## 10 reasons to go to the 55th library auction

 lazing on the beach, cooking out in the backyard or perMountain, though, we have much better things to do with our time, because we can spend as much of it as possible at the Back Mountain Memorial Library Auction.This remarkable event, now in its 55th year, is a marvel of community commitment and volunteer energy. Begun just a year after the library opened, the auction generates nearly a fourth of annual operating revenue, in large part because it is conducted by an all-volunteer staff dedicated
to helping this important institution. Many of the volunto helping this important institution. Many of the volunteers have been soliciting donations, setting up booths,
serving food, taking bids and performing countless other serving food, taking bids and performing countless other involvement. If past history is any indication, they will be hooked, and will schedule early summer around the auc tion from now on.
If you're an auction regular, you know the attractions of sons to join the festivities at the libe's a "Top 10 " list of rea10 . To find a copy of that special book you alw to read, but never seemed to come across.
9. To bid more than retail price for a saw, pillow or doll because you know it's for the library.
.ding shrimple the new menu items at the food booth, in-
7. To stroll through the antiques room, and spot about two dozen items for which you have "just the right spot. 6. To see Kerry Freeman on the auction block, especially if he's selling an' article of women's clothing or a bathroom fixture. 10 items on a budget of $\$ 6$.
4. To see "auction friends," and realize a year really isn' such a long time.
toasted almonds and other healthy lenade, funnel cakes, contains 0 calories if consumed outdoors.
2. To look over Sue Hand's shoulder as she turns an idea into a beautiful watercolor - one that you could own. auction? Because it's the kind of fun you can't come by anywhere else, at any price.

Publisher's Notebook Ron Bartizek


Now that summer's here in full force, I can join in an though I've never used a grill before - many an hour has been spent filling the latest $\$ 7.99$ drugstore special with briquets, soaking them in lighter fluid, setting them
aflame and adjusting the surface to just the right height to avoid turning everything into cinders. I graduated to those grills from the classic hibachi, which may not have been less expensive but held up more than two years to the rigors of rust and ruin. But a hibachi's sparse surface just won't cut it when grilling for more than two
has been to flip burgers and other delicacies that are thin on one dimension without letting them slip through the grate and into the hot coals. I became quite proficient at that foible, although never acknowledging it to the extent that I'd add an extra patty or two to make up for the ones
that were inevitably lost. When grilled vegetables such as peppers were added to my repertoire, I found those, too, were tricky itle dion Last year, I took a giant leap for grillmankind and pur
chased a gas-fired beauty covered in fire red steel chased a gas-fired beauty covered in fire red steel, with ce ramic-coated grates and capacity to spare. Unlike the bar gain basement models of my past, this one came with could imagine cooking in the open air. That's me in the open air, not the food. It seems these contraptions work best when the top is kept down, something about convec tion and heat inversion or some such rocket science. couple of steaks sent straight from Omaha by my oldest Alas, even the most high-tech equipment can't make up for all of man's failings, at least not mine. I must confess to losing an occasional chunk of pepper through the grates, and to spilling most of the bernaise sauce made specially for the steaks when I unwittingly closed the grilsure's best features. But there's a lot of summer left for practice, and by September I expect to be delivering exquisitely finished cheeseburgers to the patio table, as long
as I can keep them out on the right side of the grate.



## ‘Reasons for Making a Career in the Wyoming Valley

 spond with an enthusiastic
"yes." Many of my peers are looking to make their careers and the rest of their adult lives
for that matter - in another latitude. It seems to them that
what they want (or what they think they want) is not here, like the opportunity of a large metro-
politan area, for example. I firmpolitan area, for example. I firm-
ly believe that what I want and need is right here in the
Wyoming Valley.
I am a fourth generation resi
dent of this area and proud to
attest to it. This area has so attest to it. This area has so
many alluring aspects. First, the low crime rate makes it an ideal
area to raise children. The excellent school systems with qualified, concerned educators as well as state-of-the art facilities
and technology also make it and technology also make it an
ideal area to raise a family. The



