the Wyoming Valley and Viewmont Malls. All four locations are totally smoke free.

A family of four can easily have lunch for about \$20, and dinner for about \$25.00 and up. Smaller lunch size portions can be requested at dinnertime for the children. Entrees run from \$4.95 to \$14.95. Cocktails are available and reservations are recommended on weekends.

one of five degrees of hot, from mild to extremely hot. For those customers looking for health-smart entrees, the Peking Chef offers "Good Fortune Steamed Vegetables" and "Good Fortune Steamed Chicken."

Founded in 1981, the Dallas Peking Chef Restaurant is part of the Peking Chef chain. Lo-

"Peking Chef is our family making lunch and dinner for your family, and we appreciate your business."

MR. LEE
 owner

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